

GALVIN

Bistro  Bar

OUR MENU IS A CELEBRATION OF THE MEDITERRANEAN, INSPIRED BY THE RICH CULINARY TRADITIONS AND SEASONAL PRODUCE OF THE REGION.

FROM SMALL PLATES AND BITES PERFECT FOR SHARING, TO HANDMADE PASTAS AND GENEROUS MAINS, SOURCED FROM INDEPENDENT GROWERS AND DAY BOAT FISHERMEN

MENUS AVAILABLE FOR UP TO 28 GUESTS

FEASTING £55 SET MENU

OPTIONAL EXTRA BITES

"LE CADORET SPÉCIALE" OYSTERS	3 FOR 12
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL	34
CHEF'S FRITTER	4 EACH

TO START

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL
BRIE ON TOAST, TRUFFLE HONEY
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR
CHICKEN LIVER PARFAIT, GRAPES & RHUBARB CHUTNEY
PIZZETTA MARINARA, TOMATO, OREGANO, GARLIC OIL

MAINS

DINGLEY DELL PORK CHOP, RED WINE JUS
NERANO STYLE SPAGHETTI
BAKED WHOLE SEABREAM

SIDES

HOME-MADE FRIES, PAPRIKA AIOLI
SPRING GREENS, CHILLI & SESAME OIL
SEASONAL LEAF SALAD

DESSERTS

CLASSIC TIRAMISU
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE

FEASTING £65 SET MENU

OPTIONAL EXTRA BITES

"LE CADORET SPÉCIALE" OYSTERS	3 FOR 12
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL	34
CHEF'S FRITTER	4 EACH

TO START

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL
BLUEFIN TUNA OTORO HAM PINCHO
PRIME UK BEEF TARTARE, TRUFFLE EMULSION
WARM MEDITERRANEAN BABY OCTOPUS, OLIVE TAGGIASCHE
PIZZETTA MARINARA, TOMATO, OREGANO, GARLIC OIL

MAINS

WELSH LAMB STEAK, ROSEMARY SAUCE, KALAMATA OLIVE
NERANO STYLE SPAGHETTI
BAKED WHOLE SEABREAM

SIDES

HOME-MADE FRIES, PAPRIKA AIOLI
SPRING GREENS, CHILLI & SESAME OIL
SEASONAL LEAF SALAD

DESSERTS

APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE
DARK CHOCOLATE MOUSSE, SPICED HAZELNUT PRALINE