

GALVIN

Bistrot  Bar

PETITES ASSIETTES

BAGUETTE & BEURRE DE LESCURE 5
CHORIZO CROQUETTES, PICKLED WALNUT 6.5
CHARCUTERIE ARTISANALE 13.5/ 23.5
HOUSE MARINATED GORDAL OLIVES 5
PADRON PEPPERS, ESPELETTE PEPPER 6

SAMPLE MENUS £60 PER PERSON

THE CHEF'S SELECTION MENU OFFERS YOUR GUESTS A CHOICE ON THE DAY BETWEEN
THREE STARTERS, THREE MAIN COURSES AND THREE DESSERTS.
UP TO 15 PEOPLE MAXIMUM

ENTRÉES

6 ESCARGOTS A LA BOURGUIGNONNE
HERITAGE BEETROOT SALAD, ANCHOIADE, BLOOD ORANGE
TERRINE DE CAMPAGNE, CORNICHONS, TOAST

PLATS PRINCIPAUX

RIB EYE STEAK "MIRABEAU" FRITES £10 SUPPLEMENT
ROAST SKREI COD, PURPLE SPROUTING BROCCOLI, CHAMPAGNE SAUCE
HARISSA ROAST CARROTS, COUSCOUS, TAHINI, POMEGRANATE

CHEF'S SELECTION OF SEASONAL SIDES £6 PER PERSON

DESSERTS

APPLE TARTE TATIN, CRÈME FRAICHE
VANILLA CREME BRULEE, BLOOD ORANGE (SEASONAL FRUIT)
POACHED YORKSHIRE RHUBARB & COCONUT YOGHURT

ASSIETTE DE FROMAGE 12.5 PER PERSON