



## A LA CARTE

### APPETIZERS

*(served when ready)*

- Gordal olives 5 \*
- Truffle & pecorino mixed nuts 6 \*
- Maldon sea salt & rosemary focaccia 5.5
- Padrón peppers & Maldon sea salt 6 \*
- Chorizo & garlic aioli 6 \*

### APERITIFS

**GALVIN CHAMPAGNE, NV 14.5**

*The palate is well balanced, fresh and lively with aromas of pear, greengages & citrus fruit*

**BUTTERED OLD FASHIONED 15**

*Brown butter-washed Diplomatico rum, Adnams rye whiskey, Amaro Averna, Pedro Ximenez sherry, sugar, Angostura bitters*

## STARTERS

- Velouté of carrot & cumin, root vegetable crisps 9 \*
- Beetroot carpaccio, whipped goat's cheese & walnuts 8.5 \*
- Salad of butternut squash, blue cheese mousse, pinenuts 9 \*
- Salmon gravlax, Heritage beetroot & lemon crème fraîche 13.5 \*
- Great Garnetts scotch egg & celeriac remoulade 12.5

## MAINS

- Ballotine of cod, light mussel & saffron stew, Charlotte potatoes 34 \*
- Grilled aged beef ribeye, smoked pomme purée, long stem broccoli & red wine jus 39.5 \*
- Chateaubriand for two, chips, green beans & peppercorn jus *(Served medium-rare)* 52 per person \*
- Roast rump of Lamb, pomme purée, braised baby gem & bacon 34
- Miso glazed aubergine, spring onion & minted potatoes 23 \*

### **CELEBRATING 20 YEARS OF GALVIN RESTAURANTS**

***September Special*** Market Fish, fennel purée & brandade of cod 30 \*

## SIDE ORDERS

- Green beans 6 \*/ Long stem broccoli 6 \*
- Chips 6 \*/ Crisp garlic potatoes 6 \*/ Mixed leaf salad 5.5 \*/ Pomme purée 6 \*

## DESSERTS

- Basque cheesecake, English blackberries 10.5 \*
- White chocolate panna cotta, British strawberries 9.5 \*
- Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 \*
- Valrhona chocolate & salted caramel tart, vanilla ice cream 11.5
- Caramel roasted pineapple, meringue, coconut sorbet 9.5 \*

### **RESTAURANT SEATING TIMES**

*Tuesday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am -2:30pm*  
*Tuesday – Thursday dinner: 6:00pm-8:30pm / Friday & Saturday dinner: 5.30pm--9:00pm*  
*Sunday: 11:30am – 6:00pm*

**Please let the manager know of any allergies or dietary requirements**

**(\* Gluten free or can be made with gluten free products)**

*A discretionary service charge of 12.5% will be added to your bill*