

GALVIN
BRASSERIE
DE LUXE

STARTERS

Scallop ravioli with beurre nantais 16.00

Imam Bayaldi & natural yoghurt 8.00

Marinated Scottish salmon, fennel, avocado &
ruby grapefruit 13.00

Traditional haggis, crushed swede & carrot 9.50

Highland game terrine, spiced fruit chutney
& pickled mushroom 9.50

Heritage beetroot, cream cheese, golden
raisin & pine nut salad 8.00

Langoustines, grilled/mayonnaise 24.00

6/12 Lindasfame oysters 17.50/35.00

GRILL

*All our beef comes from the Scottish borders
and is aged for 28 days*

Fillet steak 200g 35.00

Rib eye steak 280g 33.00

Sirloin steak 280g 31.50

SAUCES

Red wine/ Peppercorn/ Café de Paris butter
3.50

SIDE ORDERS

French fries / Pommes mousseline 4.00

Piccolo parsnips / Chantennay carrots/
Braised red cabbage/ Rocket,
parmesan & truffle 3.50

MAINS

Orkney scallops, celeriac, salsify & rainbow
kale 26.50

Tart of wild mushrooms, aged parmesan,
truffle & rocket 18.50

Beef Bourguignon, pomme mousseline 25.50

Seared monkfish, crispy cheek, confit red
onion, cockles & pancetta foam 29.00

Herb crusted venison, trompettes, charred
potatoes & blackcurrant jus 27.00

Magret duck breast, braised endive, sautéed
potatoes, Madeira jus 24.00

SEASONAL MENU

Available until 7pm

Wild mushroom velouté, tarragon & goats
cheese

Dingley Dell pork rillettes & pink fir potato salad
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North Atlantic salmon, crispy pavé,
purple sprouting brocolli & violette potatoes

Roast chicken & pancetta roulade, confit leg
vol au vent, spinach & artichoke purée
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Truffled brie, oatcakes, pear & raisin chutney
Baked Golden Delicious apple, almonds, apricot
& pastry cage

Two Courses £22.00
Three Courses £25.00

BRASSERIE CLASSICS

Truffled croque Monsieur 12.00

French onion soup & croutons 9.50

6/12 escargots à la Bourguignonne 11.50/20.50

Steak tartare maison & country toast 12.00
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Café Gourmand 12.00
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Petit fours, espresso, digestif & mini
crème brûlée

DESSERTS

Apple Tarte Tatin, crème fraîche 9.50

Prune & Armagnac parfait & honey tuile 8.50

Clementine soufflé & dark chocolate sorbet 9.50

Valrhona chocolate fondant & marmalade ice
cream 9.50

Baba au rhum, crème chantilly, moëlleux
raisins 8.50

Selection of ice creams & sorbets 6.50

Selection of British & continental

Artisan cheeses 11.00

BRUNCH

Join us on Saturdays & Sundays to indulge in
our new brunch menu we serve between
12 & 2pm.

BURNS NIGHT

Enquire with our team to book our four
course Burns Night Dinner featuring Scottish
classics with a modern twist.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please speak to a member of staff

Please note some of our game dishes may contain shot

*Our kitchen works with nuts, and although some dishes may not contain nuts, we cannot guarantee our dishes are nut free
An optional gratuity of 10% will be added to your bill. All prices include VAT.*

Head Chef: Andrew Logie