

BAR MENU

EGGS YOUR WAY 31
Two Free Range Eggs Your Way + Bacon + Shelly Bay Sourdough + West Gold Butter

HOT SMOKED SALMON BAGEL 30
Scrambled Eggs + Sauce Vierge + Capers + Watercress

AVOCADO ON TOAST 28
Sourdough + Confit Cherry Tomato + Clevedon Buffalo Curd + Pickled Red Onion + Dukkha

HALLOUMI SALAD 26
Halloumi Salad, Cos, Cucumber, Tomatoes, Chickpeas, Fresh Herbs, White Balsamic Dressing

CAESAR SALAD 34
Baby Gem, Bacon, Parmesan, Sourdough Croutons, Caesar Dressing, Poached Egg, Roast Chicken

QT CHEESEBURGER 39
200g Angus Beef Patty, Smoked Cheese, Cheddar Cheese, Lettuce, Tomato, Pickles, Tomato Relish, Side Of Fries

BELLE FARM SHOESTRING FRIES 16
Ketchup, Aioli

MESCLUN SALAD 15
Preserved Lemon Dressing

BROCCOLINI 17
Charred With Pesto

L'AFFARE ESPRESSO COFFEE 6

T2 LOOSE LEAF TEA SELECTION 5.5
English Breakfast, Earl Grey, Sencha, Peppermint, Chamomile

MIMOSA 18

NV MIONETTO PROSECCO SUPERIORE DOCG BRUT 18

NV PERRIER-JOUËT GRAND BRUT 34

Our kitchen handles wheat, gluten, milk, tree nuts, peanuts, crustaceans, molluscs, fish, sesame, eggs, lupin and soybeans, and some ingredients may contain sulphites. While we take every care, we cannot guarantee dishes are allergen-free. Please let our team know of any dietary requirements.

GALLERY LOUNGE

ON
THE
PLATE