

ALL DAY



SMALL & SHARING

Gallery corn bread, chive butter <i>[v, wg]</i>	5
Soy & sesame smashed cucumber, pickled red onion, chilli <i>[vgn, wg]</i>	5
Whipped Westcombe ricotta, walnuts & thyme <i>[v, wg]</i> add toasted sourdough +2.2	6
Cannellini hummus, garlic oil, sumac, sourdough <i>[vgn]</i>	6.5
Padron peppers, sea salt <i>[vgn]</i>	7.5
'Nduja croquettes, Dorset yoghurt, sage	7.5
Charred cauliflower, tahini, preserved lemon, smoked almond dukkah <i>[vgn]</i> add feta <i>[v]</i> +3.2	8.5
Pan fried king prawns, crispy garlic & chilli oil, sourdough	11
Gallery fried chicken - 3 pieces / 6 pieces	9.5 / 18
> with sriracha glaze, spring onion & blue cheese dip <i>[wg]</i> > with sweet soy BBQ glaze, green chilli & aioli	
Extra dips	1.6
> Buffalo hot <i>[vgn, wg]</i> / sweet soy BBQ <i>[vgn]</i> / aioli <i>[vgn, wg]</i> / blue cheese <i>[v, wg]</i>	

BURGERS

5oz British beef burger, red Leicester, gem, crispy shallots, red onion, mustard mayo add streaky bacon +2	12.5
Gallery fried chicken burger, gem, soy & sesame cucumber, sriracha mayo	12.5
Cider battered haddock, brioche toast "bun", gem, pickled red onion, dill tartare	12
Crispy mushroom burger, gem, red onion jam, aioli <i>[vgn]</i> add red Leicester <i>[v]</i> +1.5	11.5

SIDES

Skin on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8
Charred hispi cabbage, hot honey, aioli, crispy shallots <i>[vgn, wg]</i>	4.8
Picked herbs, orange & quinoa salad <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	4.8

SWEET

Homemade pecan & walnut pie, whipped cream <i>[v]</i>	7.5
Sticky toffee pudding, honeycomb, salted caramel ice cream <i>[v]</i>	8
Hackney Gelato <i>[wg]</i> - Dark chocolate <i>[vgn]</i> , vanilla <i>[v]</i> , salted caramel <i>[v]</i> , mango <i>[vgn]</i>	3

[v]- vegetarian, *[vgn]* - vegan, *[wg]* - without gluten

Please let us know if you have any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill for table service. All service charge goes directly to our hardworking team.

SAT & SUN UNTIL 4PM



TO START

Gallery Bloody Mary - Absolut vodka, sweet chilli & soy sauce, lime, tabasco	9
Mimosa - Orange juice & Ceradello prosecco	8.5
Botivo Spritz (non-alcoholic) - Botivo aperitif, soda, orange	7.5
Homemade Hibiscus Lemonade	4

BRUNCH

Wild mushrooms on toast, garlic, spring greens, crispy shallots [vgn] add poached egg [v] +2.4 / add feta [v] +3.2	10
Avocado on toast, cherry tomatoes, black onion seeds, crispy shallots [vgn] add poached egg [v] +2.4 / add feta [v] +3.2	11
Poached eggs, homemade corn bread, whipped ricotta, sage & hot honey [v, wg] add 'Nduja +3.2	11.5
Florentine bun - poached eggs, brown butter hollandaise, potato rosti, greens [v]	12
'Nduja hash, potato rosti, cherry tomatoes, canellini beans, fried egg	14
Gallery fry up - streaky bacon, sausage, mushrooms, tomato, fried egg, brown sauce & sourdough toast	16
Veggie fry up - veggie sausage, halloumi, mushrooms, tomato, fried egg, brown sauce & sourdough toast [v]	16
Gallery French toast	
> with lemon & whipped Westcombe ricotta [v]	11
> with banana, strawberries & honey yoghurt [v]	12
> with caramelised bacon & maple syrup	13

BURGERS

5oz British beef burger, red Leicester, gem, crispy shallots, red onion, mustard mayo add streaky bacon +2	12.5
Gallery fried chicken burger, gem, soy & sesame cucumber, sriracha mayo	12.5
Cider battered haddock, brioche toast "bun", gem, pickled red onion, dill tartare	12
Crispy mushroom burger, gem, red onion jam, aioli [vgn] add red Leicester [v] +1.5	11.5

SIDES

Skin on fries [vgn, wg] - add garlic oil +0.5	5.8
Gallery corn bread, chive butter [v, wg]	5
Extra streaky bacon / smashed avocado [vgn, wg]	4.8
Extra mushrooms [v, wg]	3.5
Extra 'nduja / feta [v]	3.2
Extra sausage / veggie sausage [v] / roasted tomato [vgn, wg] / potato rosti [v, wg]	2.8

[v]- vegetarian, [vgn] - vegan, [wg] - without gluten

Please let us know if you have any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill for table service. All service charge goes directly to our hardworking team.



