

GALVIN

Bistro  Bar

FEASTING MENU £70PP

FOR LARGER PARTIES OF 12 OR MORE, GUESTS CAN ENJOY OUR FEASTING MENU, PERFECT FOR SHARING WITH FRIENDS, FAMILY, OR YOUR COLLEAGUES.

PLEASE SELECT A MAXIMUM OF TWO DISHES PER COURSE. IF TWO CHOICES ARE MADE THESE ARE DIVIDED 50:50 AND SERVED ON EQUAL PLATTERS WITH ENOUGH OF EACH OPTION FOR EVERYONE TO TRY BOTH.

THE DIETARY REQUIREMENTS WILL BE CATERED SEPARATELY AND SERVED INDIVIDUALLY PLATED.

PETITES ASSIETTES

SERVED ALL TO SHARE.

OLIVES

AND

PADRON PEPPERS, ESPELETTE PEPPER

AND

TRUFFLE NUTS

AND

BAGUETTE & BEURRE DE BARRATE AU SEL DE NOIRMOUTIER

STARTERS

JERSEY PEARL ROCK OYSTER, SHALLOT VINNEGAR

(2 OYSTERS PER PERSON)

OR

PORK & PISTACHIO TERRINE, PICKLES

OR

SALAD OF HERITAGE BEETROOT, GOATS' CHEESE, WALNUT VINAIGRETTE

OR

BAYONNE HAM, BURRATA & WHITE PEACH

OR

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS

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

PRICES INCLUDE VAT, 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

GALVIN

Bistrot  Bar

MAIN COURSES

BEEF WELLINGTON & MADEIRA SAUCE

(£10 SUPPLEMENTS PER PERSON)

OR

HONEY ROAST PORK BELLY

OR

WHOLE SEA BREAM

OR

SLOW ROAST SHOULDER OF LAMB

SELECTIONS OF SEASONAL SIDES

DESSERTS

WHITE CHOCOLATE CHEESECAKE

OR

VALRHONA CHOCOLATE MOUSSE & ORANGE

OR

APPLE TARTE TATIN & CRÈME FRAICHE

ASSIETTE DE FROMAGE £15 PER BOARD



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