

GALVIN

Bistro  Bar

SUNDAY MENU 26TH OF JANUARY

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
MUSHROOM & TRUFFLE ARANCINI, AIOLI 7	MALDON OYSTER 4.5 EACH
PADRON PEPPERS, PIMENT D'ESPELETTE 6	MIXED CHARCUTERIE PLATTER 15

ENTRÉES

CORNISH CURED MACKEREL, SMOKED ELL, CHILLI & LIME DRESSING
SQUASH- PUMPKIN SOUP, HAZELNUTS & TRUFFLE CREAM
DUCK LIVER PÂTÉ, BLOOD ORANGE, PAIN BRIOCHE

PLATS PRINCIPAUX

PAN FRIED RED MULLET, SAFFRON POTATOES, PIPERADE
ROAST BLACK ANGUS SIRLOIN, YORKSHIRE PUDDING, ROAST POTATOES
SLOW COOKED PORK BELLY, CELERiac REMOULADE
KING CABBAGE, PINE NUTS & BLACK GARLIC VINAIGRETTE

SIDE DISHES

FRENCH FRIES 6	SEASONAL SALAD 6	CAULIFLOWER GRATIN 7
	HARICOTS VERTS 6	POMMES PURÉE 7

DESSERTS

VANILLA PANNA COTTA, RED WINE POACHED PEAR
18TH MONTHS OLD COMTÉ OR BRIE DE MEAUX, HOUSE CHUTNEY
PANETTONE PUDDING, ARMAGNAC SAUCE & CANDIED ORANGE

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