

# the Gallery

## starters

- Prawn & Crayfish Cocktail topped with a Marie Rose sauce £4.25  
Wild Mushroom Bruschetta with dressed salad leaves (v) £4.95  
Stilton, Pear & Walnut Salad dressed in an oil & lemon vinaigrette £4.25  
Smoked Haddock Florentine with spinach & a rich cheese sauce £4.95  
Soup of the Day with crusty bread £3.25  
Grilled Goats' Cheese Salad with honeyed apricots (v) £4.45  
Parcel of Warm Smoked Salmon stuffed with potato & chive salad £4.95  
Coconut Fried Shrimp with sweet chilli dip £5.25  
Chicken Liver Terrine baked in pastry, served with onion marmalade £4.45  
Bowl of Marinated Olives (v) £1.50

## main courses

Main courses are accompanied by today's selection of fresh vegetables except Risotto & Linguine dishes

- Fillets of Sea Bass pan fried with lemon & chive butter, served with crushed potatoes £12.95  
Belly of Pork slow roasted with black pudding, braised shallots, spiced apple & sauté potatoes £10.95  
Crispy Duck basted in plum sauce, served with garlic & ginger pak choi and chilli noodles £12.95  
Breast of Chicken stuffed with spinach & Mozzarella, wrapped in Prosciutto, served with tomato cream sauce & sauté potatoes £8.95  
King Prawns 'shell on', tossed in butter with chilli & garlic, served with rice £10.95  
Lamb Shank slowly braised in a redcurrant gravy, served with mustard mash £12.50

## from the chargrill

All our steaks are plain grilled or topped with blue cheese & red wine sauce or garlic, parsley & sundried tomato butter and served with tomatoes, field mushroom & chunky chips.

- 16oz\* Rib Steak on the Bone £14.95  
8oz\* Sirloin Steak £12.95  
8oz\* Fillet Steak £17.75

Our Famous Half Pound\* Burger on a toasted Ciabatta bun with mayonnaise, salsa & topped with bacon and cheese.  
Served with coleslaw & chunky chips £8.95

## pizzas, risotto & pasta

Our pizzas are stone baked with a generous topping - please ask for garlic oil & chilli flakes

- Margherita tomato sauce & cheese (v) £5.95  
Ham & Mushroom £6.25  
Etna pepperoni, peppers & jalapeño peppers £6.25  
Frutti di Mare prawns, crayfish, smoked salmon, anchovies, mushrooms & onions £6.25  
Meat Feast pepperoni, ham, smoked bacon, sausage, peppers, mushrooms & onions £6.25  
Veggie grilled courgettes, aubergines, peppers & mushrooms (v) £6.25  
Calzone folded pizza filled with chicken, pepperoni, onions & sweet peppers £6.25

- Crayfish & Prawn Risotto with fresh rocket £8.95  
Wild Mushroom Risotto with toasted pine nuts (v) £7.95  
Linguine with Grilled Chicken Breast tossed in garlic, tomato, rocket & a hint of chilli £7.95 *No Chicken, no problem (v)* £6.50

- Side Salad £1.95 Tomato & Onion Salad £1.95

## desserts

- Carpaccio of Fresh Pineapple with Champagne Sorbet £3.45  
Syrup Sponge & Custard £3.45  
Vanilla Pannacotta with Berry Compote £3.45  
Chocolate Torte £3.45  
Tiramisu £3.45  
Lemon Tart £3.45  
Selection of Cornish Dairy Ice Creams or Champagne Sorbet £3.45  
Cheese Plate £4.45

## set price menu

Sunday to Thursday inclusive

### Two Courses £8.95

Prawn & Pineapple Cocktail  
Stilton Baked Mushrooms  
Soup of the Day

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Chargrill Rump Steak  
with chunky chips & salad

Beer Battered Cod  
with chunky chips & mushy peas  
Barbecue Chicken & Bacon Melt  
with chunky chips & salad

Linguine with garlic, parsley & rocket (v)  
or our Chef's 'Dish of the Day'

## daily specials

Please ask a member  
of our team

## after dinner drinks

Liqueur Coffee served with  
Tia Maria, Captain Morgan Dark Rum,  
Martell Cognac, Cointreau, Baileys or  
Jamesons Irish Whiskey  
£3.95

