

GALVIN

Bistro Bar

OUR MENU IS A VIBRANT CELEBRATION OF THE MEDITERRANEAN,
INSPIRED BY THE REGION'S RICH CULINARY TRADITIONS AND THE VERY BEST SEASONAL PRODUCE.
ENJOY PLAYFUL SHARING BITES THAT TAKE THEIR CUE FROM TAPAS AND CICCETTI, ALONGSIDE PASTAS & MAINS DESIGNED FOR THE TABLE.
EVERY DISH IS INGREDIENT-LED AND SUSTAINABLY SOURCED, WITH PRODUCE FROM
TRUSTED INDEPENDENT GROWERS AND DAY-BOAT FISHERMEN,

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL 3.5

BITES

TURNIP TOP & MORTEAU SAUSAGE BRUSCHETTA 5 EACH
SARDINE PINCHO, PIQUILLO PEPPER 6 EACH
CHARCOAL CRACKER, MORTADELLA, BURRATA 5 EACH
WILD MUSHROOM AND TRUFFLE ARANCINI 5 EACH

RAW BAR

"LE CADORET SPÉCIALE" OYSTERS 3/£12
SICILIAN PINK OR RED PRAWN CARPACCIO, LECHE DE TIGRE PINK 19 / RED 24
TUNA TARTARE, WASABI, BAEERI CAVIAR 22/26
PRIME UK BEEF CEVICHE, BOTTARGA 19/23
CURED WILD SEA BASS, TOMATO PONZU 21

TO START

VENISON TARTARE, ROSE HARISSA, AGED PECORINO 15
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR 11
WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES 12
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34
PADRON PEPPERS, ESPELETTE, MANCHEGO 8

PIZZETTA

TALEGGIO, WALNUTS & PARMA HAM 9
MARINARA, TOMATO, OREGANO, GARLIC OIL 6

PASTAS

CASERECCIE, PUMPKIN, VACHERIN MONT D'OR 13
BIGOLI CACIO E PEPE 14
WILD BOAR RAGOUT MALTAGLIATI, PANGRATTATO 17

MAINS

ROASTED PHEASANT BREAST, RADICCHIO 19
(PLEASE NOTE WILD BIRD MAY CONTAIN SHOTS)
CHALK STREAM TROUT, BEURRE BLANC 21
BEEF SIRLOIN STEAK, GREEN PEPPERCORN 32

TO SHARE

DEDHAM VALE AGED COTE DE BOEUF 95
DINGLEY DELL PORK CHOP, APPLE MUSTARD 42

CATCH OF THE DAY

(PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY)

OUR SIGNATURE BURGER:

RIB STEAK PATTY, SLOW COOKED SHORT RIBS 22
CARAMELIZED ONION & GORGONZOLA

SIDES

WILD MUSHROOM FRICASSEE 9
FRENCH FRIES, PAPRIKA AIOLI 7
CAULIFLOWER GRATIN 8
SAUTÉED BROCCOLI, CHILI & GARLIC 8

DESSERTS

PISTACHIO ICE CREAM AFFOGATO 7.5
DOUGHNUT, CRÈME PATISSIÈRE, MORELLO CHERRY 8
ARTISANAL PANETTONE, MASCARPONE CREAM 8
APPLE TARTE TATIN, NORMANDIE CRÈME FAÎCHE 9
CHOCOLATE TART, SALTED CARAMEL SAUCE 9.5
BAKED WHOLE CAMEMBERT, TRUFFLE HONEY (TO SHARE) 17

OPENING HOURS

DINING HOURS

MONDAY TO SATURDAY:

11:45AM – 9:30PM

MONDAY TO SATURDAY:

11:45AM - 2:30PM

5:30PM - 9:30PM

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.