

GALVIN
HOP
 BISTROT & BAR

GALVIN TAPAS

Padron peppers, chilli salt	6
Charcuterie Croquetas	5
Spicy broad beans	3
Gordal Olives	4
Steak tartare	5
Smoked anchovies & large Padron peppers	6
Salad of beetroot, cures salmon & wasabi crème fraîche	6
Chorizo sausages, saffron aioli	6
Alsacienne tarte flambée	9

CHARCUTERIE ARTISANALE

All our charcuterie is served from small, independent farms, often through many generations.

Charcuterie board	12
Charcuterie board to share	22

100% Iberico Chorizo, Teruel Lomo, Jamon de Teruel

Charcuterie & Farmhouse cheeses	20
Charcuterie & Farmhouse cheeses to share	38

All boards garnished with cornichons, guindillas & petit onions with bread & Normandy butter

WINES ON TAP

WHITES	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Viognier, Rhone Valley, France	6	8	23	34
Grüner Veltliner 'Hauswein', Austria	7	10	27	39
Bourgogne Aligote, Burgundy	8	11	32	46.5
ROSÉ	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Domaine de Triennes, Provence	6.5	9	25	36
RED	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Bobal, Valencia, Spain	6	10	23	34
'Keg Rosso' – Merlot, Veneto, Italy	7	10	27	39
Beaujolais Villages, Burgundy, France	8.5	12	34	48

CHAMPAGNE & SPARKLING WINES

	<i>125ml</i>	<i>Bottle</i>
CHAMPAGNE		
NV Galvin Grande Réserve, Brut1	14.5	65
NV Agrapart & Fils ‘Les 7 Crus’, Brut		155
NV Jacquesson Cuvée 741, Extra Brut		155
2009 Philipponnat, Blanc de Noirs		169
NV Egly-Ouriet, Brut Tradition Grand Cru		165
NV Bérèche & Fils Reflet d'Antan, Brut		234
2007 Philipponnat ‘Clos des Goisses’, Brut		290
2004 Charles Heidsieck, Blanc des Millénaires		315
ROSÉ CHAMPAGNE		
NV Jean Paul Deville, ‘Sappheiros’ Brut Rosé		95
NV Chartogne-Taillet Brut Rosé		110
NV Ruinart Brut Rosé		195
		95
SPARKLING WINES		
NV Prosecco DOC, Frassinelli, Veneto, Italy		39
NV Vouvray Brut “Dilettante”, Pierre Breton		65
NV LDN CRU Rosebery Avenue Rosé		65
2013 Cava Recaredo Terreres, Gran Reserva		70
POMMERY CHAMPAGNE SELECTION		
	<i>100ml</i>	<i>750ml</i>
NV Apanage, Brut	17	89
NV Demoiselle, Brut	15	95
2004 Louise, Brut	27.5	185
NV Apanage Brut Rosé	19	145
NV Louis Pommery, Hampshire	12.5	39

Champagne Pommery is a Champagne house located in Reims. The house was founded as Pommery & Greno in 1858 by Alexandre Louis Pommery and Narcisse Greno with the primary business being wool trading.

Under the guidance of Alexandre's widow, Louise Pommery, the firm was dedicated to Champagne production and soon became one of the region's largest Champagne brands.

Champagne Pommery was the first house to commercialize a brut Champagne in 1874.

WINES BY THE BOTTLE

WHITE

750ml

Côte du Rhone Secret de Famille White 2018, France 42
Aromatic and flinty with notes of peach and nectarine, refreshing with a silky texture

Muscadet “Le Confluent” 2018, Famille Liebeau, Loire France 43
Delicate nose on floral and mineral notes, nice balance in the mouth with a nice persistence

Galvin Bourgogne Blanc 2015, Burgundy, France 49
Creamy texture with apple confit, vanilla and citrus, sourced from vineyards near Puligny

Albarino Campio 2018, Bodegas Terras Gauda, Spain 52
Citrus aromas of orange peel, peach and aniseed mingle with pleasant undertones of earth

Chablis 2018, Domaine Tremblay, Burgundy, France 59
Aromas of apples and a hint of oyster shell. On the palate, fresh and crisp with notes of lime

Riesling Bihl, Domaine Pierre Frick, 2017, Alsace, France 64
Lemon yellow colour, nose of ripe citrus, yellow fruit and lime

