



Cambridge Dry Gin £8.50

Distilled less than a mile away from The Galleria in small batches, this gin is a classic dry style made with locally sourced botanicals including basil, rosemary and violet petals.

Serve: Indian tonic with a sprig of thyme and/or a slice of lemon

Pinkster Gin £7.00

A locally produced gin distilled just outside of Cambridge Hand-steeped in fresh raspberries. Deliciously dry with gentle fruity notes and an exceptionally smooth finish

Serve: Indian tonic with a garish of raspberries and/or a sprig of mint

Warner Edwards Victoria's Rhubarb Gin £7.50

Made using a crop of rhubarb originally grown in the kitchen garden of Buckingham Palace during the reign of Queen Victoria.

Serve: Sprig of mint and either Indian tonic

Tanqueray 10 Gin £8.00

Said to have been Frank Sinatra's preferred gin, it has a full-bodied grapefruit and citrus hit. A hint of spice and a citrus finish.

Serve: Indian tonic and slice of grapefruit

Hendricks £8.00

Flavourings consists of flowers, roots, fruits and seeds which complements the two main infusions of rose petal and cucumber.

Serve: Indian Tonic and a garnish of cucumber

All Gins served as a 50ml measure with fevertree tonic



Galleria Restaurant

Wine List

Champagne and Sparkling Wine

Mercier Brut

Champagne, France

The bouquet is redolent of candied citrus, dried apricots and raisins. Accompanied by nuances of almonds and hazelnuts, the scents of dried fruit combine with notes of nougat, caramel and spices. The aromatic complexity evolves toward notes of roasted coffee, cocoa and toasted brioche. Fresh notes of verbena and thyme convey this mature plenitude toward a finish of delightful freshness and pleasant languor underscored by the slightest hint of pleasing bitterness. - 12%abv
125ml £8.50 - bottle £55.00

Brut Mosaïque Rosé, Champagne Jacquart

Champagne, France

A deliciously elegant, rounded, fruity style with hints of cherry and wild strawberry. Its fine streams of bubbles enhance the delicate pale pink colour. It is fresh and vibrant in style. - 12.5%abv
bottle £85.00

Bollinger Special Cuvée

Champagne, France

Rich, toasty and full bodied, with wonderful concentration and depth of flavour. - 12%abv
bottle £90.00

Prosecco Extra Dry, FIOL

Veneto, Italy

Pale lemon colour with a typical bouquet reminiscent of wisteria flowers, acacia and also mature crab apple. Fresh, lively and appealing with slightly sweeter notes on the palate. This inviting Prosecco is the ideal sparkling wine to bring bubbles to your everyday life! - 11%abv
125ml £4.95 - bottle £25.95

Rosé Wine

Comte de Provence Rosé, La Vidaubanaise

Provence, France

A light, bright nose of wild strawberries with a refreshing, smooth palate. - 12.5%abv
175ml £5.70 - 250ml £8.15 - bottle £20.00

White Wine

Villa St Michel Colombard Languedoc, France

Starbright, pale lemon yellow in the glass, with a nose of apples, grapefruit and mown grass. A light, crisp palate with bracing freshness. - 10.5%abv
175ml £5.00 - 250ml £6.00 - bottle £18.00

Pinot Grigio, Via Nova Veneto, Italy

Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish. - 12%abv
175ml £5.25 - 250ml £7.15 - bottle £19.95

Padstal Chardonnay, Man Family Vineyards Western Cape, South Africa

Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours. - 13%abv
175ml £5.35 - 250ml £7.70 - bottle £21.00

Fiano, Mandrarossa Sicily, Italy

Medium bodied and dry with balancing acidity keeping the tropical fruits clean and refreshing with a dry, textured finish. - 13.5%abv
175ml £5.50 - 250ml £8.00 - bottle £23.00

Sauvignon Blanc, Yealands Marlborough, New Zealand

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme. - 13%abv
175ml £7.00 - 250ml £8.85 - bottle £25.00

Viognier Reserva, De Gras Colchagua Valley, Chile

Dripping with juicy nectarine, melon and papaya flavours, finishing rounded and succulent. - 13%abv
bottle £24.00

