

Breads

Pain de Campagne **Cumin Seed Loaf** 3
Olive Oil, Dukkah & Butter

To Start

Torched Mackerel, Walnut, Sundried Tomato Pesto, Baby Gem 7.5

Smoked Haddock Risotto, Sweetcorn, Spring Onion, Aged Parmesan 7.95

Seared Cornish Scallops, Warm Celeriac Remoulade, Confit Chicken Thigh, Celeriac Crisps 10.5

Braised Beef Shin, Sweet & Sour Glaze, Pickled Fennel, Pineapple, Watercress 7.5

Salt Baked Beetroot, Stilton Mousse, Lemon Purée, Rosemary Crouton 6.95

Citrus Cured Sea Trout, Honey & Soy Glaze, Horseradish Cream, Grapefruit 8.50

Main Course

Fillet of Gilt Head Bream, Jerusalem Artichoke Velouté, Pot Roasted Artichoke, Purple Kale, White Truffle Oil 19

Grilled Whole Plaice, Baby Potatoes, Purple Sprouting Broccoli, Garlic & Lemon Butter 16

Baked Hake Fillet, Roasted Fennel, Torched Capsicum Emulsion, Shellfish Bisque 17

Prosecco Battered Fillet of Brill, Minted Garden Pea Ketchup, Triple Cooked Chips 19.5

10oz Rump Steak, Triple Cooked Chips, Purple Sprouting Broccoli, Green Peppercorn Sauce 21.5

Roasted Crown Prince Pumpkin, Spiced Whipped Feta, Pumpkin Seed Crumble, Candied Walnut, Watercress 13.95

Native Lobster & Whole Dover Sole Available by Advanced Pre-Order
(Subject to Seasonality)

Set Lunch Menu

To Start

Torched Mackerel, Warm Celeriac Remoulade

Smoked Haddock Risotto, Sweetcorn, Spring Onion, Aged Parmesan

Main Course

Baked Hake Fillet, Creamed Leek & Chive Velouté

Prosecco Battered Plaice, Triple Cooked Chips, Tartare Sauce

Confit Duck Leg, Pot Roasted Fennel, Sweet & Sour Duck Sauce

Pudding

Dark Chocolate Coffee Mousse, Walnut Biscuit, Chantilly Cream

Steamed Orange & Golden Syrup Sponge, Ginger Custard

1 Course 14.50

2 Course 17.50

3 Course 21.50

Available Lunch only

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients

Parties of 8 or more will be subject to a discretionary 10% Service Charge

41 Fore Street, Topsham, Exeter, Devon EX3 0HU

01392 876078

fish@galleyrestaurant.co.uk

www.galleyrestaurant.co.uk

Head Chef Jason Mead