



THE GALLERY

Brunch

Served from 11.30am

Coconut Yoghurt, Blueberries and Hazelnuts ^(VE, N, GF)	£8.50
Highland Scramble	£15.00
Eggs Florentine ^(V)	£11.00
Eggs Benedict	£12.00
Eggs Royale	£14.00
French Toast, Roasted Peach and Crème Fraîche ^(V)	£9.00
Crushed Avocado, Chilli and Poached Egg on Toast ^(V)	£9.00
Gammon Steak, Fried Duck Egg	£13.00
Cumberland Sausage Wheel, Caramelised Onions and Fried Duck Egg	£9.00

RAREBIT Available All Day Cheddar cheese mixed with mustard, Worcestershire sauce, a whole egg and a drop of beer, spread on toast and grilled until bubbling.	
Welsh – Classic	£9.50
Buck – Poached Egg	£11.00
Elegant – Bacon	£11.00
Noble – Smoked Haddock	£12.00

Spiced Chick Pea and Coriander Soup ^(VE, GF)	£7.00
Scotch Egg, Piccadilly Piccalilli	£9.50
Dorset Crab, Avocado and Melba Toast	£15.00
Wagyu Beef Carpaccio, Soy and Crispy Shallots	£17.00
Pan Seared Scallops, Fennel and Green Apple ^(GF)	£14.00
Glenarm Steak Tartare	£12.00 / £18.00

SUNDAY ROAST	
Glenarm Salt Aged Beef with All The Trimmings	£26.50

VEGETARIAN	S / L
Heritage Carrot, Quinoa, Pomegranate and Shredded Feta ^(V)	£9.00 / £17.00
Chick Pea and Sweetcorn Burger, Fortnum's Ketchup and Crinkle Cut Potatoes ^(VE)	£16.00
Burrata, Summer Bean Salad ^(V, GF)	£12.50
Spinach Gnocchi, Sage Butter and Chilli Oil ^(V)	£9.00 / £16.00

FISH, POULTRY & MEAT	S / L
Whole Cornish Plaice, Brown Butter ^(GF)	£19.00
Brixham Turbot, Charred Chicory and Watercress	£22.00
Breaded Fish of the Day, Crushed Peas and Chips	£18.00
Prawn Linguine, Courgettes and Heritage Tomatoes	£10.50 / £19.50
Lightly Crumbed Chicken Breast, Caesar Salad	£17.50
Grilled Glenarm Sirloin Steak 250g	£26.00
Grilled Glenarm Rib-eye Steak 250g	£28.00

Starters

From 11.30am

SMOKED SALMON	
Our responsibly-sourced Scottish Salmon is cured and smoked in traditional fashion. All served with shallots, capers, crème fraîche and soda bread.	
Fortnum's	£13.50 / £25.00
181 Piccadilly Cure	£14.00 / £26.00
Glenarm Organic	£15.00 / £28.00
Trio of Salmon	£29.00

Mains

From 11.30am

GROUSE - GLORIOUS TWELFTH	
On August 12th each year, the annual Game season starts. We celebrate every year by showcasing our amazing Grouse dishes for your enjoyment.	
Roasted Grouse Breast, Sautéed Morels and Blackberries	£16.00
Whole Yorkshire Grouse, Bread Sauce and Game Chips ^(Please allow 30 minutes cooking time)	£28.00
These dishes may contain shot	

SIDES £4.25

Buttered New Potatoes ^(V, GF)	Caesar Salad
Triple Cooked Chips ^(V)	Steamed Spinach ^(V, GF)
House Salad ^(VE, GF)	Heritage Tomato, Shallots and Basil ^(VE, GF)

Desserts, Cheese & Tea

From 11.30am

DESSERTS £7.50

English Raspberries, White Chocolate and Roasted Pistachios ^(V, N)

Lime and Coconut Panna Cotta

Amaretto Cherry Sundae

Victoria Plum Fool, Chocolate Crumb ^(V)

Selection of Ice Cream and Sorbets ^(V, GF)

Cakes and Tarts £7.50

Please ask your waiter for our daily selection.

CHEESE £8.00

Semi-Cured Manchego, Peach Chutney

Waterloo, Quince Jelly and Figs

THE GALLERY TEA £24.50

Two courses, served with a pot of Fortnum's Famous Tea.

Choose one savoury option

Dorset Crab, Avocado and Chilli Bruschetta

Heritage Tomato and Manchego on Toast ^(V)

Coronation Chicken on Toast ^(N)

Choose one sweet option

Slice of Cake from our Table

Duo of Scones ^(V)

Lime and Coconut Panna Cotta

Add a Glass of Fortnum's Champagne £34.50

V – Vegetarian • VE – Vegan • GF – Gluten Free Available • N – Contains Nuts

All products are prepared in an environment where nuts are used and may contain traces of nut.

A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 01/2015.

Plastic straws are a growing danger to the safety of our oceans – so Fortnum's now uses only plant-based and paper straws in our seven restaurants and bars. Find out more at [fortnumandmason.com/information/straws](https://www.fortnumandmason.com/information/straws)