

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
HOUSE MARINATED GORDAL OLIVES	6
PADRON PEPPERS, MALDON SALT	6
HUMMUS DIP, FLATBREAD	6

BITES & SMALL PLATES

WILD MUSHROOM AND PARMESAN ARANCINI	4.5 EACH
CONFIT LAMB CROQUETTE, YOGURT, GUINDILLA	5 EACH
JAMBON DE BAYONNE 60GR	15
JUAN PEDRO DOMEQ 100% HAM DE BELOTTA 20GR	18
SARDINES FUMÉES, PIQUILLO PEPPER	9

RAW BAR

JERSEY ROCK OYSTER, APPLE GRANITA, SHALLOT VINAIGRETTE	4.5
VENISON TARTARE, ROSE HARISSA, PECORINO FIORE SARDO	18
YELLOW FIN TUNA, CLEMENTINE & GOCHUJANG DRESSING	20
RED PRAWN CARPACCIO, LECHE DE TIGRE & APPLE GRANITA	22

PIZZETTE

BURRATA, FIGS, COLONNATA LARDO	12
BRIE, TRUFFLE HONEY & HAZELNUTS	12

SEASONAL PLATES & PASTAS

VICHYSOISE VELOUTE, TRUFFLE CRÈME FRAÎCHE	10
MEDITERRANEAN STEWED BABY OCTOPUS, KALAMATA OLIVE	13
DUCK LIVER PARFAIT, POMEGRANATE, MULLED WINE REDUCTION	13
WILD MUSHROOM AND TRUFFLE ORZO	22
DORSET CRAB & NDUJA LINGUINE	28
OXTAIL ORZO, GREMOLATA FOR 2	42
MUSSELS SAGANAKI, AGED BARREL FETA, CHORIZO	22

MAINS & GRILL

DINGLEY DELL PORK T-BONE, CALVADOS APPLE CHUTNEY	24
BBQ SLOW COOKED VENISON, CELERIAC REMOULADE	26
TURKEY BALLOTINE, SAGE STUFFING, CRANBERRY SAUCE	26
GRASS-FED SIRLOIN BEEF STEAK ON THE BONE	34

DOUBLE CHEESEBURGER, LYONNAISE ONION, HOUSE PICKLES,	22
BLACK PEPPER SAUCE, SERVED WITH FRENCH FRIES	

DEDHAM VALE 28 DAYS AGED TOMAHAWK STEAK	105 PER KG
ADD FOIE GRAS ESCALOPE 60GR TO YOUR STEAK	18

FISH MARKET

PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY

SIDES

FRENCH FRIES, TRUFFLE AIOLI	8
MASH AND ONION GRAVY	8
CREAMED SPINACH	8
CAULIFLOWER GRATIN	8

DESSERTS

ARTISANAL PANETTONE, MARSALA SABAYON	9
PISTACCHIO MILLEFEUILLE, VANILLA CUSTARD	10
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE	9
DARK CHOCOLATE MOUSSE, WILD BERRIES, CHOCOLATE SAUCE	10

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.