Picpoul de Pinet, Réserve Roquemolière Languedoc, France

The wine is crisp, light and aromatic, with remarkable freshness on the palate. - 12.5%abv
bottle £25.95

Chablis, Domaine de Vauroux Burgundy, France

A wonderfully developed nose of stewed apples and cream with a creamy texture on the palate, underscored by a mineral acidity. - 12.5%abv
bottle £45.50

Red Wine

Villa St Michel Grenache Languedoc, France

A nose of plum jam and raisins. Light and moreish on the palate with excellent balance and ripe, soft tannins. - 12%abv
175ml £5.00 - 250ml £6.00 - bottle £18.00

Nero d'Avola, Mandrarossa Sicily, Italy

Fresh with good vanilla flavours. Soft and warm, with silky and sweet tannins. - 13.5%abv
175ml £5.90 - 250ml £8.30 - bottle £23.00

Shiraz, Madfish Western Australia

Fresh with good vanilla flavours. Soft and warm, with silky and sweet tannins. - 14.5%abv
175ml £6.75 - 250ml £9.50 - bottle £26.00

Estate Malbec, Humberto Canale Patagonia, Argentina

This is a characteristic Malbec varietal, a full body wine, with a complex structure. Notes of red berries eucalyptus spice and black pepper. - 14%abv
175ml £7.00 - 250ml £10.00 - bottle £28.00

Rioja Reserva, Viña Cerrada Rioja, Spain

This wine is cherry red with brick red tones. There are intense, spicy, ripe cherry and plum aromas merged with notes of tobacco, toffee, vanilla and wood. On the palate, the body is full and fleshy with excellent balance. - 13.5%abv
bottle £32.50

Organic Pinot Noir, Urlar Wairarapa, New Zealand

Ripe red fruits with flavours of sweet dark plums intermingled with savoury notes and exotic spices. This wine is elegant and refined but with real weight and power. - 14%abv
bottle £42.00

Terroir de Granit Saint Joseph, Domaine Guy Farge Rhône, France

Dark ruby with mineral aromatics: stone, chalk and gun flint in a subtle interplay with pepper, tapenade and dense brambly fruit. Lovely mouthwatering acidity, smooth layers of fine tannins, medium body and long finish. - 12.5%abv
bottle £50.00

Chateau Mille Roses, Château Mille Roses Bordeaux, France

Notes of rose and raspberry liqueur. Layered, very fine tannins and a medium body with incredible length and depth. - 13%abv
bottle £60.00

Dessert Wine /Sherry

Manzanilla, La Guita

Jerez, Spain

Light breadcrumb and minerals, as well as subtle nutty flavours.

Medium long finish, still full and nicely balanced. - 15%abv
bottle £9.50

Muscat de Saint Jean de Minervois

Domaine de Barroubio

Languedoc, France

Intense, complex aromas of grapes, pears, rose petals

and citrus fruits. On the palate it is sweet, rich and

powerful with balancing zesty acidity. - 15.2%abv

bottle £25.00

Desserts

White chocolate mousse £5.50

layered with mango & glazed with passion fruit

Baked vanilla cheesecake £5.25

served with blueberry compote (v)

Homemade sticky toffee pudding £5.95

served with ice cream & toffee sauce (v)

Chocolate royal £5.50

praline crunch, chocolate mousse biscuit base with a
velvety chocolate topping

Ice cream £4.25

Belgian chocolate or vanilla (v)

Melon & raspberry sorbet £4.95

served with fresh berries (v)

Coffee Affogato £3.80

Espresso coffee & a scoop of vanilla ice cream (v)

