

LUNCH MENU

GALLIMORES

KITCHEN

Mixed Olives Pickles, Caper Berries	3.50
Valencia Almonds Fried in Olive Oil	3.50
Los Pedroches Iberico Chorizo Bellota Roquito Peppers	3.95
French Bread Olive Oil Sherry Vinegar	2.95
Tarte of the Day with Dressed Mixed Leaves	5.95
Soup of the Day with croutons, French bread	4.95

Pan Fried Chicken Liver & Bacon Salad Croutons, Poached Pear, Port reduction	8.95
Buttermilk Fried Chicken Toasted charcoal bun with Red Cabbage Slaw, Sriracha Mayonnaise, Lemon & Thyme Salted Fries	9.95
Smoked Haddock and Mussel Chowder with Poached Egg	9.95
Ox Heart & Venison Faggots with Celeriac Mash, Spiced Red Cabbage, Red Wine Gravy	8.95
Hand Cut Ham, Egg and Chips Fried Free Range Eggs (or Duck Egg), Fries and Piccalilli	8.95
Braised Beef Cheeks with Colcanon Root Vegetable Gravy	10.95
Roast Butternut Squash Risotto with Sage Crisps, Pumpkin Seeds & Parmesan (add chicken)	9.95 11.95
Cauliflower and Butter Bean Kerala Meen Curry with Bengal Pickle & Coconut Rice (add chicken)	9.95 11.95
8oz Hereford Rump Steak 28 day aged Steak, Fries, Watercress	12.95
add Peppercorn sauce Bearnaise sauce Tomato and Horseradish salsa	2.00

SHELLFISH

Subject to availability.

*The buying of Shellfish is an Art, Not a Science!**

River Teign Oysters

on Crushed Ice, with Tabasco, Sherry Shallot Vinegar, Lemon

Trio 7.95 | Half-Dozen 14.95

Grilled Oyster Rockefeller

Trio 8.95 | Half-Dozen 15.95

Atlantic King Prawns

with Garlic Butter and Fries

13.95

Moules Mariniere

with White Wine Garlic Cream and Fries

13.95

PLATE FRUIT DE MER

Served on Crushed Ice (suitable to share)

Shellfish Platter with Atlantic King Prawns, Clams, Mussels, Cockles and your choice of:

Whole Fresh Crab 27.50

Whole 1 1/2 lb Fresh Lobster 47.50

add 4 River Teign Oysters to either platter 37.50 | 57.50

all served with aioli, French Bread, Samphire, Caper Berries, Lemon and Bloody Mary Dressing

GRILLED HOT SHELLFISH PLATTER

Served with Fries and French Bread

Atlantic King Prawns, Clams, Mussels, Cockles cooked in white wine and garlic butter **19.95**

**All our shellfish is mainly sourced directly from Devon & South Wales. If the boats don't go out, we don't substitute for quality*

EXTRAS

Skin on Fries	2.95	Watercress, Radish, Cucumber Salad	2.95
Dirty Fries (with onions, bacon & cheddar)	4.50	Celeriac Mash with Root Vegetable Crisps	3.50
Plum Tomato, Red Onion Salad, Balsamic	2.95	Buttered New Potatoes, Parsley Butter	3.50
Roasted Root Vegetables, Honey & Mustard	2.95	Wilted Spinach, Cabbage, Garlic & Shallots	3.50

Please speak to a member of staff if you have any dietary requirements or allergies. Provenance, cuts, ingredients of dishes may vary subject to supply