MONDAY TO SATURDAY
12 NOON – 9.30PM

GALVIN
Bistrot & Bar

POMTHUMB
Gin, Lime Juice & Pomegranate
13.5

PETITES ASSIETTES

BAGUETTE & BEURRE DE LESCURE 5

HOUSE MARINATED GORDAL OLIVES 5

PADRON PEPPERS, ESPELETTE PEPPER 6

SPICED LAMB CROQUETTES, PICKLED WALNUTS 6.5

ENTRÉES

STEAK TARTARE, TOASTED BAGUETTE 12/24

ESCARGOTS A LA BOURGUIGNONNE
1/2 DOZEN 15.5 / DOZEN 30

SALAD OF BEETROOT, ANCHOIADE & BLOOD ORANGE 8.5

TERRINE OF HAM HOCK, CHICKEN AND MORTEAU SAUSAGE 12.5

CHARCUTERIE ARTISANALE

JESUS DE LYON, BAYONNE HAM, ROSETTE DE LYON, CORNICHONS

13.5 / 23.5

TARTE FLAMBÉE
11.5

PLATS PRINCIPAUX

GRILLED CORNISH RED MULLET, FENNEL, PASTIS BEURRE BLANC 26.5

WOOD ROAST ROOT VEGETABLES, CHESTNUT HUMMUS, POMEGRANATE AND WINTER LEAVES 18.5

AGED RIB-EYE STEAK, PEARL ONIONS, TROMPETTES, WATERCRESS 35

GRILLED CALVES LIVER, CRISPY PANCETTA, POMME PUREE, SAGE 29

GLOUCESTER OLD SPOT PORK CHOP, BOUDIN NOIR, APPLE, CELERIAC 26.5

LAND & SEA SHARING PLATES AVAILABLE.

USING LOCAL & SUSTAINABLE FARMERS & SUPPLIERS.

DESSERTS & FROMAGE

POACHED YORKSHIRE RHUBARB AND COCONUT YOGHURT 7.5

APPLE TARTE TATIN, CRÈME FRAICHE 10.5

VANILLA CRÈME BRULEE, BLOOD ORANGES 8

ASSIETTE DE FROMAGES 12.5

ACCOMPAGNEMENTS
ALL AT 6

FRENCH FRIES
HARICOT VERTS
RATTE POTATOES
MESCLUN SALAD

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

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13.5 / 23.5

TARTE FLAMBÉE
11.5

PLATS PRINCIPAUX

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