Saint-Romain 2017, Domaine Alain Gras Burgundy, France 90
Displays a ripe core of white stone fruits, firm minerally, finesse and tingling acidity

ORANGE

750ml

Baglio Bianco IGP, 2018, Cielo, Western Sicily 45
Made from Cataratto grapes, this is a serious fragrant dry wine but also a great intro to the style

Domaine Thierry Navarre, Terret, 2015, Languedoc, France 46
Delicate notes of orange and honeysuckle. Complex and elegant, Terret is an ancient Languedoc grape

ROSÉ

750ml

Château La Gordonne” Vérité du Terroir” 2018, Côtes de Provence France 49
Juicy raspberry and bramble fruit with an elegant, mineral finish

RED

750ml

Chianti Podere Gamba 2017, AA San Ferdinando Tuscany, Italy 45
Nose of forest fruit, cherry, liquorice, juicy fruit & soft tannins on the palate

Galvin Rasteau, 2016 Rhône, France 46
Spicy tannins and velvety black fruits. Powerful and intense, classic Rhône blend.

Rioja Crianza 2017, Hacienda Grimon, Spain 49
Aromas of black fruits, notes of black pepper and sweet spices, ripe tannins and fresh acidity

Bourgueil ‘Trinch!’ Catherine & Pierre Breton, 2017, Loire, France 57
Plum, black pepper with a hint of balsamic. Fresh tasting and exquisite

Crozes Hermitages 'Les Pierrelles' 2017, Domaine Belle Rhône, France Earthy aroma and with bramble fruit, a hint of liquorice and fine tannins.	69
Ladoix 'Les Briquottes' 2016, Domaine Perrin Burgundy, France The bouquet opens with blackcurrant jam, with silky tannins and a round texture.	90
Chateau Siaurac 2010, Lalande de Pomerol Bordeaux, France Elegant, medium-bodied, aromas and flavours of red fruits, black cherry and hints of vanilla. It has smooth tannins and a lively finish	95

FORTIFIED & SWEET WINES**100ml*****Italy***

2017 Brachetto d'Acqui Contero, Piedmont	9.5
2012 Morsi di Luce, Florio, Sicily	10.5

France

2016 Côteaux du Layon, Chaume, Domaine des Forges, Loire	8.5
2015 Sauternes, Château Delmond, Bordeaux	9.75
2015 Monbazillac Jour de Fruit, Domaine l'Ancienne Cure	9
2016 Jurançon 'Magendia', Pyrenees	11.50
2015 Banyuls "Rimage", Les Clos de Paulilles, Roussillon	9.5

Portugal

1996 Port Colheita, Barros	12.75
Port GALVIN Tawny 10 YO, Quinta de la Rosa	13.25

Spain

Sherry Amontillado "Viña AB", González Byass	9.25
Sherry Fino Dos Palmas González Byass NV	11
Sherry East India Solera, Emilio Lustau	9.75

Hungary

2017 Tokaji Late Harvest Dorgo vineyard, Disznoko	12
2010 Tokaji Aszú 5 Puttonyos, Oremus	33

USA

2016 Elysium Black Muscat, Quady Winery, California	11
---	----

CLASSIC COCKTAILS

The Sour Bourbon, Amaretto or Pisco	10
Cosmopolitan Absolut elyx, Cointreau, cranberry	12
Espresso Martini Absolut elyx, Borghetti, espresso	13
Bloody Mary Absolut elyx, hop spicy mix, tomato juice	11
Margarita Olmeca tequila cointreau, lime	13
Dark n Stormy Gosling's dark rum, ginger beer, lime	11
Caipirinha Cachaca, sugar, lime	12
Negroni Mampari, Mancino rosso, Plymouth gin	11
Old Fashioned Bourbon, Angostura bitters, demerara sugar	12.5

ALCOHOL FREE COCKTAILS

Elixir Fresh Mint, elderflower, crushed ice	5
Virgin Pina Colada Coconut, cream, grenadine, pineapple	6.5
Passionfruit Cooler Passionfruit, pomegranate, lemon	6.5

Please ask if there is something you fancy that is not listed

Please let a member of the team know if you have any allergies or dietary requirements

An optional gratuity of 12.5% will be added to your bill