



# THE GALLERY

## Brunch

Served from 11.30am

Coconut Yoghurt, Blueberries and Hazelnuts <sup>(VE, N, G)</sup>	£8.50
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
- Duo of Scones <sup>(V)</sup>
- Valrhona Chocolate Mousse, Hazelnut Meringue & Clementines <sup>(VE, N)</sup>

Add a Glass of Fortnum's Champagne £34.50

## 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 and Melba Toast	£15.00
Grilled Mackerel & Gooseberry 	£11.00
Glenarm Steak Tartare	£12.00 / £18.00
Duck Liver Parfait, Cranberries & Watercress	£9.50

### SUNDAY ROAST

Glenarm Salt Aged Beef with All The Trimmings £26.50

### VEGETARIAN

	S / L
Heritage Beetroot, Crisped Kale & Hazelnuts <sup>(VE)</sup>	£8.00 / £15.00
Burrata, Mixed Bean Salad <sup>(V, G)</sup>	£12.50
Wild Mushroom & Tarragon Penne <sup>(V)</sup>	£10.00 / £18.00
Butternut Squash & Spinach Curry, Coconut Rice & Mint Yogurt <sup>(V)</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>	Braised Red Cabbage <sup>(G)</sup>

## Mains

From 11.30am

### FISH, POULTRY & MEAT

	S / L
Prawn Spaghetti, Provençal Sauce	£10.50 / £19.00
Breaded Fish of the Day, Crushed Peas & Chips	£18.00
Cornish Cod Fillet, Wild Mushrooms, Jerusalem Artichoke & Kale <sup>(G)</sup>	£21.00
Braised Oxtail with Mash 	£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

### 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, Cheese & Tea

From 11.30am

### DESSERTS £7.50

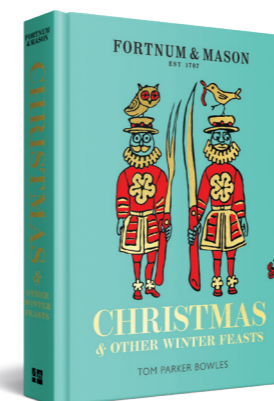
- Valrhona Chocolate Mousse, Hazelnut Meringue & Clementines<sup>(VE, N)</sup>
- Prune & Vanilla Crème Brûlée, Gingerbread <sup>(N)</sup>
- Pistachio Paris Brest <sup>(N)</sup>
- Pineapple Tarte Tatin 
- Selection of Ice Cream & Sorbets <sup>(V, G)</sup>

### Cakes and Tart £7.50

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

### CHEESE £8.00


- Montgomery Cheddar, Apple & Damson Chutney
- Colston Bassett Stilton, Bittersweet Figs



## 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* 

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