

GALVIN

Bistro  Bar

SUNDAY MENU 16TH OF MARCH

2 COURSES £33 / 3 COURSES £39

3 COURSES WITH A 375 ML CARAFE OF WINE £50

NIBBLES

BAGUETTE & BEURRE DE LESCURE 4.5	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 EEL, CHILLI & LIME DRESSING
SQUASH - PUMPKIN SOUP, HAZELNUTS & TRUFFLE CREAM
DUCK LIVER PÂTÉ BLOOD ORANGE, TOASTED BRIOCHE

PLATS PRINCIPAUX

PAN FRIED HAKE, BEURRE BLANC, PIPERADE
ROAST BLACK ANGUS SIRLOIN, YORKSHIRE PUDDING, ROAST POTATOES
SLOW COOKED PORK BELLY, CELERIAC REMOULADE
PICKLED SAVOY CABBAGE, PINE NUTS & BLACK GARLIC VINAIGRETTE

SIDE DISHES

FRENCH FRIES 6	SEASONAL SALAD 6	POMMES PURÉE 7
	SPROUTING BROCCOLI 6	CAULIFLOWER GRATIN 7

DESSERTS

MOUSSE AU CHOCOLAT, OLIVE OIL, HAZELNUT PRALINE
18TH MONTH OLD COMTÉ OR BRIE DE MEAUX, HOUSE CHUTNEY
APPLE TARTE TATIN, NORMANDIE CRÈME FRAICHE

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