



# THE GALLERY

## Breakfast

Until 12 noon

The Green Smoothie <sup>(VE)</sup> 	£4.95
ABC Smoothie <sup>(VE)</sup> 	£4.95
French Toast, Roasted Plum & Crème Fraîche <sup>(V)</sup>	£9.00
Highland Scramble	£15.00
Eggs Benedict	£12.00
Eggs Royale	£14.00
Eggs Florentine <sup>(V)</sup>	£11.00
Welsh - Classic	£9.50
Welsh Buck / Elegant	£11.00
Smoked Bacon Sandwich, Fortnum's 181 Sauce	£8.00
Crushed Avocado, Chilli & Poached Egg on Toast <sup>(V)</sup>	£9.00
Cumberland Sausage Wheel, Caramelised Onions & Fried Duck Egg	£9.00

### Pastries £4.00

Please ask your waiter for our daily selection.

### THE GALLERY TEA £23.00

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

#### Choose one savoury option

- Welsh - Classic
- Wild Mushrooms & Tarragon on Toast <sup>(V)</sup>
- Coronation Chicken on Toast <sup>(N)</sup>

#### Choose one sweet option

- Slice of Cake from our Table
- Duo of Scones <sup>(V)</sup>
- Lime Cheesecake & Coconut Meringue

Add a Glass of Fortnum's Champagne £34.50

V – Vegetarian • VE – Vegan • G – Made without Gluten • N – Contains Nuts

All products are prepared in an environment where nuts are used and may contain nuts or traces of nuts. Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur.


All prices include Value Added Tax at the prevailing rate.

FORTNUM & MASON ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS.

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](http://fortnumandmason.com/information/straws)

## Starters

From 11.30am

	S / L
Roasted Parsnip & Apple Soup, Walnut Pesto <sup>(V,G)</sup>	£7.50
Scotch Egg, Piccadilly Piccalilli	£9.50
Dorset Crab, Avocado & Melba Toast	£15.00
Glenarm Steak Tartare	£12.00 / £18.00
Duck Liver Parfait, Cranberries & Watercress	£9.50
Mussel Minestrone <sup>(G)</sup> 	£10.00

### DISH OF THE DAY

Please ask your waiter for our daily special.

### VEGETARIAN

	S / L
Heritage Beetroot, Crisped Kale & Hazelnuts <sup>(VE) (N)</sup>	£8.00 / £15.00
Wild Mushroom & Tarragon Penne <sup>(V)</sup>	£10.00 / £18.00
Butternut Squash & Spinach Curry, Coconut Rice & Mint Yoghurt <sup>(N)</sup>	£18.00
Warm Salad of Jerusalem Artichoke, Cauliflower & Harissa <sup>(V,G)</sup> 	£9.50


### SIDES £4.25

Mash <sup>(V,G)</sup>	Caesar Salad
Triple Cooked Chips <sup>(V)</sup>	Steamed Spinach <sup>(V,G)</sup>
House Salad <sup>(VE,G)</sup>	Crushed Minted Peas <sup>(V)</sup>

## Mains

From 11.30am

### FISH, POULTRY & MEAT

	S / L
Dorset Crab & Lemon Risotto <sup>(G)</sup>	£11.00 / £20.00
Breaded Fish of the Day, Crushed Peas & Chips	£18.00
Wild Sea Bass, Salsa Verde <sup>(G)</sup> 	£23.00
Pulled Lamb Shoulder Pie	£18.00
Coq au Vin & Mash	£19.00
Grilled Glenarm Sirloin Steak 250g	£26.00
Grilled Glenarm Rib-eye Steak 250g	£28.00

### SMOKED SALMON

Our responsibly-sourced Scottish Salmon is cured and smoked in traditional fashion. All served with shallots, capers, crème fraîche and soda bread.

