

GALVIN

Bistrot  Bar

APÉRITIF MAISON 10

G'VINE GIN, LA QUINTINE BLANC, FEVER TREE MEDITERRANEAN TONIC

BAGUETTE & BEURRE DE BARRATE AU SEL DE NOIRMOUTIER 4.75

PETITES ASSIETTES

TRUFFLE NUT SELECTION 4.5	HOUSE MARINATED GORDAL OLIVES 4
CHARCUTERIE ARTISANALE 12/ 22	PADRON PEPPERS, ESPELETTE PEPPER 6
CHORIZO CROQUETTES, AIOLI 6	TARTE FLAMBÉE ALSACIENNE 9.5

ENTRES

PUMPKIN SOUP, CHESTNUTS, SAGE 8
LOCH FYNE SMOKED SALMON, DORSET CRAB, AVOCADO, RADISH 15
CUMBRAE OYSTERS 6/12, SHALLOT VINEGAR, CONDIMENTS 18/35
SALAD OF HERITAGE BEETROOT, POMEGRANATE, BLOOD ORANGE, WALNUT 8
STEAK TARTARE, TOASTED BAGUETTE 11/22

PLATS PRINCIPAUX

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL 35
SPICED AUBERGINE, TAHINI, IMAM BAYALDI, SMOKED TOMATO 17.5
CORNISH SEA BREAM, JERUSALEM ARTICHOKE, MONKSBEARD 25
CURRIED CAULIFLOWER, CAPERS, GOLDEN RAISINS, CORIANDER 17
DUCK, APPLE & CELERIAC PIE, PICKLED RED CABBAGE 22.5

ACCOMPAGNEMENTS

FRENCH FRIES 4.5	HARICOTS VERTS 4.5	CHARLOTTE POTATOES 4
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DESSERTS & FROMAGE

OAT MILK RICE PUDDING, APPLE, MAPLE SYRUP 7
POACHED YORKSHIRE RHUBARB, COCONUT YOGHURT, PISTACHIO 7
APPLE TARTE TATIN, CRÈME FRAICHE 8
ASSIETTE DE FROMAGE 12.5

PLEASE LET THE MANAGER KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

ALL OUR GAME DISHES MAY CONTAIN SHOT.

AN OPTIONAL GRATUITY OF 14% WILL BE ADDED TO YOUR BILL