

GALVIN

— BAR ^{AND} GRILL —

SET MENU

Two courses £29.50 pp / Three courses £34 pp

COCKTAILS

Galvini £15

Apricot, Suze, absinthe,
Moët & Chandon NV Brut

Modern Gimlet £15

Gin, banana & bergamot, citrus

The Brother's Sour £15

Rum, fig & orange,
LBV port, citrus, egg

STARTERS

Chicory & Walnuts salad with blue cheese

Scottish smoked salmon tartare, Fromage Blanc with herbs & rye bread

Parsnip & apple soup

MAIN COURSES

Grilled aubergine, miso glaze, Jerusalem artichoke crisps, tahini (ve)

Lightly spiced fishcake with wild garlic & heritage tomato salad

Grilled Cornfed chicken, whipped potato & crispy kale

PUDINGS

Treacle tart with vanilla cream ice cream

Apple tarte Tatin, clotted cream ice cream (v)

Classic bread & butter pudding (v)

ADD for £6

Tenderstem broccoli, Dijon dressing, smoked almonds (v)

Crispy baby gem salad, buttermilk, parmesan (v)

French fries (ve)

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.