

GALVIN

Bistrot  Bar

PLEASE SELECT ONE SET MENU FOR YOUR PARTY, DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY



MENU A £50 PER PERSON

HAM HOCK TERRINE, PICCALILLI & TOAST

∞

GRILLED CORNISH RED MULLET, SAFFRON POTATOES, CUMIN SAUCE

∞

VANILLA CRÈME BRÛLÉE, SICILIAN BLOOD ORANGES



MENU B £60 PER PERSON

SALAD OF HERITAGE BEETROOT, GOATS' CHEESE & TOASTED WALNUTS

∞

ROASTED CORNFED CHICKEN SUPREME, POMMES ANNA, WYE VALLEY ASPARAGUS & WILD GARLIC BUTTER

∞

VANILLA PANNACOTTA & CHAMPAGNE POACHED GARIGUETTE STRAWBERRIES



MENU C £70 PER PERSON

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS

∞

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL

∞

APPLE TARTE TATIN & CRÈME FRAICHE

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON

ASSIETTE DE FROMAGE £12.5 SUPPLEMENT

OUR TEAM OF SOMMELIERS CAN RECOMMEND WINES TO ACCOMPANY YOUR CHOSEN MENU.

THE MENU IS SUBJECT TO CHANGE, BASED UPON SEASONALITY AND AVAILABILITY OF PRODUCE.

PRICES INCLUDE VAT, 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.