

# SATURDAY & SUNDAY LUNCH

THREE COURSES & UNLIMITED BUBBLES 45.00

## STARTERS

Galvin cure smoked salmon, Burford brown scrambled eggs Portland crab, avocado, toasted English muffin & hollandaise Heritage tomatoes, Laverstock park mozzarella & basil Smoked duck, plum, poached egg & hollandaise Classic crayfish salad, Espelette pepper Deep fried whitebait & tartare sauce Dedham Vale beef "Steak Tartare"

## CHILDREN'S MENU 9.95

Macaroni cheese Toasted cheese sandwich Galvin Hot dog Deluxe & chips Fish finger sandwich, lemon mayonnaise Tomato & basil three grain pasta Galvin burger Deluxe & chips Sausage & mash

Dessert from the buffet

## MAIN COURSES

Seafood linguini, chilli & coriander Yellowfin tuna burger, Asian sesame slaw English pea & broad bean risotto, lemon & rocket Galvin Deluxe Cumbrian beef burger & house relish Jubilee chicken curry, pilau rice, poppadum & raita Burrata agnolotti, Datterini tomato ragù, black olive & basil Native half lobster, garlic & parsley butter **6.00 supplement** Cumbrian beef bavette, chips & peppercorn sauce

## PRIX FIXE

Honeymoon melon & Woodall's air dried ham Dressed Portland crab, watercress & rye bread **8.00 supplement** Deep fried whitebait & tartare sauce Chilled cucumber veloute, lemon & mint

Cotswold grilled chicken, Panzanella salad Dingley Dell pork rib eye, apricot & harissa mash potato **8.00 supplement** Burrata agnolotti, Datterini tomato ragù, black olive & basil Fillet of sea bream, English pea & broad bean risotto

Chocolate ice cream & honeycomb Rum baba, marinated pineapple & vanilla cream **2.50 supplement** Cheese of the day, celery and grapes Oak farm strawberry Eton mess

> 3 course 24.50 Monday to Friday: 12pm- 2.30pm Monday to Sunday: 5.30pm- 7pm

### SIDES

Jersey Royals, mint & parsley / Spinach Crisp leaf salad/ House chips & spiced mayonnaise Fine beans 4.50 each

## EVERY SUNDAY

Roast of the day, roast potatoes, Yorkshire pudding, Hispi cabbage, Rosanna onion & carrot purée

### DESSERTS

#### UNLIMITED FROM THE BUFFET

Seasonal fruit salad Alfonso mango cheesecake English strawberry Eton mess Valrhona chocolate brownie, peanut butter mousse Selection of English cheese, grape chutney Rum baba & marinated pineapple Scottish raspberry Bakewell tart

### SATURDAY & SUNDAY LUNCH

PLEASE NOTE THAT BUBBLES FOR THE FREE FLOWING LUNCH WILL BE AVAILABLE FOR 1 HOUR 30 MINUTES FROM YOUR BOOKING TIME

Executive Chef William Lloyd-Baker / Restaurant Manager Roland Haimer Please inform us of any allergy or dietary requirement so we may assist you. \*Please note that our Galvin beef burger will be served well cooked A discretionary 12.5% service charge will be added to your bill. All prices include VAT