



CHEF'S SELECTION

APPETIZERS

(served when ready)

- Gordal olives 5 *
- Garlic & rosemary focaccia 5.5
- Truffle & pecorino mixed nuts 6 *
- 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

STARTERS

Terrine of local game, burnt apple purée, toasted sour dough 8.5*

Salmon gravlax, Heritage beetroot & lemon crème fraîche 13.5 *

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS

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

MAINS

Breast of Suffolk chicken, pomme purée, braised red cabbage & poached quince 24.5 *

Ballotine of cod, light mussel & saffron stew, Charlotte potatoes 34*

Roast local partridge (served blush pink). rösti potato, hispi cabbage, bacon & blackberries (MAY CONTAIN SHOT) 26.5 *

SIDE ORDERS

Long stem broccoli 6 * / Honey Carrots 6 *

Chips 6 */ Crisp garlic potatoes 6 */ Mixed leaf salad 5.5 */ Pomme purée 6 *

DESSERTS

Bramley apple & blackberry crumble, crème anglaise 8.5 *

Chocolate fondant, blood orange sorbet 12.5

Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 *

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