



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

- Terrine of local game, burnt apple purée, toasted sour dough 8.5 *
- Salad of butternut squash, blue cheese mousse, pine nuts 9 *
- Torched mackerel, harissa fondue, cous cous 11.50 *
- Pork croquettes, pickle walnut, Parmesan 8.50
- Great Garnetts scotch egg & celeriac remoulade 12.5

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS

Veloute of Potimarron pumpkin with roast chesnuts 9

MAINS

- Wood roasted skate wing, beurre noisette, Charlotte potatoes, samphire & capers 36 *
- Supreme of chicken, rösti potato, hispi cabbage, bacon & blackberries (MAY CONTAIN SHOT) 25.5 *
- Black Angus 10oz ribeye, shallot puree & fondant potato 39.5 *
- 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, citrus crushed potatoes, rainbow chard, apple dashi 27 *

SPARKLING LUNCH 12-2

Smoked haddock and leek fishcake, poached egg & beurre blanc. Includes a glass of Mirabeau 'La Folie' 19.5

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

- Angelina plum frangipane tart, plum sorbet 9
- Bramley apple & blackberry crumble, crème anglaise 8.5 *
- Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 *
- Chocolate fondant, blood orange sorbet 12.5
- White chocolate tiramisu 12

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