

**GALVIN
BRASSERIE
DE LUXE**

STARTERS

Imam Bayaldi & natural yoghurt 7.50
6/12 escargots a la Bourguignonne 9.50/19.00
Marinated squid, Heirloom tomatoes & avocado 9.50
Bayonne ham, balsamic poached figs & melon salad 8.00
Pork terrine, apple & rosemary jam, toasted sourdough 8.50
Sweetcorn velouté, smoked chicken roulade & quail eggs 7.50
Galvin cure smoked salmon, pickled shallots & lemon 12.00
Berwick crab mayonnaise & toasted granary bread 11.50
Hand rolled linguine with shellfish & chilli jam 11.50
Traditional haggis, crushed swede & carrot 9.00
Steak tartare maison & country toast 12.00

CRUSTACEA

6/12 Lindasfame oysters 17.50/35.00
Half/whole lobster mayonnaise 22.50/45.00
Grilled half/whole lobster & garlic butter 22.50/45.00
Langoustines, mayonnaise/grilled 21.50
Orkney scallops & garlic butter 19.50

PASTA & FISH

Scrabster cod, artichocke barigoule 20.50
Pan fried red mullet, gordal olives, fennel, cucumber & red peppers 19.50
Risotto of spring pea, broad bean & St Maure goat cheese 16.00

DESSERTS

Peach Melba 7.50
Savarin & mango cream 7.50
Apple Tarte Tartin, crème fraîche 8.00
Pistachio cake, Bruce Farm strawberries & strawberry ice cream 7.50
Valrhona chocolate orange bombe & orange blossom ice cream 8.00
Raspberry soufflé & raspberry sorbet 8.50
Selection of ice cream & sorbet 6.50
Selection of British & continental
artisan cheeses 11.00

GRILL

All our beef comes from the Scottish borders
Fillet 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

Spring lamb rump, roast aubergine, chickpeas & Ras el hanout
22.00
Perthshire pork fillet, cheek & belly, pommes Anna, cauliflower &
heritage carrots 21.00
Spring 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

Gazpacho, burrata, olive tapenade & red pepper mayonnaise
Treacle cured salmon, pickled ginger & tapioca crisp
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Coley fillet, petit pois á la française
Guinea fowl breast, smoked leg croquette, sweetcorn, beetroot,
basil
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Plate de fromages, artisan crackers, pear & grape chutney
White chocolate brulée, raspberry coulis

Three courses £22.50

SUMMER FRUITS & WINE MASTERCLASS

Thursday 27th July
6.30pm, £19.50 per person

PRIVATE DINING BY GALVIN

Planning an event? Our private dining rooms are perfect
for celebrations & meetings.
Please ask a manager for further details.

*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*