The Winter Table

Welcome Cocktail in collaboration with

SIPSMITH
London

Galvin Signature

Sipsmith Vodka, Noilly Prat, Peach Liquor, Mediterranean & Elderflower

Negroni

Sipsmith Gin, Punt e Mes, Campari

NOgroni

Low-alcohol Sipsmith Gin, Root Divino Rosso & Blood Orange

Snacks

Boudin noir parfait, pear chutney, piment d'Espelette

Truffle & Vacherin Mont d'Or gougères

Scottish Lobster nugget, nduja, Siberian caviar £18

Selection of artisanal bread, Picual extra virgin olive oil 6.5

To Start

Kombu cured Chalk stream trout, ajo blanco, Jalapeno

or

Dorset crab raviolo, charred fennel, beurre blanc (£15 Supplement)

Mains

Somerset Saxon chicken, fondant celeriac, date, sauce Périgord

or

Lake district fallow deer, juniper berries, purple cabbage, bagna cauda (£25 Supplement)

Desserts

Blood orange tart, white chocolate, Grand Marnier

or

Baba au tiramisu – ideal to share between two (£15 supplement)

Menu £55pp for 5 courses

add selected Classic wine pairing for £45 or Sommelier wine pairing for £70

This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen. Due to the nature of the ingredients and preparation of this menu, we are unable to accommodate dietary requirements or make amendments to the menu.

VAT is included, 15% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.