Brandy Alexander  
Martell Cognac, Dark crème de Cacao  
& Cream £4.95

Grasshopper  
Crème de Menthe, Crème de Cacao  
& Cream £4.95

# wines & cocktails

## white

### light & fresh

	175ml	250ml	Bottle
<b>Chenin Blanc/Chardonnay Libertad, Argentina</b> . . . . .	£2.40	£3.50	£9.95
Lively & bright with pear, apple & peach flavours			
<b>Rioja, Monte Clavijo, Spain</b> . . . . .	£2.95	£3.95	£11.50
Light style, dry & fruity with no oaky flavours			
<b>Pinot Grigio, Conti Rossi, Italy</b> . . . . .	£3.25	£4.25	£12.50
Floral on the nose, this Puglia wine has a rich texture with tropical notes			

### classic

	175ml	250ml	Bottle
<b>Muscadet de Sevre et Maine sur Lie, Domaine du Bois Bruley, Loire</b> . . . . .	£3.45	£4.95	£14.50
Produced by the Chereau family since the 1400's, 'sur lie' ageing lends real richness to the natural crisp lime & grapefruit flavours			
<b>Riesling 'Blue Slate', Dr Loosen, Germany</b> . . . . .			£17.50
Ernst Loosen's stunning wine is fresh & aromatic with floral, grape & peach notes			
<b>Chablis, Domaine des Marronniers, Burgundy</b> . . . . .			£23.50
The renowned Bernard Legland produces this crisp classic with balance between fruit richness & mineral notes. Great Value!			
<b>Pouilly Fumé 'Les Berthiers' Claude Michot, Loire</b> . . . . .			£25.00
Claude Michot produces this superb wine that is very much of the village of St Andelain. Restrained & elegant, with understated green apple & subtle smoked finish			

### aromatic & fruity

			Bottle
<b>Chardonnay 'Reserve', Chilcas, Chile</b> . . . . .			£16.50
Blended from some of the major wine valleys of Chile, this wine has flavours of green apple mixed with guava, tropical fruits & touches of vanilla			
<b>Sauvignon Blanc, Spy Valley, Marlborough</b> . . . . .			£18.50
Characters of gooseberry with gorgeous ripe melon			

## rosé

	175ml	250ml	Bottle
<b>Belles Combes Rosé, Cotes du Ventoux</b> . . . . .	£3.25	£4.25	£12.50
From the foothills of Mont Ventoux this stunning rosé is packed with intense aromas of cherries & raspberries			
<b>Zinfandel Blush, Wandering Bear, California</b> . . . . .	£3.75	£4.95	£14.50
A ripe & sweeter style of rosé packed with raspberry flavours			
<b>Pinot Grigio Blush, Lamberti, Italy</b> . . . . .			£17.50
Lamberti has wine making heritage stretching back three centuries. Light & fresh with plenty of raspberry & strawberry notes adding to the classic Pinot Grigio notes of apple & lemon			

## red

### easy drinking

	175ml	250ml	Bottle
<b>Grenache Rouge, Petit Papillon, France</b> . . . . .	£2.40	£3.50	£9.95
Intense nose of cherries and blackcurrants completed by floral notes			
<b>Merlot, Palena, Chile</b> . . . . .	£2.95	£3.95	£11.50
Multi award winning New Zealander Brett Jackson produces this ultra smooth, juicy Merlot with jammy plum, blackberry & damson fruit			

### old world champions

	175ml	250ml	Bottle
<b>Chianti, Castellani, Italy</b> . . . . .	£3.25	£4.25	£12.50
The Castellani family are renowned for their Chianti. Medium-bodied, with violets, cherry blossom & hints of cinnamon spice			
<b>Rioja Crianza, Dinastia Vivanco, Spain</b> . . . . .			£19.50
Rich aromas of red fruit flavours from the ripe Tempranillo as well as spice, vanilla & a light 'toastiness' for a long, elegant finish			
<b>St Emilion Grand Cru, Chateau Viramiere, France</b> . . . . .			£39.95
Perfectly aged, bursting with dark berries, firm tannins & a good length. This is a WOW wine & we know you'll love it			

### flavour blockbusters

	175ml	250ml	Bottle
<b>Cabernet Sauvignon, King Fish, California</b> . . . . .	£3.65	£5.25	£15.00
Voted 'American Winery of the Year'. Blackberry & blackcurrant aromas are complemented by cedar & oak notes			

