



MONDAY STEAK MENU

SELECTION OF APPETIZERS

TO SHARE

GORDIAL OLIVES *

TRUFFLE NUTS *

GARLIC & ROSEMARY FOCACCIA

PADRON PEPPERS & MALDON SEA SALT *

CHORIZO WITH GARLIC AIOLI

8 PER PERSON

STEAKS

BAVETTE STEAK - 28 day aged 22.5 *

BLACK ANGUS BEEF RIBEYE – 10oz 28-day dry aged 37 *

GALVIN DELUXE BURGER – Applewood cheddar, bacon, caramelised onion mayonnaise 21 *

SALT BAKED CELERIAC, whipped goats' cheese & hazelnuts 23.5 *

FOR TWO TO SHARE

CHATEAUBRIAND -650g 28/30 day aged to share 38 per person *

TOMAHAWK STEAK – 1.3kg 30-day aged 50pp *

All steaks come with a choice of either red wine jus or peppercorn sauce

SIDE ORDERS

Mixed leaf salad 5.5* / Tender stem broccoli / Honey carrots 6.5
Pomme purée 6.5*/Crisp garlic potatoes 6.5*/ Fries 6.5 * /Onion rings 6.5

DESSERTS

Sicilian lemon tart, raspberry sorbet 9

Appleby white cheddar, seeded rye cracker, house chutney 9.5 *

Apple tarte tatin, Normandy crème fraiche 10.50

Dark chocolate mousse , blood orange sorbet, caramelised white chocolate 12.5

Sticky Toffee pudding, butterscotch sauce, crème fraiche 10

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

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