

The Galley Hall

Sunday Pre-order Menu

Starters

Prawn Cocktail ✕	9
<i>Prawns topped with Marie Rose Sauce served with brown bread and butter</i>	
Garlic Breaded Mushrooms v	8
<i>Served with a garlic mayonnaise dip</i>	
Baked Camembert Sharer	12
<i>Served with toast and red onion chutney, perfect for two</i>	
Boneless Breaded Chicken Wings ✕	9
<i>Served with buffalo sauce</i>	
Tomato Soup v	8
<i>Served with croutons and a white bread roll and butter</i>	

Roast Dinners

All dinners served with roast potatoes, vegetables, Yorkshire pudding and gravy

Traditional Roast Lamb, Roast Beef Brisket, Roast Turkey or Honey and Mustard Glazed Roasted Gammon Δ✕	19 reg/16 small
Vegetarian or Vegan Roast dinner ◇ v	16
<i>Ask for today's choices</i>	
Lamb Shank slow-cooked in a minted gravy Δ	23
Roast Chicken Breast Δ	17
Braised Steak in red wine gravy Δ	20

Other Main Courses

Sausage and Mash	17
<i>Traditional pub favourite topped with fried onions and served with peas and gravy</i>	
Scampi ✕	17
<i>Breaded wholetail scampi served with chips and peas or mushy peas</i>	
Curry of the Day	17
<i>Served with rice, naan and a salad garnish</i>	
Spinach and Ricotta Cannelloni v	16
<i>Cannelloni in a tomato sauce topped with bechamel sauce and cheese. Served with garlic bread and a salad garnish</i>	

Sides – Cauliflower Cheese	5	Roasted Parsnips ◇	3
Stuffing Balls	3	Pigs in Blankets	4

Δ **Gluten Free**

✕ **Dairy free**

◇ **Vegan**

v **Vegetarian**

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PRE-ORDER YOUR PUDDINGS – ALL £8.50

Lemon Meringue Roulade served cold with cream Δ u

Chocolate Brownie served warm with vanilla ice cream u

Cheesecake of the Day served cold with cream u

Tiramisu served cold with cream u

Vanilla, chocolate or strawberry ice cream Δ u

Lemon sorbet Δ ✕ ◇

Crème Brulée served with a shortbread biscuit

Vegan Chocolate Orange Sponge served warm with vegan ice 'cream' ✕ ◇

If you or anyone in your party suffers from any food allergies please inform us immediately. The code system within the menu identifies gluten free/dairy free meals, however you must still discuss your requirements with our staff as many of our dishes need to be modified at the time of ordering to make them gluten/dairy free for you. While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is 100% free of any specific allergen

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