

GALVIN

Bistrot  Bar

PLEASE SELECT ONE SET MENU FOR YOUR PARTY, DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY



MENU A £50 PER PERSON

SEA BREAM CEVICHE, SMOKED EEL, HAZELNUT, DILL
∞
POULET ROT, BASQUE STYLE MARINADE, PERSILLADE
∞
CHOCOLATE PANNACOTTA, WILD BERRY, LIME



MENU B £60 PER PERSON

DUCK LIVER PATÉ, CRISPY ONION, BRIOCHE
∞
POACHED HADDOCK, CHIVE BEURRE BLANC, LEMON & CAPERS
∞
BABA AU RHUM, VANILLA CHANTILLY CREAM



MENU C £70 PER PERSON

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS
∞
RIB EYE STEAK, FRITES, PEPPERCORN SAUCE
∞
APPLE TARTE TATIN & CRÈME FRAICHE

CHEF'S SELECTION OF SEASONAL SIDES £6 PER PERSON
ASSIETTE DE FROMAGE £12.5 SUPPLEMENT

OUR TEAM OF SOMMELIERS CAN RECOMMEND WINES TO ACCOMPANY YOUR CHOSEN MENU.

THE MENU IS SUBJECT TO CHANGE, BASED UPON SEASONALITY AND AVAILABILITY OF PRODUCE..