

GALVIN

Bistro  Bar

SUNDAY 3RD 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

LOCH DUART SALMON CEVICHE, CITRUS & SMOKED EEL

PUMPKIN VELOUTÉ, CHESTNUT & TRUFFLE

HAM HOCK TERRINE, TARRAGON MAYONNAISE, HOUSE PICKLES

PLATS PRINCIPAUX

SEAFOOD & BARLEY RISOTTO

ROAST OF BLACK ANGUS SIRLOIN, YORKSHIRE PUDDING, ROAST POTATOES

BBQ SLOW- COOKED VENISON BELLY, CELERIAC REMOULADE

WILD MUSHROOM PASTA, PORT REDUCTION, TRUFFLE GREMOLATA (V)

SIDE DISHES

FRENCH FRIES 6

CAVOLO NERO 7

POMMES ANA 7

HARICOTS VERTS 6

DESSERTS

CLASSIC TIRAMISU

APPLE TARTE TATIN, CRÈME FRAÎCHE

FARMHOUSE CHEESE OF THE DAY, HOUSE CHUTNEY

Please let us know of any allergies and/ or dietary requirements.

An optional gratuity of 14.5% will be added to your bill