

GALVIN

Bistro Bar

THE AUTUMN TABLE

£29 PER PERSON

WELCOME COCKTAIL

CHOICE OF: **GALVIN SIGNATURE** – VODKA, NOILLY PRAT, PEACH, ELDERFLOWER, TONIC •

NEGRONI – GIN, CAMPARI, PUNT E MES •

NOGRONI 0% – 0% GIN, ROOT ROSSO, RASPBERRY & RHUBARB TONIC

EXTRA BITES

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL 3.5

HOUSE MARINATED GORDAL OLIVES 6

PADRON PEPPERS, MALDON SALT 6

WILD MUSHROOMS AND PARMESAN ARANCINI 4.5

CONFIT LAMB CROQUETTE, YOGURT, GUINDILLAS 5

TO START

24 MONTHS JAMBON DE BAYONNE 60GR

PIZZETTA WITH BURRATA, FIGS, PINE NUTS

MEDITERRANEAN STEWED BABY OCTOPUS, TAGGIASCA OLIVES

MAINS

MUSSELS SAGANAKI, AGED BARREL FETA, CHORIZO

40 DAYS AGED DINGLEY DELL PORK T-BONE, NDUJA, PUMPKIN

SERVED WITH FRENCH FRIES, TRUFFLE AIOLI

(EXTRA OPTIONAL SIDES)

ROAST BABY LOU POTATOES 8

SAUTEED CAVOLO NERO, GARLIC & CHILLI 8

AUTUMN LEAF SALAD £7

DESSERTS

CLASSIC TIRAMISU

BASQUE CHEESECAKE, CHOCOLATE SAUCE, PISTACCHIO

DUE TO THE NATURE OF THE INGREDIENTS AND PREPARATION OF THIS MENU, WE ARE UNABLE TO ACCOMMODATE
DIETARY REQUIREMENTS OR MAKE AMENDMENTS TO THE MENU

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

A SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.