

GALVIN

— BAR ^{AND} GRILL —

SUNDAY LUNCH MENU

Three courses for £45 per person

TO WELCOME YOU

A glass of Hattingley Valley Classic Reserve NV £10

Bloody Mary £14 | Breakfast Martini £14

Gordal Olives £6 | Smoked Almonds £5

STARTERS

Trio of Carlingford rock oysters

Imam Bayeldi, Greek yoghurt & coriander (v)

Celeriac soup, batons of Granny Smith apple (v)

Torched mackerel, soured vegetables

Crispy duck salad, watermelon, watercress

MAIN COURSES

Torre Meadow roast beef, Yorkshire pudding, roast potatoes, heritage carrots, greens & gravy

Cotswold White roast chicken, Yorkshire pudding, roast potatoes, heritage carrots, greens & gravy

Grilled Crown Prince pumpkin risotto, smoked almonds, rocket pesto & pomegranate (v)

Seared seabream, endive, capers & raisins dressing

PUDDINGS

Sticky toffee pudding, clotted cream ice cream (v)

Classic tarte Tatin with crème fraîche (v)

Iced lemon chiboust, sweet cranberries, vanilla shortbread (v)

SIDES £6

French fries (ve) | Roasted heritage carrots (ve)

Crisp baby gem salad, baby leaves, house vinaigrette (ve) | Grilled Hispi cabbage & bacon

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.