

GALVIN

— BAR ND GRILL —

SET MENU

Two courses £25 per guest | Three courses £30 per guest

STARTERS

Imam Bayaldi, roasted aubergine, caramelised onion,
Turkish spices, extra virgin olive oil (ve)

Fish cake, smoked haddock, Scottish salmon, herby yoghurt & baby leaf salad

Steak tartare, grilled sourdough baguette, fine herbs

MAIN COURSES

Crab meat linguine, lobster bisque

Beef Fillet tail minute steak 140g, roast tomato, grilled King oyster, watercress

Seasonal wild mushroom risotto, Spenwood cheese (v)

Steak tartare, grilled sourdough baguette, fine herbs

PUDDINGS

Sticky toffee pudding, clotted cream ice cream (v)

Iced lemon chiboust, sweet cranberries, vanilla shortbread (v)

Classic tarte Tatin with crème fraiche (v)

SIDES for £6

Gordal olives (ve) | Smoked almonds (ve)

French fries (ve) | Mashed potato (v) | Roasted heritage carrots (ve)

Crisp baby gem salad, lime dressing (ve) | Mix baby leaf salad, vinaigrette (ve)

Grilled Hispy cabbage, pickled walnuts, crispy shallots (ve)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.