

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 CICCHETTI, 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,

MOTHER'S DAY MENU

2 COURSES £42 / 3 COURSES £48

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL 3.5

MAINS

BIGOLI, CACIO E PEPE

SKREI COD, CAPONATA, CAPER BERRIES

EXTRA BITES

WILD MUSHROOM AND TRUFFLE ARANCINI 5 EACH

PADRÓN PEPPERS, MANCHEGO 6

MARINARA, TOMATO, OREGANO, GARLIC OIL 6

“LE CADORET SPÉCIALE” OYSTERS 3 FOR 12

CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34

OUR ROASTS

DEDHAM VALE BEEF SIRLOIN

SLOW COOKED WELSH LAMB

BOTH SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES
AND SEASONAL VEGETABLES

TO START

PRIME UK BEEF TARTARE, YOLK EMULSION

SIDES

FRENCH FRIES, PAPRIKA AIOLI 7

NETTLE & PEA SOUP, GOAT'S CURD, SPRING TRUFFLE

FRENCH BEANS 7

CORNISH SEABREAM CRUDO, BELL PEPPERS, TOMATO DASHI

CREAMED SPINACH 7

DESSERTS

APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE

DARK CHOCOLATE MOUSSE, SPICED HAZELNUT PRALINE

SAINT MARCELLIN, YORKSHIRE RHUBARB CHUTNEY

OPENING HOURS

MONDAY TO SATURDAY:
11:45AM - 9:30PM

DINING HOURS

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.