

Wheat bread and Glastonbury farmhouse butter 3.50

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

Glass of Ayala Majeur Brut NV 14.75

STARTERS

GALVIN CLASSICS

Dedham Vale beef 'Steak Tartare' 10.50/18.50

Dressed Portland crab, Hampshire watercress & rye bread 15.50

Galvin cured smoked salmon, Burford brown egg, sour cream & caviar 12.50

Belgian endive, walnut & Roquefort salad 8.00

CAVIAR

Exmoor caviar 30g 90.00

Oscietra caviar 30g 110.00

All served with blinis & sour cream

SALAD & SOUP

Cornish fish soup, rouille, Gruyère & croutons 9.00

Lincolnshire Potimarron pumpkin soup, wild mushrooms & chesnuts 8.00

Chargrilled autumnal vegetables, toasted grains & seeds 8.50/16.50

Beech smoked chicken, mango & coriander dressing 7.00/13.50

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

FROM THE GRILL

Rose County beef rib eye 28.00

Cumbrian bavette 22.00

Served with confit tomatoes, bone marrow, parsley & watercress

Green peppercorn/ red wine/ horseradish butter 1.50 each

MAIN COURSES

PASTA & FISH

Yellowfin tuna burger, Asian sesame slaw & avocado 22.00

Portland crab & lobster linguini, chilli & coriander 16.50/28.50

Harpoon Brixham plaice, brown shrimps, lemon, capers & brown butter 23.50

Pavé of Peterhead halibut, dashi broth, wasabi & sea herbs 24.50

Pappardelle, kale, walnuts & parmesan 8.00 / 15.50

PRIX FIXE

Dressed Portland crab, watercress & rye bread **8.00 supplement**

Lincolnshire Potimarron pumpkin soup, wild mushrooms & chesnuts

Blow torched Cornish mackerel, horseradish & cucumber

Smoked duck, Conference pear, turnip & port

Amber beer braised pork cheeks, potato croquette, apple & sprout leaves

Roast Everleigh farm partridge, salt baked celeriac & choucroute **£8.50 supplement**

Fillets of Cornish red mullet, saffron potatoes, rouille & bouillabaisse sauce

Pappardelle, kale, walnuts & parmesan

Chocolate ice cream & honeycomb

Madagascan vanilla creme brulee, plums & lemon shortbread

Cheese of the day, celery & grapes

2 course 19.50

3 course 24.50

Lunch: 12pm- 2.30pm

Dinner: 5.30pm- 7pm

MEAT

Galvin Deluxe Cumbrian beef burger & house relish* 17.00

Herdwick Mutton T-bone steak, chickpeas, yoghurt & harissa 26.00

Roast Everleigh farm partridge, salt baked celeriac & choucroute 24.50

SIDES

House chips & spiced mayonnaise /

Cornish new potatoes, mint & parsley / Purple sprouting broccoli /

Fine beans / Crisp leaf salad

4.50 each

LOBSTER

Half or whole served with garlic butter,
wild mushrooms & watercress 22.50/42.50

DESSERTS

Passion fruit Pavlova 8.50

Classic apple tart tatin 8.50

Organic leafy lemon tart 8.50

Selection of sorbets & ice creams 7.50

Valrhona chocolate pavé, salted caramel ice cream & hazelnuts 9.50

Selection of English cheeses, grapes & celery 12.50