

Artisan baguette and Glastonbury butter 3.50

Smoked Marcona almonds 4.00 / Manzanilla olives in Hill farm rapeseed oil 4.00

Glass of Ayala Majeur Brut NV 14.75

GALVIN CLASSICS

Galvin cure smoked salmon, beetroot pickled shallots, sour cream 12.50

Imam Biyaldi, Neal's yard sheep's yoghurt 7.50

Lincolnshire Potimarron pumpkin soup, wild mushrooms & chestnuts 8.00

Chargrilled vegetables, Heritage beetroot, toasted grains & seeds 8.50/16.00

Gloucester Old spot pork Scotch egg, pickled mustard & pea shoots 8.50

EGGS & PASTA

Burford brown eggs Benedict 8.50 one egg/12.00 two egg

Autumn black truffle & Jerusalem artichoke risotto 9.50/18.00

Portland crab linguine, coriander & chilli 12.50/24.50

Wild mushroom Pappardelle, hazelnut pesto, crispy sage 8.00/15.50

FISH & MEAT

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

Harpooned Brixham plaice, brown shrimps, capers, lemon & spiced croutons 22.50

Yellowfin tuna burger, Asian sesame slaw & avocado 22.00

Roast Everleigh Farm partridge, salt baked celeriac & choucroute 19.50

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

Charcoal grilled beef rib eye, duck fat pamentier, wild mushrooms & parsley 31.50

PRIX FIXE

Lincolnshire Potimarron pumpkin soup, wild mushrooms & chestnuts

Blow torched Cornish mackerel, horseradish & cucumber

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Wild mushroom Pappardelle, hazelnut pesto, crispy sage

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

Pave of Peterhead halibut, dashi broth, wasabi & sea herbs **8.50 supplement**

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Valrhona chocolate pave, salted caramel & hazelnuts **3.50 supplement**

Pistachio & olive oil cake, mulled wine pear & crème fraiche

Cheese of the day, celery & grapes

2 course 19.50

3 course 24.50

Lunch: 12pm- 2.30pm

Dinner: 5.30pm- 7pm

SIDES

Purple sprouting broccoli, Organic lemon oil

Mashed potato with Glastonbury butter

Matchstick fries

Fine beans, crispy shallots

Crisp leaf & herb salad

4.50 each

DESSERTS

Selection of ice cream & sorbets 7.50

Valrhona chocolate pave, salted caramel & hazelnuts 9.50

Classic apple tart tatin 8.50

Passion fruit Pavlova 8

Organic lemon tart 8.50

Selection of British cheeses, crackers, grapes & celery 12.50

Executive Chef William Lloyd-Baker / Restaurant Manager Daniel Verdes
Please inform us of any allergy or dietary requirement so we may assist you.

***Please note that game may contain shot**

A discretionary 12.5% service charge will be added to your bill. All prices include VAT