

**GALVIN
BRASSERIE
DE LUXE**

STARTERS

Lasagne of North Berwick crab 15.00

Imam Bayaldi & natural yoghurt 8.00

Marinated Scottish salmon, fennel, avocado &
ruby grapefruit 12.00

Traditional haggis, crushed swede & carrot 8.50

Langoustines, grilled/mayonnaise 23.00

Highland game terrine, spiced fruit chutney
& pickled mushroom 9.50

GRILL

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

Fillet steak 200g 33.00

Rib eye steak 280g 31.00

Sirloin steak 280g 30.00

SAUCES

Red wine/ Peppercorn/ Café de Paris butter
3.50

SIDE ORDERS

French fries / Pomme mousseline 4.00

Piccolo parsnips / Sprouts & pancetta/
Braised red cabbage 3.50

Green salad 2.50

MAINS

Orkney Scallops, celeriac, salsify & rainbow
kale 25.50

Roast Scrabster cod, shellfish risotto 21.50

Roast pheasant breast, leg roulade, puy
lentils, cauliflower purée, pickled
cranberries & game chips 22.50

Herb crusted venison, trompettes, charred
potato & blackcurrant jus 25.50

Beef Bourguignon Pomme mousseline 25.50

Celeriac & truffle risotto with crispy duck egg
17.50

SEASONAL MENU

Pot au feu

Black fig, walnut & goats cheese salad

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

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

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Plat de fromages, artisan crackers, pear & raisin
chutney

Sticky toffee pudding, brandy basket & vanilla ice
cream

**Two Courses £20.50
Three Courses £25.00**

BRASSERIE CLASSICS

Truffled Croque Monsieur 12.00

French onion soup & croutons 8.50

6 escargots à la Bourguignonne 10.50

Steak tartare maison & country toast 12.00

Lobster macaroni & Gruyère
12.75/ 25.50

Café Gourmand 11.00

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Petit fours, espresso, digestif & mini
crème brûlée

DESSERTS

Apple Tarte Tatin, crème fraîche 8.50

Prune & Armagnac parfait & honey tuille 8.50

Clementine soufflé & dark chocolate Sorbet 8.50

Valrhona chocolate fondant & caramel ice
cream 8.50

Rum Baba, crème Chantilly, Moelleux
raisins 7.50

Selection of ice cream & sorbet 6.50

Selection of British & continental
artisan cheeses 11.00

CELEBRATION PACKAGE

Special occasion dining options available
Please enquire today at the host desk

CHRISTMAS & NEW YEAR

Please ask our team today regarding
our menus and opening times.

SUNDAY ROAST

Join us on Sunday for our slow-roasted
Scottish beef sirloin with traditional trimmings
£21.50

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.

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