

GALVIN

Bistro  Bar

TERRACE MENU

BAGUETTE, SALTED BUTTER 4.75

TRUFFLE NUT SELECTION 4.5

HOUSE MARINATED GORDAL OLIVES 4

PADRON PEPPERS, ESPELETTE PEPPER 6

CHORIZO CROQUETTES, PICKLED WALNUT PUREE, GARLIC AÏOLI 6

CHARCUTERIE ARTISANALE 12/22

TARTE FLAMBÉE ALSACIENNE 9.5

STEAK TARTARE, TOASTED BAGUETTE 11/22

PORTHILLY OYSTERS 6/12, SHALLOT VINEGAR & CONDIMENTS 18/35

BAKED VACHERIN CHEESE FOR 2, CHARCUTERIE & POTATOES 20PP

PLEASE ALLOW 20MN COOKING TIME

OVEN BAKED TARTIFLETTE, REBLOCHON, POTATO, ONION & LARDONS 12.5

PLEASE ALLOW 15MN COOKING TIME

ASSIETTE DE FROMAGE 12.5

**14% DISCRETIONARY SERVICE WILL BE ADDED TO YOUR BILL
PLEASE LET THE MANAGER KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS**

GALVIN

Bistrot  Bar

BEER

UNPASTEURISED PILSNER URQUELL Half £3.95

4.4%

Pint £7.5

DELIVERED DIRECTLY FROM THE CITY OF PILSEN IN THE CZECH REPUBLIC AND Poured STRAIGHT FROM OUR TANKS.

THE FRESHEST WAY TO DRINK PILSNER URQUELL!

GALVIN BISTOT SEASONAL COCKTAILS

GALVIN HOME-MADE MULLED WINE 9

RED WINE, SLOE GIN, CRÈME DE CASSIS

LAST WORD 16.5

SIPSMITH GIN, MARASCHINO, GREEN CHARTREUSE, LIME

FRANGELICO MARTINI 14

FRANGELICO, SIPSMITH GIN, ANTICA FORMULA

JALAPENO INFUSED MEZCAL NEGRONI 15

SAN COSME MEZCAL, CAMPARI, ANTICA FORMULA

CHAI TEA SYRUP OLD FASHIONED 12.5

HENRY DE QUERVILLE CALVADOS, CHAI TEA SYRUP

CHAMPAGNE JULEP 15.5

MARTEL, CRÈME DE PÊCHE, MINT, GALVIN CHAMPAGNE

FRENCH MULE 13.5

MARTEL, LIME, ANGOSTURA, GINGER BEER

ISLANDS 75% DARK HOT CHOCOLATE 5.5

INDULGENT & WARMING CARIBBEAN HOT CHOCOLATE ENJOY

BY ITSELF OR 'SPIKE' IT WITH A SHOT OF FRANGELICO OR

GRAND MARNIER FOR +4