**NIBBLES AND SHARING DISHES**

Artisan Baguette and Glastonbury Butter £4
Smoked Marcona Almonds £3
Manzanilla Olives in Hill Farm Rapeseed Oil £4
Cured Meats, Picked Onions, Gherkins & Artichokes £12
Mini Galvin Cumbrian Beef Burgers Sliders with House Relish £18
Comte Cheese Fondue, Focaccia & Grissini £18

**STARTERS**

Butternut Squash & Cep Velouté, Crème Fraîche & Pumpkin Oil £8
Heritage Beetroot, Whipped Goats Curd, Caramelised Walnuts £9
Chargrilled Vegetables, Baby Carrots, Toasted Grains & Seeds £8
Marinated Loch Duart Salmon, Avocado, Grapefruit & Fennel Salad £13
Dorset Crab Lasagne, Beurre Nantais £13
Imam Biyaldi, Neal’s Yard Sheep’s Yoghurt £7
Dedham Vale Beef Tartare, Toasted Sourdough £17 / £19
Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli £9
Smoked Applewood Mac’n’Cheese £10 / £16

**PRIX FIXE**

Whipped Cod’s Roe, Pickled Cucumber, Sea Herbs, Toasted Sourdough
Butternut Squash & Cep Velouté, Creme Fraîche & Pumpkin Oil
Salad of Heritage Beetroot, Whipped Goats Curd, Caramelised Walnuts
West Coast Sea Bream, Orzo, Grezzina Courgettes, Parsley & Lemon
Duck Leg Confit, Puy Lentils, Savoy Cabbage & Winter Vegetables
Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel
Classic Christmas Pudding, Brandy Sauce, Vanilla Ice Cream
Chocolate Ganache, Hazelnut Ice Cream, Honeycomb, Lemon Curd
Cheese of the Day, Celery and Grapes

Two Courses £25 / Three Courses £29.50
Monday to Sunday: 12pm - 2.30pm - Monday to Sunday: 5.30pm - 7pm

**MAIN COURSES**

Portland Crab Linguine, Coriander & Chilli £25
Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel £16
Duck Leg Confit, Puy Lentils, Savoy Cabbage & Winter Vegetables £25
Grilled Rib-Eye Steak, Sauce Béarnaise, Watercress & Thin Chips £32
Supreme of Pheasant, Red Cabbage, Sprout Tops & Chestnuts £25
Pavé of Halibut, Champagne & Caviar Sauce, Sea Vegetables £30
Seared Sea Bass, Braised Endive, Spiced Raisin & Pinenut Dressing £24

**BETWEEN TWO BUNS**

Galvin Deluxe Cumbrian Beef Burger, House Relish £17
Miso Aubergine Burger, Avocado, Red Pepper, Chilli £12
Dingley Dell Pork ‘Posh Dog’, Onions, Mustard, Ketchup £11
Salt Beef Bagel, Sauerkraut, Cheddar, Mustard Mayo £16
Club Sandwich, Chicken & Bacon £15
Vegetarian Club Sandwich £11
Grilled Steak Sandwich, Mushrooms, Tomatoes & Mayonnaise £15

**SIDES**

Champ Mash / Garden Leaf Salad
Savoy Cabbage, Bacon & Chestnuts
Chips / Fine Beans
£4.50 each

**DESSERTS**

Classic Apple Tarte Tatin £8
Baba au Rhum, Chantilly, Tropical Fruits £9
Classic Christmas Pudding, Brandy Sauce, Vanilla Ice Cream £9
Chocolate Marquise, Pistachio Ice Cream, Coconib Tuille £9
Prune & Armagnac Parfait, Crumble, White Chocolate Tuille £8
Selection of British Cheeses, Crackers, Chutney, Grapes & Celery £12

**TOUR OF GALVIN**

Five Course Tasting Menu with Wine Pairing
£60 per person
Non-Alcoholic Alternatives Available

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Executive Chef Ian Howard / Restaurant Manager Barry Soars / Bar Manager Giovanni Castorina
Please inform us of any allergy or dietary requirement so we may assist you.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT