



## GALLERY RESTAURANT

### Signature Five Course Tasting Menu

*One chef said that another chef told him "before a meal serve great bread and all will be well"*

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Canapés, Amuse-bouche and bread

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Bird's liver parfait, pedro ximenez, brioche  
*Terra Iconia Beaujolais - Burgundy, France*

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Scallop 'taco'  
*Laurent Miquel Albarino - France*

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Brixham crab, curried emulsion, mango, cardamom and lime  
*Trimbach Gewürztraminer - Alsace, France*

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Aged beef, alliums and summer truffle  
*The Butcher Of Buenos Aires Malbec - Argentina*

Or

Braised turbot, scallop, celeriac, truffle, Champagne sauce  
*Ermita de San Felices Rioja Blanco - Spain*

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Raspberry mousse, pistachio cream, raspberry sorbet  
*Sparkling Rose Lyme Bay – England*

£65

Supplement for dinner inclusive £10 per person

5 glass wine flight - £35

Head Chef: *Scott Paton*



Dishes may contain traces of nuts, please make Restaurant staff aware of any allergies. Are you curious...? Follow @ScottiPaton for secret tips and insights from our kitchen. A discretionary 10% service charge will be applied to your bill.