

GALVIN

— BAR & GRILL —

MENU ONE

STARTERS

Celeriac & winter truffle soup (v)

Or

Treacle cured salmon, pickled kohlrabi, Exmoor caviar

MAIN COURSES

Seasonal wild mushroom risotto, Spennwood cheese (v)

Or

Redwood Farm chicken, smoked garlic, girolles, hasselback potatoes

PUDDINGS

Lemon chiboust, warm blackberries, vanilla shortbread (v)

Or

Apple tarte tatin, clotted cream ice cream (v)

£50 per person

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.

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MENU TWO

STARTERS

Heritage beetroot tartare, soured cream & dill (v)

Or

Pressed ham hock & chicken terrine, piccalilli

MAIN COURSES

*Mywood Farm beef short rib, salt-baked celeriac, bone marrow,
ale-braised onions*

Or

*Grilled cauliflower steak, Lincolnshire Poacher & kale crumb,
walnut sauce (v)*

PUDDINGS

*Valrhona dark chocolate ganache, toasted hazelnuts, lemon yoghurt
sorbet (v)*

Or

Apple tarte tatin, clotted cream ice cream (v)

£60 per person

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MENU THREE

STARTERS

Potted Dorset Crab, sea herbs and melba toast

Or

Chicory, Conference pear, Oxford Blue Salad, port dressing, toasted walnuts (v)

SECOND COURSE

*Warm potato pancake, crème fraîche, smoked salmon,
Exmoor caviar*

MAIN COURSES

*Mywood Farm beef short rib, salt-baked celeriac, bone marrow,
ale-braised onions*

Or

Roast cod steak, wild mushrooms, Jerusalem artichoke

PUDDINGS

Selection of British and Irish cheese, fig chutney, celery & walnut bread

Or

Apple tarte tatin, clotted cream ice cream (v)

£70 per person

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