

GALVIN

Bistro  Bar

PLEASE SELECT ONE MENU FOR YOUR PARTY.

DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY.

MENU A

£50 PER PERSON

SALAD OF HERITAGE BEETROOT, GOATS' CHEESE, WALNUT VINAIGRETTE

∞

ROAST CHICKEN BREAST, CREAMED SAVOY CABBAGE, CHESTNUTS, SAGE

∞

VANILLA PANNACOTTA, POACHED PLUMS

ASSIETTE DE FROMAGE £ 12.5 SUPPLEMENT



MENU B

£60 PER PERSON

VELOUTÉ OF CELERY, SOFT BOILED EGG, CHIVES

∞

LOCH DUART SALMON, PUMPKIN, SAGE, KALE

∞

CRÈME BRÛLÉE, BLACKBERRIES, VANILLA SHORTBREAD

ASSIETTE DE FROMAGE £ 12.5 SUPPLEMENT



MENU C

£70 PER PERSON

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS

∞

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL

∞

APPLE TARTE TATIN & CRÈME FRAICHE

ASSIETTE DE FROMAGE £ 12.5 SUPPLEMENT

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON



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.

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