



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 Plum 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
Grilled Mackerel with Gooseberry	£11.00
Glenarm Steak Tartare	£12.00 / £18.00
Rabbit Fillet with Beetroot & Kale Salad	£10.00 / £18.00

SUNDAY ROAST

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

VEGETARIAN	S / L
Heritage Beetroot, Crisped Kale & Roasted Hazelnuts ^(VE)	£8.00 / £15.00
Harissa Spiced Cauliflower Burger, Provalance Sauce and Sweet Potato Fries ^(VE)	£16.00
Burrata, Mixed Bean Salad ^(V, GF)	£12.50
Autumn Squash Risotto, Walnut Pesto & Taleggio ^(V)	£9.00 / £16.00

SIDES £4.25

Buttered New Potatoes ^(V, GF)	Caesar Salad
Triple Cooked Chips ^(V)	Steamed Spinach ^(V, GF)
House Salad ^(VE, GF)	Beluga Lentil Salad With Horseradish ^(VE, GF)

Starters

From 11.30am

S / L

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 Cure	£14.00 / £26.00
Glenarm	£15.00 / £28.00
Trio of Salmon	£29.00

Mains

From 11.30am

FISH, POULTRY & MEAT

Prawn Spaghetti, Provençal Sauce	£10.50 / 19.00
Breaded Fish of the Day, Crushed Peas & Chips	£18.00
Whole Cornish Plaice, Brown Butter ^(GF)	£19.00
Braised Oxtail with Dumplings	£19.00
Lightly Crumbed Chicken Breast, Caesar Salad	£17.50
Grilled Glenarm Sirloin Steak 250g	£26.00
Grilled Glenarm Rib-eye Steak 250g	£28.00

Desserts, Cheese & Tea

From 11.30am

DESSERTS £7.50

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

Lime and Coconut Panna Cotta

Baked Egg Custard Tart with Nutmeg ^(V)

Pineapple Tart Tatin

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

Cakes and Tarts £7.50

Please ask your waiter for our daily selection.

CHEESE £8.00

Brunswick Blue, Peach Chutney

Westcombe Cheddar, 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**

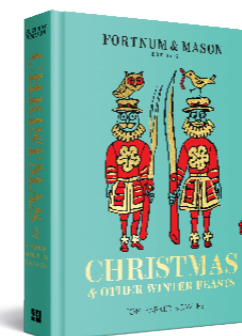
V – Vegetarian • VE – Vegan • GF – Made without Gluten • N – Contains Nuts

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



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*