



Galvín Restaurants





GROUP DINING

‘One of the most impressive dining room spaces in London’

Discover three beautifully appointed private dining rooms, each with its own character and charm, or indulge in the exclusive hire of our restaurants for a truly unforgettable occasion.

GALLERY

The Gallery mezzanine offers an intimate Michelin-starred setting for up to 16 guests on one rectangular table.

ARCH

The Arch, set within the main dining room and framed by floor-to-ceiling curtains, hosts up to 27 guests across three long tables.

CONSERVATORY

The Conservatory, Bistrot & Bar accommodates up to 16 on one table, 28 across three, or 35 for a standing reception, with exclusive garden access in the summer months.

EXCLUSIVE USE

For grand occasions, the Bistrot & Bar welcomes up to 70 seated or 110 standing, while La Chapelle offers a breathtaking setting for up to 110 seated or 150 standing.

THE GALLERY

Overview

Seated - 16 guests

Standing - NA

Mezzanine level

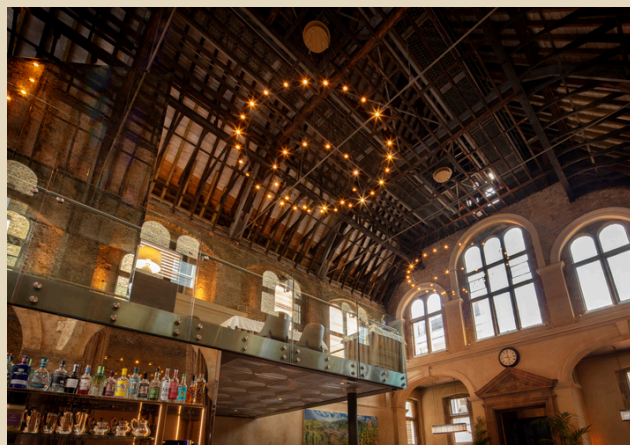
Private space

Dedicated service

Overlooking main restaurant

Natural light

Atmospheric lighting



THE ARCH

Overview

Seated - 27 guests

Standing - NA

Dramatic floor-to-ceiling drapery

Semi-private grandeur

Elegant main-room setting

Warm, ambient lighting

Refined service

Michelin-starred dining experience



EXCLUSIVE HIRE

This Christmas – Exclusively Yours, Michelin Excellence
110 seated - 150 standing

Luxury Touches

Full Event Planning

Iconic Backdrop

Flawless

Sample Menus

Gallery

Starters To Share

Landes Foie gras on toast, Moroccan spices,
pear chutney

Maritozzo, truffled ricotta Chantilly, honey

Heritage carrot salad, pink grapefruit, organic
quinoa

Scottish Scallop crudo, cobnut, buddha's hand

Mains

Grass fed beef, Roscoff onion, cep, seaweed
tartare

Aged parmesan Risotto Carnaroli, preserved
lemon, black truffle

Dessert

Coffee-soaked baba, tiramisu cream

Arch & Exclusive Use

To Start

Cured yellow tail, bergamot, pickled chantarelle

Heritage carrot salad, pink grapefruit, organic
quinoa

Dorset crab raviolo, charred fennel, dashi beurre
blanc

Mains

Free Range English Pekin Duck a l'orange, braised
radicchio, walnut

Aged parmesan Risotto Carnaroli, preserved lemon,
black truffle

Grass fed beef, Roscoff onion, cep, seaweed tartare

Desserts

Brie de Meaux, quince chutney, black truffle

Coffee-soaked baba, tiramisu cream

Sample Menus

Canapes and Bowl Food

Smoked Scottish salmon blinis, crème fresh, trout roe

Gillardeau Oyster, guanciale, finger lime

Maritozzo, ricotta Chantilly, honey, truffle

Landes Foie gras on toast, Moroccan spices, pear
chutney

Slow cooked pork skewers

Brie on toast, walnut, honey

Prawn tempura, spicy yuzu emulsion

Slow cooked veal ossobuco, smoked potato, bottarga

Cured yellow tail ceviche Beef tartare, yolk, salted
ricotta

Wild berries & hibiscus pate de fruit



GALVIN

Bistrot  Bar

Just moments from Liverpool Street Station, Galvin Bistrot & Bar offers a stylish yet relaxed setting for private dining and events.

Inspired by the Mediterranean, our menus celebrate seasonal produce with vibrant, ingredient-led dishes complemented by a carefully curated drinks list.

The restaurant features a range of versatile spaces, from the light-filled Conservatory and hidden Garden to the main dining room and full exclusive hire.

Whether hosting a business lunch, corporate social, wedding celebration or festive gathering, our team will work with you to create a memorable occasion with warm hospitality.

Capacity

Seated
70 guests

Standing
100 guests







THE CONSERVATORY

Overview

Seated - 28 guests

Standing - 35

Light-filled, glass-fronted setting

Charming garden views

Seasonal garden access

Intimate yet versatile layout

Elegant bar ambience

Private dining atmosphere

Ambient lighting for day or night

Seamless indoor–outdoor flow in summer

Exclusive feel within the Bistrot

Dedicated, refined service

Stylish décor with modern charm

Perfect for receptions and celebrations

Sample Menus

Canapes & Bowls

Bruschetta, tomato caponata, salted ricotta

Sardine on toast, piquillo pepper

Smoked pancetta & crispy polenta

Home-made focaccia bread, mortadella, olive oil

Wild mushroom and truffle arancini

Pizzette marinara, tomato, oregano, garlic oil

Barbecued dingley dell pork skewers

Mini burger, slow cooked short ribs, caramelized onion, & gorgonzola

Padron pepper, esepette, pecorino

Creamy Burrata, truffle oil, balsamic vinegar

Warm Mediterranean baby octopus, olive taggiasche

Grilled spicy baby chicken, garlic oil

Duck ragout maltagliati, pangrattato

Prime UK beef ceviche, bottarga

Tiramisù

Chocolate tartlette, salted caramel



Sample Menus

Feasting Menu

To Start

Home-made focaccia bread, senia olive oil

Wild mushroom and truffle arancini

Bruschetta, tomato caponata, salted ricotta

Creamy Burrata, truffle oil, balsamic vinegar

Barbecued dingley dell pork skewers

Pizzetta marinara, tomato, oregano, garlic oil

Mains

Grilled spicy baby chicken, garlic oil

Bigoli Cacio e pepe

Baked whole seabream

Sides

Home-made fries, paprika aioli

Padron pepper, espelette, pecorino

Seasonal leaf salad

Desserts

Tiramisù

Doughnut, vanilla cream, morello cherry

To Start

Home-made focaccia bread, senia olive oil

Sardine on toast, piquillo pepper

Bruschetta, tomato caponata, salted ricotta

Prime Uk beef ceviche, bottarga

Warm Mediterranean baby octopus, olive taggiasche

Pizzetta marinara, tomato, oregano, garlic oil

Mains

Sirloin steak, peppercorn sauce

Bigoli Cacio e pepe

Baked whole seabream

Sides

Home-made fries, paprika aioli

Padron pepper, espelette, pecorino

Seasonal leaf salad

Desserts

Tiramisù

Chocolate tart, salted caramel sauce

This festive season, treat your loved ones to a Galvin Restaurant experience.

Explore our gift shop for a variety of foodie gifts, including monetary vouchers, Michelin Star menus, Sunday lunch experiences to cookbooks, and aprons.

Vouchers are available for instant email delivery or can be sent via first-class post (check our website for holiday postal deadlines).

Buy your vouchers at galvingifts.com or scan the QR code.





GALVIN

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