

The Great Gallery

Vegetarian Menu

Opening in 1911 and designed by architects Messrs Mewès & Davis, of The Ritz London fame, the Great Gallery is in classic Louis XIV style, boasting opulent details and fittings, stunning neoclassical frescoes, high ceilings and French doors opening onto a charming terrace, ideal for al fresco dining.

**The following dishes are available
as a starter: £23.00 or as a main course: £37.00**

TERRINE OF MARINATED ENGLISH BEETROOT

Pickled baby vegetables and winter leaves (230 kcal)

POTATO AND CHERVIL GNOCCHI

Roasted swede purée, hazelnut pesto (400 kcal)

JERUSALEM ARTICHOKE AND TARRAGON RISOTTO

Slow-cooked artichokes and truffle emulsion (316 kcal)

RAGOUT OF WHITE BEANS

Roscoff, Romanesco and chive emulsion (380 kcal)

ROASTED CELERIAC FONDANT

Wild mushrooms, parsley purée, celeriac and truffle foam (467 kcal)

If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order. We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available whenever possible. Adults need around 2000 kcal a day. All prices are inclusive of VAT.