

Wheat bread and netherend farm butter 3.50

Nocellara olives in Hillfarm rapeseed oil 4.00 / Marcona almonds, marinated artichokes & preserved lemon 4.00

Glass of Ayala Majeur Brut NV 14.50 / Mediterranean Lemonade 15.00

STARTERS

GALVIN CLASSICS

Deep fried whitebait & tartar sauce 7.50

Lasagne of Dorset crab, Nantais butter sauce 15.50

Galvin cured smoked salmon, blini, sour cream & caviar 12.50

Heritage beetroot & Westcombe ricotta on crisp sourdough 7.50

Smoked barbary duck breast, crassane pear & turnip remoulade 8.50

Chicken liver parfait, blood orange & Belgian endive 8.50

Dedham Vale beef "Steak Tartare" 10.50

CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

SALAD & SOUP

Belgian endive, walnut & Roquefort salad 8.00

Rosanna onion & cider soup, Linconshire Poacher 8.00

Pole & line caught yellowfin tuna "Salade Niçoise" 12.50 / 18.50

Athenaeum green salad, shallots, fine beans & truffle dressing 9.50 / 14.50

Beech smoked chicken, mango & coriander dressing 7.00 / 13.50

Poached lobster & cauliflower salad 21.50 / 32.50

Cornish fish soup, rouille, Gruyère & croutons 9.00

SIMPLY GRILLED LOBSTER

Half or whole served with garlic butter, wild mushrooms & watercress - Market price

PASTA & FISH

Galvin fish pie Deluxe 16.50

Linguini, brown shrimps, chilli & coriander 12.50 / 19.50

Yellowfin Tuna burger, white cabbage slaw & avocado 21.50

Risotto of Iron bark pumpkin, cep, sage & chestnuts 10.50 / 18.50

Three grain pasta, wild mushrooms, hazelnuts & artichokes 9.50 / 17.50

Fowey mussels, Dunkertons cider, chips & mayonnaise 17.50

Pan roasted turbot, cockle & potato chowder 23.50

PRIX FIXE

Deep fried whitebait & tartar sauce

Rosanna onion & cider soup, Linconshire Poacher

Chicken liver parfait, blood orange & Belgian endive

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Crisp fillet of Sea Bream, caramelised pumpkin & fennel

Three grain pasta, wild mushrooms, hazelnuts & artichokes

Braised Dingley Dell pork faggot, crushed carrots & swede

Breast of corn fed chicken, potato aligot & grelot onions

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Valrhona chocolate mousse, pistacchio & almond biscuits

Colston Bassett Stilton, grapes & celery

Pear & almond tart, vanilla cream

3 courses 23.50

Lunch & Dinner (5:30- 7:00)

MAIN COURSES

MEAT

Galvin Burger Deluxe 15.50

"Jubilee" lamb curry, mango chutney, raita, & basmati rice 18.50

Breast of Goosnargh chicken, potato aligot & grelot onions 19.50

Cassoulet of Gressingham duck & Gloucester Old Spot sausage 18.50

Haunch of Denham Estate venison, smoked mash & chocolate 24.50

Rose county beef rib eye, chips & green peppercorn butter 27.50

Braised long horn Ox cheek, crushed swede & rosemary 19.50

SIDES

Crisp leaf salad / Purple sprouting broccoli / Sauté spinach

Mash potato / Fine beans / Red cabbage

House chips & spiced mayonnaise

All 4.00

DESSERTS

Selection of sorbets & ice creams 5.00

Rum baba, golden raisins, vanilla cream 8.00

Selection of English cheeses, grapes & celery 12.50

Blood orange cheesecake, Valrhona chocolate ice cream 7.50

Valrhona chocolate mousse, pistacchio & almond biscuits 8.50

Caramelised apple tart & cider brandy cream 7.50

Sticky toffee pudding, Cornish clotted cream 8.00

Banoffee sundae, banana & passionfruit 8.50

MOTHER'S DAY

2 course menu & 250 ml carafe of wine 25.00pp

PRIVATE DINING BY GALVIN

Planning an event ? Our private dining rooms are perfect for celebrations & meetings.

Please do ask a manager for further details