

The Gallery Restaurant

A Very British Steakhouse by Levy UK

To Start

Roast pumpkin & butternut soup

Hazelnut crumbs, stilton, infused rapeseed truffle oil

Red onion tart tatin

Endive, sakura cress, pumpkin, carrot waffle

Poached & smoked Chapel and swan salmon

Pickled cucumber, beetroot, wasabi mayonnaise, radish, watercress

Cumbrian air dried ham

Quails egg, pecorino cheese, heritage tomato, artichoke aioli, rocket

From our Chargrill

All of our steaks are 21-day bone aged, grass fed and from selected English farms
We suggest all our steaks are cooked to 53 degrees (medium rare) if you would like your steak cooked in any other way, please let your server know

190g Hand cut fillet

Royal of the steaks, most tender with little marble, virtually fat free

200g Prime rib eye

Cut from the rib section, the most succulent marbled steak

Barbecued miso poussin

Lemon, garlic and red chilli

Wild mushroom brioche

Wild mushrooms in a creamy Marsala sauce, on toasted brioche, topped with rocket and gruyere cheese

Grilled scotch salmon

Sauce vierge

Sharing steak board for two

supplement will apply

See the board for today's special of either Porter house, chateaubriand or tomahawk

All main dishes are served with: Dressed winter green salad with parmesan and ciabatta croutons, buttered stem broccoli, thick cut potato chips, anchovy béarnaise, bourbon green peppercorn sauce

Something Sweet...

Chocolate & salted caramel tart

Sweetened crème fraiche, marshmallow, honeycomb, blood orange

Christmas pudding

Brandy soaked clementine and custard

Baked egg custard & cherry tart

raspberries, macaroon, popcorn, and toasted almond crumble

2 Courses £42 3 Courses £47

Food Allergies and Intolerances

Before ordering please speak to a member of our team about your requirements.

Our products are subject to availability