Why not add a liqueur of your choice £6.50

Soft Drinks

Coca Cola 330ml £2.55

Diet Coke 330ml £2.55

Belvoir handmade lemonade 250ml £2.25

Orange juice & lemonade £3.95

Valencia orange & clementine juice 330ml

Lime & soda £1.75

Fever tree tonic water £1.95

Ginger beer £1.95

Elderflower cordial

still or with soda/lemonade £2.25

Juices / Pressé

Hand pressed English apple juice 330ml £3.00

Valencia orange & clementine juice 330ml £3.00

Belvoir Raspberry lemonade 250ml £2.95

Belvoir Pomegranate & Raspberry 250ml £2.95

Tomato £1.95

Mineral Water

Perrier sparkling 750ml £3.95

Evian still 750ml £3.95

Bottled Beer & Cider

Peroni 330ml £3.75

San Miguel 330ml £3.75

Savannah dry Cider 500ml £4.20

Spirits & Liqueurs

Absolut Vodka	£3.25
Grey Goose Vodka	£4.50
Tanqueray No 10	£6.95
Hendrick's	£5.95
Bombay Sapphire (served with Fever Tree tonic)	£5.35
Limoncello	£3.45
Tequila	£3.25
Martini	£3.25
Campari	£3.25
Gosling's Black Seal Rum	£3.50
Bacardi	£3.25
Southern Comfort	£3.25
Jack Daniels	£3.25
Woodford Reserve Bourbon	£3.25
Jameson Irish Whisky	£3.25
Sambuca	£3.25
Vintage Port 50ml	£3.95
Remy Martin	£3.95
Amaretto	£3.45
Tia Maria	£3.45
Baileys 50ml	£3.45
Cointreau	£3.45
Grappa	£3.45
Limoncello	£3.45
Mixer	£0.95

Single Malt Whisky

25ml/50ml

Ardbeg Uigeadail, Islay 10 year old 54.2% £6.30/£8.75
sweet, ripe fruit, powerful peat & smoked barley

Lagavulin 16 year old 43% £6.75/£9.20
Dry, peaty palate, sweetness, with touches of wood

Talisker 10 year old 45.8% £3.95/£6.20
Powerful and spicy, with a peppery finish & a touch of smokiness

Nikka from the barrel, Japan 51.4% £5.85/£7.70
Full-bodied & punchy, spice & toffee, a little caramel, vanilla & fruit

Hot Drinks

White/Black coffee	£2.55
Cappuccino	£2.55
Flavoured Vanilla/Caramel	£2.95
Latte	£2.75
Flavoured Vanilla/Caramel	£3.15
Single/Double espresso	£2.15/£2.95
Single/Double macchiato	£2.25/£3.15
Hot chocolate	
with cream	£3.15
without cream	£2.95
Americano Black/White	£2.95
Mocha	£2.95
Flavoured	
Vanilla/Caramel	£3.35
Iced coffee	£3.55
Decaffeinated coffee from	£2.55
Extra shot	£0.50
Liqueur coffee	£6.50
Tea Selection	£2.15
English Breakfast, Peppermint, Earl grey, Green, Camomile, Assam	

Cocktails

All at £6.75

Prosecco Bellini £7.20

Peach /raspberry/ passion fruit puree, topped with prosecco

Hugo

Prosecco with fresh mint & lime, a dash of refreshing elderflower & topped with lemonade

Pimm'sNo.1

Classic summer cocktail, summer fruits with Pimm's No.1 & lemonade

Moscow Mule £7.80

A classic vodka cocktail with Grey Goose, fresh lime juice, topped with fiery ginger beer in a traditional copper mug

Long Island Iced Tea

Five white spirits, lemon & lime poured over ice topped with pepsi

English Garden

A refreshing blend of gin and elderflower, infused with cucumber and mint topped with ginger beer & lemonade

Elderflower Martini

A classic martini served with a hint of elderflower & a splash of Sloe Gin

Dark & Stormy

The original dark & stormy with Gosling's black seal rum topped with fiery ginger beer & bitters

Cosmopolitan

Vodka, Cointreau, cranberry juice & lime delicately balanced with orange

Bloody Mary

Traditional vodka based tomato juice drink combining red wine, sherry, Worcester & Tabasco sauces, bitters, seasoning, lemon & lime juice.

Raspberry Daiquiri

Light rum shaken with freshly squeezed lime & fresh muddled fruit

Margarita

Tequila & Cointreau served over ice shaken with lemon, lime & sugar

Sangria

Red wine combined with Cointreau & rum with lime, lemon, bitters & orange juice charged with lemonade

Galleria Restaurant
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