

BAGUETTE & BEURRE
DE LESCURE
4.5

GALVIN
Bistrot & Bar

MONDAY TO SATURDAY
12:00 - 14:30 17:30 - 21:30

SUNDAY
12:00 - 15:00

PETITES ASSIETTES

SARDINE FUMÉE ON POLENTA 7.5
PADRON PEPPERS, PIMENT D'ESPELETTE 6
HOUSE CROQUETTES 6
MALDON OYSTERS 4.5 EACH
HOUSE GORDAL OLIVES 5
CONFIT DUCK BEIGNET 7

ENTRÉES

DUCK LIVER AU TORCHON, FIG CHUTNEY 15
MOUCLADE & TOASTED BAGUETTE 12.5
STEAK TARTARE, TOASTED BAGUETTE 12/24
SPRING VEGETABLE TERRINE, PICKLED
SHALLOTS & WILD GARLIC 10
TUNA CARPACCIO, BELL PEPPERS, CAPERS 13.5
BLACK ANGUS MARINATED BEEF CARPACCIO 14.5

CHARCUTERIE ARTISANALE

GOPPA DI
PARMA 6.5
BAYONNE HAM
7
ROSETTE
DE LYON 6.5
MIXED PLATTER
15/25
CHARCUTERIE
& FROMAGES
18/28

HOUSE SPECIALS

TARTE
FLAMBÉE
12.5
TOULOUSE
SAUSAGE
HOT DOG
11.5

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS JUNE SPECIAL STARTER

DORSET CRAB LASAGNA, BEURRE NANTAISE, CHIVE, PEA SHOOTS 30

PLATS PRINCIPAUX

CASSOULET AU CONFIT DE CANARD 27
POTATO GNOCCHI, SUN DRIED TOMATO & WILD GARLIC PESTO 21.5
CORNISH SKATE WING, SAUCE MEUNIÈRE, LEEKS, SPRING ONION 24
ROASTED CHICKEN LEG, CAPONATA, NICOISE OLIVE 23
BAVETTE STEAK, BRAISED SHALLOTS, BBQ POTATO 26

TO SHARE (FOR 2/3)

RABBIT CASSEROLE 30PP

ACCOMPAGNEMENTS

POMME PURÉE 7 FRENCH FRIES 6
CAULIFLOWER GRATIN 7 TENDERSTEM BROCCOLI 6
SEASONAL LEAF SALAD 6 TOMATO SALAD 6

DESSERTS

MOUSSE AU CHOCOLAT, OLIVE OIL, HAZELNUT PRALINE 10 | BABA AU RUM, VANILLA CHANTILLY CREAM 11.5
CRÈME PATISSIÈRE, YORKSHIRE RHUBARB 10 | APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE 11
PASSION FRUIT & MANGO PAVLOVA 10 | ASSIETTE DE FROMAGES 12.5



PLEASE LET THE MANAGER KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS. ALL OUR DISHES MAY CONTAIN TRACES AND / OR BE SUBJECT TO CROSS CONTAMINATION.
AN OPTIONAL GRATUITY OF 14.5% WILL BE ADDED TO YOUR BILL.