



The Galvin Brothers, Chris Galvin of Conran Restaurants & Jeff Galvin of The Orrery, London - 27th January 2003

Amuse Bouche

Pressed Mullet Terrine, Bouillabaisse Dressing
Menetou-Salon , Clos Clos des Blanchais-Domaine Henry Pelle 2000
£29.65 Bottle 175ml Glass £7.50

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Smoked Quail Consommé, Pithivier of Quail
Dry Oloroso , Don Nuno - Emilio Lustau
70ml Glass £ 3.50

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Ravioli of Sea Scallops & Langoustine, Fennel Bouillon
Pinot Grigio ,I Sonzo - Giovanni Puiatti 2001
£24.00 Bottle 175ml Glass £6.20

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Milk Fed Pyrenees Lamb, Swiss Chard & Cous Cous
Chateau de Ferrand , Grand Cru - Saint Emilion 1994
£45.00 Bottle 175ml Glass £11.50

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Sauterne Soaked Fourme D'Ambert & Dried Muscat Grape

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Assiette de Patisier

Clos Labere ,2eme Vin de Chateau Rieussec-Sauternes Bordeaux 199
£48.90 Bottle 125ml Glass £8.30