



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

- Beetroot carpaccio, whipped goat's cheese & walnuts 8.5 *
- Salad of butternut squash, blue cheese mousse, pine nuts 9 *
- Salmon gravlax, Heritage beetroot & lemon crème fraîche 13.5 *
- Great Garnetts scotch egg & celeriac remoulade 12.5

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS

October Special Velouté of Potimarron pumpkin with roast chestnuts & ceps 9 *

MAINS

- Ballotine of cod, light mussel & saffron stew, Charlotte potatoes 34 *
- Grilled Dedham Vale Sirloin on the bone, shallot puree & fondant potato 39.5 *
- Roast local partridge (served blush pink), rösti potato, hispi cabbage, bacon & blackberries (MAY CONTAIN SHOT) 26.5 *
- Chateaubriand for two, chips, green beans & peppercorn jus (*Served medium-rare*) 52 per person *
- Risotto of roast Ironbark pumpkin, crispy sage & parmesan 23 *
- Pan seared sea bream, fennel purée & brandade of cod 28 *

SIDE ORDERS

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

DESSERTS

- Basque cheesecake, Provence figs 10.5 *
- Angelina plum frangipane tart, plum sorbet 9
- Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 *
- Bramley apple & blackberry crumble, crème anglaise 8.5 *
- White chocolate Tiramisu 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