

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 CIOCHETTI, 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 5 EACH
 BLUEFIN TUNA OTORO HAM PINCHO 6 EACH
 WILD MUSHROOM AND TRUFFLE ARANCINI 4 EACH
 CONFIT LAMB CROQUETTE, YOGURT AIOLI 5 EACH
 CHEF'S BITES' SELECTION (1 OF EACH) 16

PIZZETTA

PARMA HAM, WILD ROCKET, PESTO & BURRATA 9
 MARINARA, TOMATO, OREGANO, GARLIC OIL 6

CHARCUTERIE

PIO TOSINI 24 MONTHS PARMA HAM 50GR 13
 JUAN PEDRO DOMEQ 100% HAM DE BELOTTA 20GR 15

RAW BAR

"LE CADORET SPÉCIALE" OYSTERS 3 FOR 12
 SICILIAN WILD GAMBERO ROSSO 12 EACH
 CURED WILD SEA BASS, CEDRO, YUZU PONZU 16
 PRIME UK BEEF TARTARE, TRUFFLE EMULSION, AGED PECORINO 17

SMALL PLATES & PASTAS

AUBERGINE PARMIGIANA 10
 WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES 12
 CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34
 CHICKEN LIVER PARFAIT, RHUBARB CHUTNEY 12
 CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR 12
 NERANO STYLE SPAGHETTI 15
 BUCATINI CACIO E PEPE 16
 WILD BOAR RAGOUT MALTAGLIATI, PANGRATTATO 17

MAINS & GRILL

DINGLEY DELL PORK CHOP 10 OZ 22
 WELSH LAMB STEAK, ROSEMARY, KALAMATA OLIVE 25
 BBQ SLOW COOKED BEEF SHORTRIBS, WATERCRESS 29
 GRASS FED BEEF RIBEYE 10 OZ, PEPPERCORN SAUCE 38
 DEDHAM VALE 28 DAYS AGED T-BONE 105 PER KG

FISH MARKET

PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY

OUR SIGNATURE BURGER:

RIB STEAK PATTY, SLOW COOKED SHORT RIBS 22
 Caramelized Onion & Gorgonzola

SIDES

FRENCH FRIES, PAPRIKA AIOLI 7
 CRUSHED POTATOES, SALSA VERDE 8
 SPRING GREENS, CHILLI & SESAME OIL 8
 SEASONAL LEAVES SALAD 6

DESSERTS

CLASSIC TIRAMISU 7.5
 SABAYON ICE CREAM AFFOGATO 7.5
 LIMONCELLO SOAKED BABA, MORELLO CHERRY 8
 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.