

## Cold Starters

Achill Oyster No.1	Shallot granita	£27
	Gaya	£32
Duck foie gras terrine 🍴		£28
Green bean salad, pistachio, brioche		
Hand-dived scallop carpaccio Ⓞ		£28
English peas, apple, leek		
Borlotti bean velouté 🍴Ⓞ🍴		£19
Almond, tomato, rocket		
Tomato consommé Ⓞ		£22
Burrata ice cream, cantaloupe, San Daniele ham		
Artichoke and Swiss Chard Salad 🍴Ⓞ🍴		£18
Pine nuts, mint		
Brown shrimp, razor clam and crab aspic		£42
Sour cream, Oscietra caviar		

## Hot Starters

Chantilly lace Ⓞ		£20
Lobster bisque		
Pan-fried snails à la Parisienne 🍴		£24
Parsley coulis		
Tempura langoustines		£31
« Gabi condiment 2.0 »		
Var salmon fillet		£24
Green vegetables, Hollandaise sauce		

## Vegetables

Grilled cauliflower 🍴Ⓞ		£13 / £26
Black garlic vinaigrette		
Fresh Spaghetti 🍴		£26
Green shiso, chilli, stracchino cheese		

## Fish

Dover Sole Ⓞ	Grilled	£60
Served with a side of potato purée with fresh herbs		
	Meunière	
	Stuffed	
Poached Cod Ⓞ		£39
Sauce vierge, Parmesan tuile		
Hand-dived Scottish scallops		£44
English peas, spring vegetables		
Poached Turbot Ⓞ		£42
Champagne sauce, radish, turnip		

## Meat

Westholme Wagyu Tomahawk Ⓞ	To share, please allow 30 minutes	£195
Jersey Royals, green beans, mixed leaves		
Fillet of Irish Beef		£55
Pommes dauphine, Béarnaise sauce		
Sketch beef tartare		£33
Smoked eel, Montgomery Cheddar, Caesar sauce, Bloody Mary		
Farmhouse chicken breast Ⓞ		£36
Carrots, mushroom and green peppercorn cream		
Lamb Navarin Ⓞ		£38
Spring vegetables		

## Sides

French Fries	Plain 🍴Ⓞ	£8
Served with sketchup		
	Truffle and Parmesan 🍴Ⓞ	£11
Bread basket, Abernethy salted butter 🍴		
£8.50		
Steamed vegetables 🍴Ⓞ		
£8		
Sketch mac and cheese with bacon		
£10		
Jersey Royals 🍴Ⓞ		
£7		
Onion rings 🍴		
£8		
Spinach à la crème 🍴Ⓞ		
£7		
Salad leaves & herbs from the market 🍴Ⓞ		
£5 / £9		

🍴 suitable for vegetarians   🍴 suitable for vegans   🍴 contains nuts   Ⓞ gluten free

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free. A full allergen contents file is available on request. If you have any questions relating to other allergens please speak to your waiter.

A discretionary 15% service charge will be added to your bill. If you need to use your mobile phone or camera, please do so with consideration for other guests.  
The Gallery restaurant uses site-specific fine bone china.