

GALVIN

Bistro  Bar

TERRACE MENU

TRUFFLE NUT SELECTION £4.5

HOUSE MARINATED GORDAL OLIVES £4

PADRON PEPPERS & ESPELETTE PEPPER £6

CHORIZO CROQUETTES & PICKLED WALNUT £6

CHARCUTERIE BOARD £12/£22

BOQUERONES, PIQUILLO PEPPERS £10

TARTE FLAMBÉE ALSACIENNE £9.5

BAYONNE HAM, BLACK FIG, BURRATA & ALMOND £12

KING PRAWNS, PAPRIKA & LIME BUTTER, SPRING ONION £11.5

GRILLED LAMB LEG, YELLOW PEACH & SALSA VERDE £21.5

**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

LAST WORD £16.5

SIPSMITH GIN, MARASCHINO, GREEN CHARTREUSE, LIME

DUBONNET SOUR £11

DUBONNET, LEMON, SUGAR, EGG WHITE

SIDE CAR £13.5

MARTEL, TRIPLE SEC, LEMON

LE BLANC £12.5

FRENCH DRY GIN, LILLET BLANC, SUZE

HOUSE NEGRONI £12.5

LONDON DRY GIN, PUNT EMES, CAMPARI

BOULEVARDIER £12.5

MAKER'S MARK, ANTICA FORMULA, CAMPARI

LILLET COBBLER £11.5

LILLET, PINEAPPLE JUICE, ORANGE, LEMON

CHAMPAGNE JULEP £15.5

MARTEL, CRÈME DE PÊCHE, MINT, SPARKLING WINE

FRENCH MULE £13.5

MARTEL, LIME, ANGOSTURA, GINGER BEER