

CHARCUTERIE ARTISANALE
12.5 / 22.5

GALVIN

Bistrot  Bar

TARTE FLAMBÉE
ALSACIENNE
10

APÉRITIF MAISON 12
G'VINE GIN, LA QUINTINE BLANC, FEVER TREE MEDITERRANEAN TONIC

BAGUETTE & BEURRE DE BARRATE AU SEL DE NOIRMOUTIER 4.75

PETITES ASSIETTES

TRUFFLE NUTS 4.5

HOUSE MARINATED GORDAL OLIVES 5

PADRON PEPPERS, ESPELETTE PEPPER 6

CONFIT CHICKEN WINGS, HARISSA MAYO 5

CHORIZO CROQUETTES, PICKLED WALNUT 6

BOQUERONES, PIQUILLO PEPPERS 6.5

MINI CHORIZO, GARLIC MAYO 6



ENTRÉES

ANDALUSIAN GAZPACHO, BLACK OLIVE 8

LAMB FRITTERS, PICKLED RED ONION,
GREEN SAUCE 9

ROAST SCALLOPS, BLACK PUDDING CROQUETTE,
PEAS 12.5

HERITAGE GOLDEN BEETROOT, GOATS' CHEESE,
WALNUT 8

BAYONNE HAM, CHARENTAIS MELON 10

PLATS PRINCIPAUX

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL 35

SPICED AUBERGINE, TAHINI, IMAM BAYALDI, SMOKED TOMATO 17.5

FILLET OF SEABREAM, SWEETCORN, GIROLLES, PINE NUTS, GOLDEN RAISIN 23.5

OLD SPOT PORK RIBEYE, HEIRLOOM TOMATO & SAMPHIRE SALAD 26.5

LOCH DUART SALMON, COCO DE PAIMPOL 27.50

ACCOMPAGNEMENTS - ALL AT 5.5

FRENCH FRIES
HARICOTS VERTS
PINK FIR POTATOES

DESSERTS & FROMAGE

APPLE TARTE TATIN, CRÈME FRAICHE 8.5

BUTTERMILK PANNACOTTA, OAKLAND FARM STRAWBERRIES, PISTACHIO 7.5

VALHRONA CHOCOLATE MOUSSE, RASPBERRIES, HAZELNUTS 8.5

ASSIETTE DE FROMAGE 12.5

APERTIF HOUR
EVERY DAY 3.30-6.30PM

3 TAPAS - £12

£6 PILSNER & WINE

£8 SELECTED
COCKTAILS

BYO FRIDAY & SATURDAY

NO CORKAGE FEE ON WINE
EVERY FRIDAY & SATURDAY
EVENING

PLEASE LET THE MANAGER KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS.
ALL OUR DISHES MAY CONTAIN TRACES AND / OR BE SUBJECT TO CROSS CONTAMINATIONS
AN OPTIONAL GRATUITY OF 14.5% WILL BE ADDED TO YOUR BILL