

Baguette & Beurre
De Lescure
4.5

GALVIN
Bistro · Bar

Monday to Saturday
12:00-14:30 17:30-21:30

Sunday
12:00-15:00

PETITES ASSIETTES

Padron Peppers, Piment d'Espelette 6

House Croquettes 6

Maldon Oysters 4.5 each

House Gordal Olives 5

Confit Duck Beignet 6

ENTRÉES

Duck Liver Au Torchon, Fig Chutney 15

Steak Tartare, Toasted Baguette 12/24

Tomato & Watermelon Gazpacho, Sardines On Toast 10

Tuna Carpaccio, Melon, Ponzu Dressing 13.5

Burrata, Caponata, Pine Nuts, Balsamic Reduction 11

CELEBRATING 20 YEARS OF GALVIN RESTAURANTS
August Special

Vichissoise Of Langoustine, Chive 22

CHARCUTERIE ARTISANALE

Coppa 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

PLATS PRINCIPAUX

Grilled Octopus, Salsa Verde, Piquillo Pepper 26

Truffle Miso Glazed Aubergine, Watercress 21.5

Crispy Duck Confit, Fennel, Escarole & Puy Lentils 27

Cornish Seabream, Girolles, Bouillabaisse 24

Bavette Steak, Peppercorn Sauce, Frites 26

ACCOMPAGNEMENTS

New Potatoes & Mint 6 French fries 6

Fennel Gratin 7 Fine French Beans 6

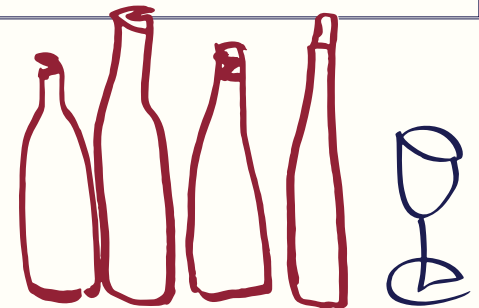
Heritage Tomato Salad 6 Seasonal Leaf Salad 6

DESSERTS

Amalfi Lemon Mousse, Bread Crumble, Olive Oil 10 | Pistachio & Vanilla Millefeuille 11

Strawberries & Crème Chantilly 10 | Apple Tarte Tatin, Normandie Crème Fraîche 11

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.