	S / L
Fortnum's	£13.50 / £25.00
181 Piccadilly	£14.00 / £26.00
Duo of Salmon	£26.00

## Desserts, Cakes & Cheese

From 11.30am

### DESSERTS £7.50

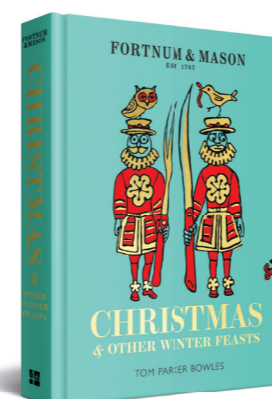
- Valrhona Chocolate Mousse, Hazelnut Meringue & Clementines <sup>(VE, N)</sup>
- Pistachio Paris Brest <sup>(N)</sup>
- Pineapple Tarte Tatin 
- Lime Cheesecake & Coconut Meringue
- Selection of Ice Cream & Sorbet <sup>(V,G)</sup>

### Cakes and Tart £7.50

- Victoria Sponge <sup>(V)</sup>
- Carrot Cake
- Red Velvet <sup>(V)</sup>
- Flourless Chocolate Cake <sup>(GF)</sup>
- Pear & Marmalade Tart <sup>(V)</sup>
- Duo of Scones <sup>(V)</sup>

### CHEESE £8.00

- Beaufort & Baron Bigod Brie
- Served with & Fig & Fennel Chutney



## The Book of the Season

Capturing over 310 years of the festive wisdom and magic of Fortnum & Mason, *Christmas & Other Winter Feasts* gathers together everything you need to enjoy a truly delicious winter.

Ask your waiter to add a copy to your bill for £30

This dish is taken from our new cook book, *Christmas & Other Winter Feasts*



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## Brunch

Served from 11.30am

The Green Smoothie <sup>VE</sup>	£4.95
ABC Smoothie <sup>VE</sup>	£4.95
Highland Scramble	£15.00
Eggs Florentine <sup>(V)</sup>	£11.00
Eggs Benedict	£12.00
Eggs Royale	£14.00
Welsh - Classic	£9.50
Welsh - Buck / Elegant	£11.00
French Toast, Roasted Plum and Crème Fraîche <sup>(V)</sup>	£9.00
Crushed Avocado, Chilli and Poached Egg on Toast <sup>(V)</sup>	£9.00
Gammon Steak, Fried Duck Egg	£13.00
Cumberland Sausage Wheel, Caramelised Onions and Fried Duck Egg	£9.00

### THE GALLERY TEA £23.00

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

#### Choose one savoury option

- Welsh - Classic
- Wild Mushrooms & Tarragon on Toast <sup>(V)</sup>
- Coronation Chicken on Toast <sup>(N)</sup>

#### Choose one sweet option

- Slice of Cake from our Table
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Duck Liver Parfait, Cranberries & Watercress	£9.50
Mussel Minestrone <sup>(G)</sup>	£10.00

## Mains

From 11.30am

### SUNDAY ROAST

Glenarm Salt Aged Beef with All The Trimmings **£26.50**

### VEGETARIAN

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Wild Mushroom & Tarragon Penne <sup>(V)</sup>	£10.00 / £18.00
Butternut Squash & Spinach Curry, Coconut Rice & Mint Yoghurt <sup>(V) (N)</sup>	£18.00
Warm Salad of Jerusalem Artichoke, Cauliflower & Harissa <sup>(V, G)</sup>	£9.50

### SIDES £4.25

Mash <sup>(V, G)</sup>	Caesar Salad
Triple Cooked Chips <sup>(V)</sup>	Steamed Spinach <sup>(V, G)</sup>
House Salad <sup>(VE, G)</sup>	Crushed Minted Peas <sup>(V)</sup>

### S / L

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Pineapple Tarte Tatin

Lime Cheesecake & Coconut Meringue

Selection of Ice Cream & Sorbet <sup>(V, G)</sup>

### Cakes and Tart £7.50

Victoria Sponge <sup>(V)</sup>

Carrot Cake

Red Velvet <sup>(V)</sup>

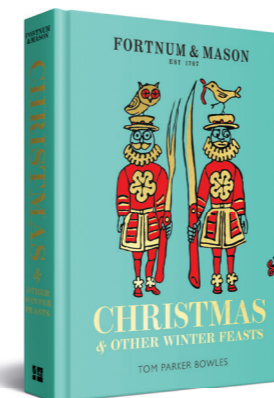
Flourless Chocolate Cake <sup>(GF)</sup>

Pear & Marmalade Tart <sup>(V)</sup>

Duo of Scones <sup>(V)</sup>

### CHEESE £8.00

Beaufort & Baron Bigod Brie  
Served with Fig & Fennel Chutney



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