



A LA CARTE

APPETIZERS

(served when ready)

Gordal olives 5.5 *

Truffle & pecorino mixed nuts 6 *

Maldon sea salt & rosemary focaccia 6.5

Padrón peppers & Maldon sea salt 5.5 *

Chorizo & garlic aioli 6 *

WINES OF THE WEEK

NEW HALL SPARKLING BRUT, NV

125ML - 9.5

Notes of ripe apricot & baked apple with a vibrant finish

CÔTES DU RHÔNE BLANC, LA COLLIÈRE

125ML - 5.9 175ML 8.2 250ML - 11.8

Fresh tasting with honeyed flavours of caramelised apples & pear

CORBIÈRES, CHÂTEAU LA BASTIDE

125ML - 5 175ML - 7 250ML - 10

Ripe blackberry flavours with sweet spices, herbs & black pepper

STARTERS

Velouté of salt-baked celeriac, Winter truffle & cheese toastie 12.5 *

Salad of roast butternut squash, blue cheese mousse & pine nuts 11.5 *

Marinated Loch Duart salmon, heritage beetroot salad & citrus crème fraiche 16.5 *

Parfait of duck liver, red onion marmalade & toasted sour dough 15.5 *

Great Garnetts scotch egg, celeriac remoulade & pea shoots 12.5

MAINS

Risotto of roast Ironbark pumpkin, crispy sage & parmesan 25.5 *

Seared fillet of Sea bass, crushed charlotte potatoes, salsify, red wine sauce 32.5 *

Roast Cornish cod, creamed Puy lentils, smoked bacon & crispy cavolo nero 31.5 *

Chateaubriand for two, chips, green beans & peppercorn jus *(Served medium-rare)* per person 52*

Roast Great Waltham partridge, fondant potato, hispi cabbage, bacon & blackberries (MAY CONTAIN SHOT) 27.5 *

Herb stuffed Suffolk chicken breast, winter truffle macaroni, crisp sage beignets 34.5

Black Angus 10oz ribeye, shallot pureé, fondant potato & red wine sauce 42.5 *

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS

Pot roast Berkshire pheasant, petit salé aux lentilles may contain traces of shot 28.5

SIDE ORDERS

Green beans 6.5 */ Long stem broccoli 6.5 * / Honey carrots 6.5 *

Chips 6.5 */ Crisp garlic potatoes 6.5 */ Mixed leaf salad 6 */ Pomme purée 6.5 *

DESSERTS

Sicilian lemon tart, raspberry sorbet 9

Bramley apple & blackberry crumble, crème anglaise 9 *

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

Saint Marcellin cheese, walnut & raisin loaf, house chutney 9.5 *

Dark chocolate fondant, blood orange sorbet 12.5

White chocolate tiramisu 12

RESTAURANT SEATING TIMES

Monday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am -2:30pm

Monday – 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*