

# Set Menu Selection

Please select one menu from the choices below for your party.

(The menu is subject to change, based upon seasonality and availability of produce)

Chris and Jeff Galvin's first cookbook, "Galvin: A Cookbook De Luxe" will be available to you and your guests to purchase at the restaurant for the price of £20.00 per person, with the unique opportunity to have it signed by the Chefs.

## Menu A £59.50 per person

Salt baked Heritage beetroot, whipped goats curd & candied walnuts

∞

Loch Etive sea trout, lentil vinaigrette, watercress & beurre rouge

∞

Cheesecake of Cuddybridge apple & yoghurt sorbet

∞

Selection of British & French farmhouse cheeses (£10 supplement)

## Menu B £64.50 per person

Lasagne of Berwick crab & beurre Nantais

∞

Suprême of St Bride's chicken, foriestière garni & jus rôti

∞

Apple tarte tatin & Knockraich farm crème fraîche

∞

Selection of British & French farmhouse cheeses (£10 supplement)

## Menu C £66.50 per person

Pan seared foie gras, ham hock & pistachio terrine

∞

Pavé of Scrabster cod, brandade, capers, Amalfi lemon & truffle emulsion

∞

Set vanilla cream, autumn berries & lemon verbena sorbet

∞

Selection of British and French farmhouse cheeses (£10 supplement)

## Menu D £71.50 per person

Smoked eel kedgeree, quail egg & apple

∞

Roast Cumbrian fillet of beef, potato mille feuille, creamed spinach, glazed shallot

∞

Valrhona Manjari chocolate crémeux, orange sorbet  
& honeycomb

∞

Selection of British & French farmhouse cheeses (£10 supplement)

Our Head Sommelier is very happy to recommend wines to accompany your chosen menu selection.

*VAT is included at the current rate*

*10% discretionary service will be added to your bill.*