

GALVIN
HOP
BISTROT & BAR

Wine from the Rhône with Galvin brothers Classics

16th October

Amuse bouche

2018 Château Hermitage Saint-Martin, Grande Cuvée Enzo Rosé - Provence, France

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Cured Salmon Scottish Salmon, avocado, pink grapefruit & fennel

2016 Riesling le Champ des Alouettes, Domaine Christian Binner, Alsace, France

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Lasagne of Dorset crab, beurre Nantais & pea shoots

2016 Melon Vieilles Vignes « Miss Terre », Domaine de la Sénéchalière, Loire, France

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Shortrib of Beef, honey glazed parsnips, caramelised shallot purée

2018 Cotes du Rhône Poignée de Raisin, Domaine Gramenon, Rhône, France

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St Marcelin

2017 Brouilly, Domaine de Botheland, Beaujolais, France

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Tarte Tatin calvados cream

Poire Granit, Château de Hauteville, Eric Bordelet, Charchigne 2017

£65 per person

This menu is designed for the enjoyment of all guests at the table. Please let the manager know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to the bill and a £40 deposit per person is also required upon booking.