

## NEW YEAR'S DAY BRUNCH MENU

Two-courses £39.50 per person | Three-courses £45 per person



A glass of NV Hattingley Valley £10 | Bloody Mary £14 | Breakfast Martini £14

### STARTERS

*Roasted Jerusalem artichoke velouté, soft herb sabayon (v)*  
*Highland game & duck liver pressed terrine, quince compote*  
*Salt-baked heritage beetroot & carrots, goats' cheese curd salad (v)*  
*Cornish crab kedgerie, Burford brown egg*

### MAIN COURSES

*Roasted Torre Meadow beef or Shropshire chicken*  
*Both served with Yorkshire pudding, roast potatoes, heritage carrots, greens, gravy*  
*Eggs Royale | English muffin, smoked salmon, Hollandaise sauce, keta caviar*  
*Miso glazed aubergine, purple sprouting broccoli, red onion, watercress (v)*  
*Wild mushroom risotto, Spenwood cheese, foraged herbs & parsley jus (v)*  
*Lightly spiced fishcake, sea vegetables, mint yogurt*

### SIDES | £6 EACH

*Mixed leaf salad with fine herbs | Heritage carrots, herb butter*  
*Skinny fries | Wilted greens & miso*

### PUDDINGS & CHEESE

*Chilled Valrhona chocolate fondant, fresh honeycomb & Armagnac ice cream (v)*  
*Apple tart Tatin, Normandy crème fraîche*  
*Clementine cheesecake, almond crumb & basil sorbet*  
*Selection of British cheese, quince jelly, walnut bread (v)*

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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.  
Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.