

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
LA CHAPPELLE OSCIETRA ROYAL CAVIAR 30GR	80

BITES

BLUEFIN TUNA OTORO HAM PINCHO	6
TRUFFLE BRIE ON TOAST	5
WILD MUSHROOM AND TRUFFLE ARANCINI	5

RAW BAR

JERSEY ROCK OYSTERS	3 FOR 12
SICILIAN RED PRAWN CARPACCIO, LEICHE DE TIGRE	23
TUNA TARTARE, WASABI, BAEERI CAVIAR	27
CURED WILD SEA BASS, TOMATO PONZU	21

TO SHARE

VENISON TARTARE, ROSE HARISSA, AGED PECORINO	15
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR	11

PASTAS & RISOTTO

BEETROOT RISOTTO, VACHERIN, HAZELNUTS	16
WILD BOAR RAGOUTMALTAGLIATI	19
LOBSTER LINGUINE FOR TWO	70

MAINS

CORSICA SEABASS, HAZELNUT CRUMBLE, BEURRE BLANC	32
BEEF SIRLOIN STEAK 200GR, GREEN PEPPERCORN	38
ROASTED TURKEY SAGE STUFFING, CRANBERRY SAUCE	29

TO SHARE

GRASS FED COTE DE BOEUF 800GR/ 1KG	120
OVEN BAKED SEA BREAM 800/900GR	65

SIDES

BRAISED CABBAGE, TALEGGIO SAUCE	7
FRENCH FRIES, PAPRIKA AIOLI	6
CAULIFLOWER GRATIN	7
SAUTÉED BROCCOLI, CHILI & GARLIC	7

DESSERTS

RUM BABA, BLOOD ORANGE, CHANTILLY	10
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE	10
ARTISANAL PANETTONE, MARSALA CRÈME PATISSIÈRE	10
BAKED WHOLE CAMEMBERT, TRUFFLE HONEY	18

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.