

GALVIN

Bistrot  Bar

JUNE WINE DINNER

STARTER

YELLOWFIN TUNA CRUDO, AUBERGINE ESCABÈCHE

2025 'Fantastique', Château Sainte-Marguerite.

A balance between rich aromas of white peach, pear, lychee, passion fruit & grapefruit zest.

FISH COURSE

POACHED HADDOCK, SAFFRON, SHELLFISH BROTH

2023 Marguerites Blanc, Château Sainte-Marguerite.

Hints of pear & cooked pineapple, subtle touches of vanilla with a slightly saline finish.

MAIN COURSE

CONFIT LAMB, PEA CAPONATA, KALAMATA OLIVES

2021 Marguerites Rouge, Château Sainte-Marguerite.

Red & Black fruits aromas with a subtle woody touch.

DESSERT

STRAWBERRY CHEESECAKE, BASIL, AMALFI LEMON

2024 'Symphonie' Château Sainte-Marguerite. Pronounced fresh fruity notes, especially exotic fruit, pear & pink grapefruit zest with a mineral finish.

£95PP

**14.5% DISCRETIONARY SERVICE WILL BE ADDED TO YOUR BILL
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS**