GALVIN
Bistrot & 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 CICCHETTI, 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
WHIPPED 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 DOMECQ 100% HAM DE BELOTTA 20GR	18
SARDINES FUMEES, 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, BERGAMOT & GOCHUJANG DRESSING	20
RED PRAWN CARPACCIO, LECHE DE TIGRE, PASSION FRUIT	22

PIZZETTE

BURRATA, FIGS, COLONNATA LARDO	12
BRIE, TRUFFLE HONEY & HAZELNUTS	14

SEASONAL PLATES & PASTAS

RADICCHIO & KIMCHI SALAD, PICKLED PEAR, WHIPPED RICOTTA	11
MEDITERRANEAN STEWED BABY OCTOPUS, TAGGIASCA OLIVE	13
DUCK LIVER PARFAIT, POMEGRANATE, MULLED WINE REDUCTION	13
WILD MUSHROOM RAVIOLI, MISO, PECORINO	22
DORSET CRAB & NDUJA LINGUINE	28
SLOW COOKED OXTAIL ORZO, GREMOLATA	32
MUSSELS SAGANAKI, AGED BARREL FETA, CHORIZO	22

MAINS & GRILL

DINGLEY DELL PORK CHOP, CALVADOS & APPLE CHUTNEY	26
ROASTED PIGEON CROWN, CELERIAC, LEG & LIVER ON TOAST WILD PIGEON DISH MAY CONTAIN SHOTS	27
TURKEY BALLOTINE, SAGE STUFFING, CRANBERRY SAUCE	26
GRASS-FED RIBEYE STEAK 8OZ, PEPPERCORN SAUCE	38
DOUBLE CHEESEBURGER, LYONNAISE ONION, HOUSE PICKLES, BLACK PEPPER SAUCE, SERVED WITH FRENCH FRIES	22
28 DAYS GRASS-FED COTE DE BOEUF	120
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
CREAMED SPINACH	8
CAULIFLOWER GRATIN	8
SEASONAL WINTER SALAD	8

DESSERTS

ARTISANAL PANETTONE, MARSALA SABAYON SAUCE	9
PISTACCHIO MILLEFEUILLE, VANILLA CUSTARD	10
APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE	10
DARK CHOCOLATE MOUSSE, WILD BERRIES, CHOCOLATE SAUCE	10
ORANGE & PUMPKIN CUSTARD TART	9
CAFE GOURMAND, HOT DRINK WITH PETITS FOURS SELECTION	8.5

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.