

GALLEY

105-106 Upper Street, Islington, N1 1QN

SET MENU

Option 1

3 courses @ £29pp

STARTERS

(To Share)

Hand-picked Cornish Crab crostini, smoked garlic aioli, confit tomatoes

Wookey Hole Cheddar & Ham Hock Croquettes, harissa mayonnaise

Octopus & Chorizo a la plancha, white bean purée, smoked garlic pesto

MAIN COURSE

Roasted Cornish Hake chorizo, chickpeas, tomatoes, coriander

Deep-fried Battered Cornish Haddock, pickled shallots, minted peas, tartare sauce

Chargrilled Chicken Salad, sautéed baby gem, avocado, capers, Galley dressing

DESSERT

White Chocolate Panna Cotta, passion fruit, honeycomb, blackberries

Salted Caramel Tart, green tea ice cream, chilli & hazelnut praline

*Vegetarian options can be provided on request.
Please inform your waiter of any allergies before ordering.
A 12.5% discretionary Service Charge will be added to your bill.*

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SET MENU

Option 2

3 courses @ £37pp

S T A R T E R

Yellow fin Tuna Tartare, mango, avocado, wasabi nori crisps, teriyaki

Hereford Beef Carpaccio, wild mushrooms, beef jelly, pistachio, parmesan

Burrata, roasted vine tomatoes, aged parmesan pesto, toasted focaccia

M A I N C O U R S E

Native Lobster Pappardelle, heritage tomatoes, Jerusalem artichoke

Pan-fried Sea Bass gnocchi, peas, courgettes, wild mushrooms, truffle oil

Scottish Venison smoked potato purée, braised cabbage, thyme gravy

D E S S E R T

Amaretto & Verona Chocolate Fondant, cherry compote, mascarpone vanilla ice cream

Lavender & Raspberry Crème Brûlée, raspberry macaroons

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