COCKTAILS

Paloma Olmeca Altos Plata tequila, grapefruit soda, agave, lime, chilli salt	13.5
Spicy Barrel Sour Chilli Jameson Black Barrel, triple sec, passionfruit, lime	13.5
Del Maguey Sour Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters	13
Peach Daiquiri Havana Cuban spiced rum, Briottet peach liqueur, lime	12
Tuxedo 190 Malfy Limone gin, Maraschino liqueur, Lillet blanc, orange bitters	12.5
Gallery Old Fashioned Buffalo Trace, old fashioned syrup, bitters	13
Irish Breakfast Jameson Stout, coffee liqueur, old fashioned syrup, espresso	12.5
Honey Lemon Mule Absolut Hunni vodka, lemon, mint, ginger beer	12.5
Blood Orange Spritz [low ABV] Lillet Blanc aperitif, blood orange soda	10

NON-ALCOHOLIC

Botivo Spritz - Botivo aperitif, soda, orange	7.5
Nogroni - Botivo aperitif, Tanqueray 0% Flor de Sevilla gin, hibiscus tea	9
Amareno Sour - Lyre's Amaretti, almond syrup, lemon, aquafaba	9.5
Pathfinder Dark & Stormy - Pathfinder hemp & root spirit, ginger beer, lime	11.5

BOILER MAKERS Half Pint & 25ml

London Irish , London Black Nitro Porter & Jameson Black Barrel	10
Founder's Dream , Dream Factory Pale Ale & Glenlivet Founder's Reserve	10.5
Pringle Single , Keller Pils Lager & Singleton of Dufftown	10.5

DRAUGHT Pint / Two Thirds / Half

Gallery Lager , 4.4%	6.8 / 4.6 / 3.5
Keller Pils Lager, Lost & Grounded, 4.8%	7 / 4.7 / 3.6
Dream Factory Pale Ale, Two Tribes, 4.4%	7 / 4.7 / 3.6
Lumina GF Session IPA, Siren, 4.2%	7 / 4.7 / 3.6
Campfire Hazy IPA, Two Tribes, 5.2%	7.5 / 5.1 / 3.9
London Black Nitro Porter, Anspach & Hobday, 4.4%	7 / 4.7 / 3.6
Umbrella London Apple Cider, 5%	6.5 / 4.5 / 3.4
Lucky Saint Unfiltered Lager, 0.5%	7.2 / 4.9 / 3.8

Ask us about our guest beer!

BOTTLES/CANS

Power Plant Gluten Free Lager, Two Tribes, 4.5% (300ml)	5.8
Lucky Saint Hazy IPA, 0.5% (330ml)	5.8
Zed Pale Ale, Hammerton, 0.5% (330ml)	5.8
Umbrella London Blackcurrant Cider, 4% (500ml)	6.5



WINE

125ml BTL

SPARKLING

Ceradello Prosecco DOC Spumante Brut, Veneto, Italy [S][O][V]	7.8	43
'Jamie' Bacchus Pet Nat , Renegade Urban Winery, London via Wiltshire, UK [V]	-	52
'Noughty' 0% Sparkling Chardonnay , Thomson & Scott, Spain [O][V]	6.2	34

WHITE

'Borgia' Macabeo , Borsao, Campo de Borja, Spain [S]	5.5	29.5
Selon L'Etang Viognier , Languedoc, France [V]	6	33
Vila Nova Vinho Verde , Vinho Verde, Portugal [V]	6.4	35
'Carte Noire' Picpoul de Pinet , Caves de L'Ormarine, Languedoc, France [S][V]	6.8	37.5
Bottegai Vinai Pinot Grigio , Trentino DOC, Italy [S][V]	7.6	42
MOKOblack Sauvignon Blanc , Marlborough, New Zealand [V]	8	44
'Sara' Barrel Fermented Chardonnay , Renegade Urban Winery, London via Essex, UK [V]	-	46
'Baron d'Alsace' Vielles Vignes Riesling , Caves de Turckheim, Alsace, France [V][S]	-	50

PINK & ORANGE

Les Oliviers Grenache / Cinsault Rosé , Languedoc, France [V]	6	33
'White Lies' Skin Contact Pinot Gris , New Theory, Stellenbosch, South Africa [S][V]	8.2	45
Domaine Bargemone Côtes de Provence Rosé , Provence, France [V]	8.4	46

RED

'Borgia' Macabeo , Borsao, Campo de Borja, Spain [S][V]	5.8	31.5
Record Sun Shiraz , South Eastern Australia [V]	6.2	34
Uva Non Grata Gamay , Vin de France	6.6	36.5
'Man with the Ax' Cabernet Sauvignon , California, USA [V]	7.2	40
Domaine des Tourelles Red , Bekaa Valley, Lebanon	7.6	42
Walter Bressia Sylvestra Malbec , Mendoza, Argentina [V]	8.2	45
'Susana' Pinot Noir , Renegade Urban Winery, London via Pfalz, Germany [V]	-	50
'Vin des Potes Clair' Merlot / Malbec , Château de Piote, Bordeaux, France [S][O][V]	-	54

[O] ORGANIC [S] SUSTAINABLE [V] VEGAN