# The Galley Hall Sunday Menu

#### Starters

Soup of the Day Served with a bread roll and butter. Vegan soup available on request	£6
Breaded Mushrooms × U Served with garlic mayonnaise	£6
<b>Southern Fried Chicken Goujons</b> × Four juicy breaded goujons served with a barbecue dip	£7
Prawn Cocktail  Served with Marie Rose Sauce and brown bread and butter	£7

#### Roast Dinners

All served with roast potatoes, vegetables, Yorkshire pudding and gravy

Traditional Roast Lamb, Roast Beef, Roast Turkey or Honey and Mustard Glazed Roasted Gammon ∯¤	£12.50 reg/£10.50 small
Minted Lamb Shank Roast Dinner ♣  Slow-roasted lamb shank in minted gravy	£18
Steak and Kidney Suet Pudding Roast	£15
Steak, Ale and Mushroom Suet Pudding Roast	£15
Chestnut Roast ♣♯ ♠  Tasty vegan roast made of rice, mushrooms, cranberries, chestnut piece and pumpkin seeds. Served with roast potatoes, vegetables and vegan grant potatoes.	

#### Sides

Parsnips and Stuffing	£2.50
Stuffing Balls	£2
Cauliflower Cheese	£3
Pigs in Blankets	£3

If you suffer from any food allergies please speak to a member of staff to discuss your dietary requirements. There is a code system identifying gluten free/dairy free meals, however you must still discuss your requirements with our staff as many of our dishes are modified at the time of ordering to make them gluten/dairy free to you. While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is 100% free of any  $specific \ allergen. \ Our \ gravy \ is \ gluten \ free \ and \ gluten \ free \ Yorkshire \ Puddings \ are \ available \ on \ request.$ 



## The Galley Hall

### PRE-ORDER YOUR PUDDINGS - ALL £7

Chocolate Profiterole Sundae
Cheesecake of the Day served cold with cream
Lemon Meringue Roulade served cold with cream
Vanilla, chocolate or strawberry ice cream
Lemon sorbet
Crème Brulée
Vegan Chocolate Orange Sponge served with vegan ice 'cream'