

GALVIN

Bistrot  Bar

SUNDAY MENU 17TH 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

CURED CHALKSTREAM TROUT, PICKLED SHALLOTS, BLOOD ORANGE
JERUSALEM ARTICHOKE SOUP, AUTUMN TRUFFLE
BEEF CARPACCIO, BALSAMIC VINEGAR, HOMEMADE PICKLES

PLATS PRINCIPAUX

GREY MULLET BOUILLABAISSÉ
5 WEEKS AGED GALLOWAY BEEF, YORKSHIRE PUDDING, ROAST POTATOES
SLOW COOKED VENISON BELLY, CELERIAC RÉMOULADE
BBQ ROASTED CAULIFLOWER, SULTANA & PICKLED WALNUTS (V)

SIDE DISHES

FRENCH FRIES 6	CAVOLO NERO 7	POMMES ANNA 7
	HARICOTS VERTS 6	

DESSERTS

MOUSSE AU CHOCOLAT
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