

GALVIN
HOP
BISTROT & BAR

Around the Loire Valley in a glass & plate

20th November

Chilled Fine de Claire Oyster, pickled cucumber, Avruga caviar

2015 Muscadet sur lie « Fief du Breil », Jo Landron, Loire, France

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Quenelle de brochet, purple dulce beurre blanc

2017 Saumur Blanc, Cuvée Insolite, Domaine des Roches Neuves, Loire, France

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Anjou pigeon, wild mushroom & savoy cabbage, fumet of cèpes

2015 Anjou Rouge « Pompois », Domaine Nicolas Réau, Loire, France

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St Maure

2015 Sancerre Rouge “Les Baronnes”, Domaine Henri Bourgeois, Loire, France

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Muscadet grape sorbet & compote, crème Brûlée

NV Vouvray Brut, Domaine Catherine & Pierre Breton, Loire, France

£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.