



# THE GALLERY

*A message from our chef:*

*Our ethos is to showcase British produce and reduce our impact on the planet by utilising the best seasonal ingredients. Creating dishes with balance, texture and maximum flavour, using nose to tail and root to fruit cooking to create a fresh and vibrant menu*

## Menu

Artisan bread selection and sea-salted butter

### Starters

Fennel & red pepper soup

Corn bread croutons, pickled jalapenos & sour cream (v)

Smoked duck breast, blood orange curd  
Fennel & rocket salad and pistachio crumb

Roast pepper, artichoke & basil terrine  
basil pesto, focaccia croute (v)

### Main Course

Pan fried South downs lamb loin

Potato Pave, Tender stem, Smoked almonds, Nocerella olives, Romanesco sauce

### Sole Veronique

Buttered new potatoes, baby leeks in a white wine and cream sauce

Cumin & grama masala spiced courgettes

Curried sauce, crispy feta, fondant potato, spinach, chillies & coriander oil (vg)

Roast supreme of Castlemead chicken  
mini chicken & leek pie, colcannon spring mash  
roast heritage carrot & thyme jus

### Dessert

Vanilla and white chocolate crème brulee, poached rhubarb & white chocolate crumble

Banoffee torte, caramelised banana puree, praline cremeux & nut biscuit

Hazelnut finger, chocolate soil, espresso crème & chocolate mousse (vg)

### Half Time

Creamed Fruit Scone

### Full Time

Chicken Balti Pie or Coconut & Spinach Pie (v)

Freshly brewed tea and coffee



We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. If you would like to know more about our food and drink, please ask a member of the catering team.