

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 LESCURE 4.75

PETITES ASSIETTES

TRUFFLE NUTS 4.5

HOUSE MARINATED GORDAL OLIVES 5

PADRON PEPPERS, ESPELETTE PEPPER 6

SMOKED EEL, BEETROOT, HORSERADISH 6

CHORIZO CROQUETTES, PICKLED WALNUT 6

BOUDIN NOIR TARTINE, APPLES 6.5

MINI CHORIZO, AIOLI 6



ENTRÉES

ACHILL ROCK OYSTERS
6 OYSTERS FOR 18 / 12 OYSTERS FOR 36

BURRATA, GRILLED DELICA PUMPKIN,
HAZELNUTS 9.5

VELOUTÉ OF WILD MUSHROOMS 6.5

CHEESE SOUFFLÉ 9.5

BAKED CELERIAC, CRISPY CLARENCE COURT HENS
EGG, BLACK TRUFFLE 10

PLATS PRINCIPAUX

LOCH DUART SALMON, CRUSHED POTATOES, BROCCOLI, BOIS BOUDRIN SAUCE 27

CURRIED CAULIFLOWER, SPRING ONIONS, GOLDEN RAISINS, FLAKED ALMOND 17.5

ROAST HAUNCH OF VENISON, PUMPKIN, CHESTNUTS, SAGE 28

CORNISH SEABREAM, ARTICHOKE POMMES ANNA, CEPES, BABY LEEKS 26.5

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

ACCOMPAGNEMENTS - ALL AT 5.5

FRENCH FRIES

CAVOLO NERO

PINK FIR POTATOES

DESSERTS & FROMAGE

APPLE TARTE TATIN, CRÈME FRAICHE 8.5

VANILLA PANNACOTTA, POACHED PLUMS 7.5

GINGER BREAD BRULÉE 8

ASSIETTE DE FROMAGE 12.5

APERTIF HOUR
EVERY DAY 3.30-6.00PM

FALL TERRACE MENU
NOW AVAILABLE

£6 PILSNER
£8 SELECTED
COCKTAILS

CHRISTMAS PARTIES
CHECK OUT OUR
CHRISTMAS BROCHURES &
SECURE YOUR YOUR
FESTIVE DINING
EXPERIENCE AT GALVIN
BISTROT

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