

# GALVIN

— BAR <sup>ND</sup> GRILL —

## MENU ONE

### STARTERS

*Grilled watermelon salad, curly endive, ginger, puffed rice*

*Or*

*Smoked ham hock & poached chicken terrine, house piccalilli*

### MAIN COURSES

*Cotswold White Chicken breast, braised peas, Vichy carrot, whipped potatoes*

*Or*

*Risotto Primavera, British asparagus, pine nuts, Spenwood cheese*

### PUDDINGS

*Whipped cheesecake, British strawberries*

*Or*

*Apple tarte Tatin, clotted cream ice cream (v)*

£70 per person

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.

# GALVIN

— BAR <sup>NO</sup> GRILL —

## MENU TWO

### STARTER

*Niçoise Salad, seared yellowfin tuna*

*Burrata, heritage tomatoes, British asparagus, black olive crumb*

*Confit duck & grilled watermelon salad, curly endive, ginger, puffed rice*

### FIRST COURSE

*Crab lasagne*

*Double-baked Lancashire cheese souffle (v)*

### MAIN COURSE

*Fillet of dry-aged beef with wild mushrooms, fondant potato,*

*spinach & horseradish puree, Claret wine reduction*

*Seared halibut, polenta, roasted red peppers Basquaise, anchovy dressing*

### PRE-DESSERT

*Strawberry & Champagne sorbet*

### PUDDING

*Milk chocolate parfait, orange ice, tuille*

*Whipped cheesecake, British strawberries*

*Selection of British cheeses, quince jelly, walnut bread*

*Coffee, Tea & Petit Fours*

£110 per person

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.