



GALVIN
BRASSERIE
DE LUXE

Seasonal Menu

Starters

Pot au feu

Black fig, walnut & goats cheese salad

Main Courses

Slow cooked Dingley Dell pork belly, black pudding croquette, quince, parsnips & sprouts

Seared pavé of rainbow trout, crapaudine beetroot, artichoke purée & swiss chard

Desserts

Plat de fromages, artisan crackers, pear & raisin chutney

Sticky toffee pudding, brandy basket & vanilla ice cream

2 - Courses £20.50

3 - Courses £25.00

