

GALVIN
HOP
BISTROT & BAR

TAPAS

Gordal olives 4 | Charcuterie croquetas 5 | Beetroot & goat's curd 6 | Chorizo, saffron aioli 6
Spicy broad beans 3 | Steak tartare 5 | Bread & butter 3 | Padron Peppers 6
Smoked anchovies & large Padron peppers 6 | Potatoes bravas 5 |

Bottomless Lunch

Prosecco 14 | Champagne 44

*Available Saturday & Sunday 12:00 – 16:00 | Food charged separately (min. 2 courses)
Bottomless will last for up to 1.5 hours.*

STARTERS

Roasted pumpkin parmesan velouté 8
Laverstoke park mozzarella, caponata & tardivo 8
Cantabrico Boquerones, leafy lemon, chilli & mint 9
Steak tartare, Burford brown egg yolk, toasted sourdough 11
Heritage beetroot, cured salmon, wasabi crème fraîche 10
Alsacienne tarte flambée 9

MAINS

Wood roasted hake, butter beans & chorizo 23.5
Slow cooked Essex lamb, peppers & black olive cous cous 23
Charred Galician octopus, tzatziki, chorizo, potatoes & peppers 22
Grilled Hereford sirloin steak, shallot tatin, anchoiade & watercress 32
Roasted heritage cauliflower, crispy kale & pine nut dressing 17
Old spot pork chop, tenderstem broccoli, smoked pommes puree 19.5
HOP Sunday Roast with all the trimmings 20 (On Sundays only)

French fries 4 | Fine beans 4 | Roasted pumpkin & puy lentils 4.5
Winter mixed leaf salad 4

DESSERTS

Buttermilk pannacotta, rhubarb & stem ginger 7
Warm Carrot cake, citrus salad & cream cheese 9
64% Valrhona chocolate fondant & banana ice cream 8
Floating island, pink praline & crème anglaise 8
Cheese of the day, chutney, grapes 10

CHARCUTERIE ARTISANALE

Charcuterie board 12/ to share 22
100% Iberico Chorizo, Teruel Lomo, Jamon de Teruel
Charcuterie & Farmhouse cheeses 20/ to share 38