

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 CICHETTI, 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

BRIE ON TOAST, TRUFFLE HONEY	6 EACH
TUNA OTORO & PINCHO	7 EACH
WILD MUSHROOM AND TRUFFLE ARANCINI	5 EACH
CONFIT LAMB CROQUETTE, YOGURT AIOLI	6 EACH

RAW BAR

"LE CADORET SPÉCIALE" OYSTERS	3 FOR 12
SICILIAN RED PRAWN CARPACCIO, LECHE DE TIGRE	23
TUNA SASHIMI, WASABI, BAEERI CAVIAR	22
PRIME UK BEEF TARTARE, TRUFFLE EMULSION	19
OSCIETRA CAVIAR 10GR	45

TO START

AUBERGINE PARMIGIANA	10
WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES	11
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL	34
FOIE GRAS AU TORCHON	14
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR	11

CURED MEATS

JAMBON IBERICO 30/50GR	15/29
CECINA DE LEON 30/50GR	10/22

PASTAS

BUCATINI CACIO E PEPE	15
WILD BOAR RAGOUT MALTAGLIATI, PANGRATTATO	17
SICILIAN PRAWN RISOTTO, FINGER LIME	18

MAINS

DINGLEY DELL PORK CHOP, APPLE MUSTARD	22
CORNISH HALIBUT, SAUCE MEUNIÈRE	19
GRASS FED BEEF RIBEYE 6 OZ, GREEN PEPPERCORN	29

TO SHARE

DEDHAM VALE AGED CHATEAUBRIAND	110
CATCH OF THE DAY	
(PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY)	

SIDES

FRENCH FRIES, PAPRIKA AIOLI	7
TRUFFLE MASH	9
CREAMED SPINACH	8
WINTER LEAVE SALAD, MUSTARD DRESSING	7

DESSERTS

CLASSIC TIRAMISU	7.5
SABAYON ICE CREAM AFFOGATO	7.5
BABA AU RHUM, VANILLA, MORELLO CHERRY	8.5
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE	9
DARK CHOCOLATE MOUSSE, SPICED HAZELNUT PRALINE	9

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.