

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
HOUSE MARINATED GORDAL OLIVES	6
PADRON PEPPERS, MALDON SALT	6
RICOTTA, HONEY DIP	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 FUMEE, PIQUILLO PEPPER	9

RAW BAR

JERSEY ROCK OYSTER	3.5
BEEF TARTARE, ROASTED BONE MARROW, AUTUMN TRUFFLE	19
YELLOW FIN TUNA TATAKI, WASABI MAYO, TUNA GARUM 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

PEAR AND RADISHES KIMCHI, RICOTTA, TOASTED WALNUT	10
MEDITERRANEAN STEWED BABY OCTOPUS, TAGGIASCA OLIVE	12
CHICKEN LIVER PARFAIT, CHESTNUT, PORT WINE REDUCTION	13
WILD MUSHROOMS RAVIOLI, MISO, PECORINO	22
CLAMS LINGUINE, BOTTARGA	24
OXTAIL ORZO, GREMOLATA	32
MUSSELS SAGANAKI, AGED BARREL FETA, CHORIZO	22

MAINS & GRILL

40 DAYS AGED DINGLEY DELL PORK T-BONE, NDUJA, PUMPKIN	23
BBQ SLOW COOKED LAMB SHOULDER, TZATZIKI	24
ROAST PIGEON CROWN, CELERIAC, LEG & LIVER ON TOAST	29
WILD PIGEON DISH MAY CONTAIN SHOTS	
GRASS-FED SIRLOIN BEEF STEAK ON THE BONE	38

DOUBLE CHEESEBURGER, LYONNAISE ONION, HOUSE PICKLES, BLACK PEPPER SAUCE, (SERVED WITH FRENCH FRIES)	22
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DEDHAM VALE 28 DAYS AGED TOMAHAWK STEAK	105 PER KG
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FISH MARKET

PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY

SIDES

FRENCH FRIES, TRUFFLE AIOLI	8
ROAST BABY LOU POTATOES	8
SAUTEED CAVOLO NERO, GARLIC & CHILLI	8
AUTUMN LEAF SALAD	7

DESSERTS

CLASSIC TIRAMISU	7.5
BASQUE CHEESECAKE, SALTED CARAMEL	8.5
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE	9
ORANGE & PUMPKIN CUSTARD TART	9
DARK CHOCOLATE MOUSSE, PISTACCHIO, MORELLO CHERRY	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.