<b>Shiraz, Victoria, Preece, Australia</b> . . . . .			£19.50
This Shiraz bounces with lightly oaked hints of vanilla, plum & raspberry flavours with toast & spice notes			

<b>Pinot Noir, Spy Valley, Marlborough</b> . . . . .			£22.50
A fantastic example of this classic grape variety. A sensual mixture of blackcurrants, cherries & spice with oak undertones			

## sparkling

		125ml	Bottle
<b>Jeio Prosecco</b> . . . . .	£3.50		£19.50
One of the region's oldest & finest producers. Refreshingly crisp with aromas of wildflowers & almonds balanced by notes of pear			
<b>Laurent-Perrier Brut NV</b> . . . . .	£5.95		£35.00
Delicate Champagne with hints of citrus and white fruit			
<b>Moët &amp; Chandon Brut Imperial NV</b> . . . . .			£39.50
The world's best selling Champagne. Pale gold with bountiful tiny bubbles, coupled with delicate lime aromas			
<b>Laurent-Perrier Cuvée Rosé Brut NV</b> . . . . .			£60.00
From one of the most distinguished independent & family-owned houses. A fresh, intense aroma of raspberries, black cherries & blackcurrants			

<b>Dom Perignon</b> . . . . .			£125.00
Aged for seven years to allow an expressive & complex character of ripe citrus, almond & acacia honey with a hint of toasted brioche. The vision of Dom Perignon himself!			

## refreshing cocktails

<b>Kir Royale</b> . . . . .	£6.95	<b>Cuba Libre</b> . . . . .	£4.95
A luxurious & refreshing combination of Champagne & Chambord raspberry liqueur		A timeless Cuban cocktail of aged Havana rum & Pepsi with a squeeze of lime	

<b>Mojito</b> . . . . .	£4.95	<b>Martini</b> . . . . .	£4.95
The ultimate modern classic. Fresh mint leaves muddled with Havava Club 3 year old rum & lime, topped with soda		The connoisseur's choice – Smirnoff vodka or Gordons gin, stirred with a dry Vermouth wash	

<b>Tatanka</b> . . . . .	£4.95	<b>Cosmopolitan</b> . . . . .	£4.95
Zubrowka Bison grass vodka & apple juice		Absolut Citrus vodka & Cointreau with a cranberry twist & a flaming orange zest	

<b>Bloody Mary</b> . . . . .	£4.95	<b>Margarita</b> . . . . .	£4.95
Tomato juice & Smirnoff vodka with all the trimmings. Extra spicy on demand!		The traditional Tequila cocktail – Tequila shaken with lime & Cointreau, served straight up	

<b>White Russian</b> . . . . .	£4.95	<b>Brandy Alexander</b> . . . . .	£4.95
Absolut Vanilla vodka, Kahlua & cream slips down a dream		An after dinner treat, smooth Martell Cognac & cream with an indulgent chocolate liqueur	

<b>Long Island Iced Tea</b> . . . . .	£4.95	<b>Grasshopper</b> . . . . .	£4.95
A heady concoction of Smirnoff vodka, Gordons gin, Bacardi & Cointreau, mixed with Pepsi to make the definitive New York cocktail		Crème de Menthe, White Crème de Cacao, cream & milk poured over ice	

<b>Mai Tai</b> . . . . .	£4.95		
Invented at Trader Vics in San Francisco – Havana Club & Captain Morgan dark rum combined with Amaretto, Cointreau & pineapple juice. Out of this world!			

<b>Woo Woo</b> . . . . .	£4.95	<b>Apple Mocheato</b> . . . . .	£2.95
Pink & proud – fruity, dry cranberry juice laced with Smirnoff vodka & Peach Schnapps		Mint muddled with lime & sugar topped with apple juice & soda	

<b>Mint Julep</b> . . . . .	£4.95	<b>Virgin Mary</b> . . . . .	£2.95
A Kentucky Derby favourite – lots of fresh mint muddled with Makers Mark bourbon & Gomme sirop		Tomato juice, Tabasco & Worcester sauce – all the flavour without the vodka	

<b>Amaretto Sour</b> . . . . .	£4.95	<b>Three of a Kind</b> . . . . .	£2.95
Lip smacking lemon & almonds make this a real thirst quencher		Orange, cranberry & apple juices, shaken & served over ice	

## non alcoholic