

# GALVIN

Bistro  Bar

## SUNDAY 10TH OF NOVEMBER

2 COURSES £33 / 3 COURSES £39

3 COURSES WITH A 375 ML CARAFE OF WINE £50

### NIBBLES

BAGUETTE & BEURRE DE LESCURE 4

HOUSE GORDAL OLIVES 5

MIXED CHARCUTERIE PLATTER 15

MALDON OYSTER 4.5 EACH

PADRON PEPPERS, PIMENT D'ESPELETTE 6

TRUFFLE POLENTA CHIPS 10.5

### ENTRÉES

SCOTTISH SALMON GRAYLAX CELERiac RÉMOULADE, CEDAR VINAIGRETTE

VICHYSOISE VELOUTÉ, TRUFFLE CREAM, ROSEMARY OIL

DUCK LIVER PÂTÉ, CRISPY ONIONS, BRIOCHE

### PLATS PRINCIPAUX

POACHED HADDOCK, CHIVE BEURRE BLANC, LEMON & CAPERS

5 WEEKS AGED GALLOWAY BEEF, YORKSHIRE PUDDING, ROAST POTATOES

SLOW COOKED LAMB BELLY, WINTER TOMATO & BLACK OLIVE TAPENADE

WILD MUSHROOM RAVIOLI, BEURRE NOISETTE, PECORINO, WALNUTS (V)

### SIDE DISHES

FRENCH FRIES 6

CAVOLO NERO 7

POMMES ANA 7

HARICOTS VERTS 6

### DESSERTS

BAKED CHEESECAKE, SALTED CARAMEL, HAZELNUT PRALINE

APPLE TARTE TATIN, CRÈME FRAÎCHE

FARMHOUSE CHEESE OF THE DAY, HOUSE CHUTNEY

*Please let us know of any allergies or dietary requirements. An optional gratuity of 14.5% will be added to your bill*