

**GALVIN  
BRASSERIE  
DE LUXE**

**STARTERS**

Imam Bayaldi & natural yoghurt 7.00  
6/12 escargots a la Bourguignonne 9.50/18.50  
Bayonne ham, balsamic poached fig & melon salad 9.00  
Pork terrine, apple & rosemary jam, toasted sourdough 8.50  
Salad of marinated squid, Heirloom tomatoes & avocado 9.50  
Sweetcorn velouté, smoked chicken roulade & quail eggs 7.50  
Galvin cure smoked salmon, pickled shallots & lemon 12.00  
Berwick crab mayonnaise & toasted granary bread 12.00  
Hand rolled linguine with shellfish & chilli jam 11.50  
Traditional haggis, crushed swede & carrot 9.50  
Steak tartare maison & country toast 12.00

**CRUSTACEA**

6/12 Lindasfame Oysters 17.50/35.00  
Orkney scallops & garlic butter 20.50  
Langoustines, grilled/mayonnaise 21.50  
Choice of lobster grilled/mayonnaise:  
-Half 23.50  
-Whole 45.00

**FISH & RISOTTO**

Scrabster cod, artichoke barigoule 20.50  
Pan fried red mullet, gordal olives, fennel, cucumber & red peppers 20.00  
Risotto of pea, broad bean & St Maure goat cheese 17.00

**DESSERTS**

Peach Melba 7.00  
Savarin & mango cream 7.00  
Apple Tarte Tartin, crème fraîche 8.00  
Pistachio cake, Bruce Farm strawberries & strawberry ice cream 8.00  
Valrhona chocolate orange bombe & orange blossom ice cream 8.00  
Raspberry soufflé & raspberry sorbet 9.50  
Selection of ice cream & sorbet 6.00  
Selection of British & continental  
artisan cheeses 11.00

**GRILL**

*All our beef comes from the Scottish borders*  
Filet steak 200g 33.00  
Rib eye steak 280g 31.00  
Beef burger, Virginia bacon, Emmental cheese, tomato &  
pickled cucumber 12.00  
Three bone lamb rack 30.00

**SAUCES**

Red wine – Peppercorn – Roquefort butter 3.50

**MEAT & POULTRY**

Lamb rump, roast aubergine, chickpeas & Ras el hanout  
23.00  
Perthshire pork fillet, cheek & belly, pommes Anna, cauliflower &  
heritage carrots 21.00  
Poussin chicken, pea purée, purple sprouting broccoli & shiitake  
mushroom  
20.00

**SIDE ORDERS**

French fries /Potatoes Dauphinoise 4.00  
Chantenay carrots / Green beans / Hispi cabbage 3.50  
Green Salad 2.50

**SEASONAL MENU**

**Available until 7pm**

Tomato gazpacho, burrata, olive tapenade & red pepper  
mayonnaise  
Pickled herring, haricot & Heritage tomato salad & yoghurt  
dressing  
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Sea Bream, israeli couscous, grilled vegetables & pesto  
Soy glazed pork belly & loin, pickled cabbage, apple purée &  
carrots  
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Plateau de fromages, artisan crackers, pear & grape chutney  
Whipped milk chocolate ganache, raspberries & milk rocks  
**Three courses £25.00**

**TRUFFLE & WINE MASTERCLASS**

Thursday 31<sup>st</sup> of August  
6.30pm, £19.50 per person

**OYSTERS & CHAMPAGNE MASTERCLASS**

Monday 11<sup>th</sup> September  
6:30pm, £19.50 per person

*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  
An optional gratuity of 10% will be added to your bill. All prices include VAT.  
Head Chef: Jamie Knox*