

GALVIN at
WINDOWS
RESTAURANT & BAR

Potato, onion & mushroom terrine, pickled girolles & salsify

‘Cullen skink’, smoked haddock & lemon balm

Rabbit, haggis & black pudding ballotine, apple compote
& toasted sour dough

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‘Nips & tatties’ pie, Scotch chutney & onion jus

Pan-fried fillet of Loch Duart salmon, hispi cabbage, mussels & samphire

Roasted breast of chicken, ‘cock-a-leekie’ & prunes

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Cranachan, raspberry & whiskey trifle

Lemon curd, shortbread & blueberry compote

Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

3 courses at £30

including a complimentary Bellini cocktail

Head Chef Joo Won

This is a sample menu only.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise
on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.