

# GALLEY

## PARTY SET MENU

For Party 12 +  
PRE ORDER ONLY

40 PER PERSON

### NIBBLES TO SHARE

Artisan bread, seaweed butter  
Grilled Padrón peppers, sea salt  
Salt & pepper whitebait, harissa mayo

### STARTERS

Grilled octopus, cauliflower purée, chorizo, basil pesto  
Dry-aged beef carpaccio, lemon anchovy dressing, fresh chives  
Burrata oven-dried tomatoes, basil oil, hazelnut V  
Safron arancini, vegan mozzarella, tomatillo, jalapeño salsa VG

### MAIN

Pan-fried cod cannellini beans, squid, chives oil  
Crispy duck leg peas, pancetta, wilted lettuce  
8oz dry-aged Sirloin, Merlot pepper sauce, double-dip chips (+6 supplement)  
Homemade ravioli, smoked burrata, roasted tomatoes, toasted pistachios V  
Homemade herb gnocchi, oyster mushrooms, garden peas, truffle oil VG

### DESSERTS

Dark chocolate & Amaretto fondant  
Salted caramel cheesecake pralines, Dulce de Leche  
Selection of sorbets V

Menu must be pre-booked. Please note a deposit is required of £20 per person to secure your booking, with the remaining amount payable on the date of your party. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request. (A) Contains alcohol, (V) Vegetarian, (VE) Vegan, (N) Contains nuts. A 12.5% discretionary service charge will be added to your bill.