

# GALVIN

— BAR & GRILL —

## VALENTINE'S DAY MENU

Four-course menu for £78 per person

*Calington rock oyster, herb blini, caviar*

### STARTERS

*Tortelli, black truffle sabayon, Parmesan broth*

*Dressed Dorset crab, brown crab mayonnaise, sea herbs, sourdough toast*

*Terrine of Cotswold chicken, sweetbreads & ham, red onion marmalade*

*Beetroot-marinated Var salmon, horseradish cream, nasturtium leaf*

### MAINS

*Seared sea bass fillet, basil mash, provençale vegetables*

*Roast fillet & slow cooked short rib of Torre Meadow beef, whipped potatoes, truffle*

*Poached breast of Guinea fowl, herb crumb, potatoes Anna, salsify*

*Wild mushrooms risotto, turnip tops, Spenwood cheese*

### PUDDINGS

*Baked Alaska for two to share*

*Custard tart, poached Yorkshire rhubarb*

*Gateau of dark & white chocolate, blood orange ice cream*

*Selection of British cheeses, quince jelly, walnut bread*

*Coffee & Macarons*

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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.

Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.