

Starters

Heritage tomatoes

Almond, saffron, lavender

£24.00

Orkney scallop lasagne

Sicilian prawn, Amalfi lemon, "cacio & pepe"

£34.00

Buffalo milk panna cotta

Sardine, Romana artichoke, Oscietra caviar

£29.00

Honeymoon consommé

Cured Ōtoro tuna, pickled dashi melon, coriander oil

£27.00

Duck liver royal

Poached peach, sauternes, cocoa soil

£26.00

Mains

Cornish John Dory

Sea kale, yellow beans, mussel en Mouclade

£46.00

Wild halibut

Stuffed courgette flower, plankton, sauce meunière

£47.00

Free range aged duck

Smoked eel, braised fennel, sauce à l'orange

£48.00

Iberico pork

Rosemary, pulled pork cannelloni, bell pepper

£47.00

Salt crusted chateaubriand

*Potato terrine, grelot onion, Australian black truffle
for two people £60pp*

Celebrating 20 years of Galvin Restaurants

Whole plaice meunière

*Trout roe, capers, Jersey Royal potato
for two people £47.50pp*

Desserts & Cheese

Burnt honey custard tart

*White chocolate ganache, strawberries
£14.50*

Signature apple tart Tatin

*Calvados caramel, crème fraîche de Normandie
for two people £15.50pp*

Manjari chocolate

*Pecan, salted caramel, tonka
£16.00*

Sweet gorgonzola millefeuille

*Fermented cherry, Espelette pepper, fig leaf oil
£14.50*

Apricot soufflé

*Elderflower, white chocolate, aged balsamic vinegar
£16.00*

Our cheese selection

*Apple chutney, celery, crackers
3 for £18.50 ~ 5 for £24.50*