

# 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, BURRATA & BLOOD ORANGE

∞

ROAST CHICKEN BREAST, JANUARY KING CABBAGE, JERUSALEM ARTICHOKE

∞

BUTTERMILK PANNACOTTA WITH POACHED YORKSHIRE RHUBARB & PISTACHIO

ASSIETTE DE FROMAGE £12.5 SUPPLEMENT



## MENU B

£60 PER PERSON

PUMPKIN SOUP WITH CHESTNUTS & BACON

∞

ROAST CORNISH COD WITH SALSIFY & AIOLI

∞

RHUBARB CRUMBLE & CUSTARD

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 FRAÎCHE

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.

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