GALVIN

Bistrot & Bar

THE WINTER TABLE

£32 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

HOUSE MARINATED GORDAL OLIVES 6

PADRON PEPPERS, MALDON SALT 6

CONFIT LAMB CROQUETTE, YOGURT, GUINDILLAS 5

JERSEY ROCK OYSTER 3.5

TO START

BRIE BAKED POLENTA, CRISPY GUANCIALE

RADICCHIO & KIMCHI SALAD, PICKLED PEAR , WHIPPED RICOTTA

HOME MADE FOCACCIA , SICILIAN EXTRA VIRGIN OLIVE OIL

WILD MUSHROOMS & TRUFFLE ARANCINI

MAINS

DINGLEY DELL PORK CASSOULET , TOULOUSE SAUSAGE & MORGETTE BEANS

CONFIT GARLIC BREAD

ARGENTINIAN GRILLED PRAWNS, CITRUS BUTTER

(EXTRA OPTIONAL SIDES)

CREAMED SPINACH 8

FRENCH FRIES , TRUFFLE AIOLI 8

WINTER LEAF SALAD 7

DESSERTS

CLASSIC TIRAMISU

DARK CHOCOLATE MOUSSE, PISTACHIO, MORELLO CHERRIES

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.