



## GALLERY RESTAURANT

### Signature *Seven* Course Tasting Menu

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, lime  
*Trimbach Gewürztraminer - Alsace, France*

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

Or

Braised Turbot, celery root, 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*

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Infinite vanilla, white chocolate, pear  
*Laurent Perrier La Cuvee Brut - Champagne, France*

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Selection of artisan local and French cheeses,  
preserves, pickles and crackers  
*Taylor's 10 Year Old Tawny - Portugal*

£75

Supplement for dinner inclusive £20 per person

7 glass wine flight - £45

Head Chef: *Scott Paton*

