

BAGUETTE & BEURRE
DE LESCURE
4.5

GALVIN
Bistrot Bar

MONDAY TO SATURDAY
12:00-14:30 17:30-21:30

SUNDAY
12:00-15:00

PETITES ASSIETTES

SARDINE FUMÉE ON POLENTA 8
PADRON PEPPERS, PIMENT D'ESPELETTE 6
MUSHROOMS & TRUFFLE ARANCINI, AIOLI 7
MALDON OYSTERS 4.5 EACH
HOUSE GORDAL OLIVES 5
CONFIT DUCK BEIGNET 7
PANISSE FRITES, YOGURT DRESSING 6

ENTRÉES

DUCK LIVER PATÉ, BLOOD ORANGE, TOASTED
BRIOCHE 11.5
ESCARGOTS DE BOURGOGNE
1/2 DOZEN 15.5/ DOZEN 30
STEAK TARTARE, TOASTED BAGUETTE 12/24
HAM HOCK & MORTEAU SAUSAGE TERRINE,
TARRAGON & CORNICHONS 11.5
CORNISH MACKEREL CEVICHE, HORSERADISH
& SMOKED EEL 11.5
SOUPE A L'OIGNON 11

CHARGUTERIE ARTISANALE

GOPPA DI
PARMA 6.5
BAYONNE HAM
6.5
ROSETTE
DE LYON 5.5
MIXED PLATTER
15/25
CHARGUTERIE
& FROMAGES
18/28

HOUSE SPECIALS

TARTE
FLAMBÉE
12.5
TOULOUSE
SAUSAGE
HOT DOG
11.5

PLATS PRINCIPAUX

CASSOULET AU CONFIT DE CANARD 27
BURRATA RAVIOLI, WINTER TOMATO & WILD GARLIC PESTO 21.5
POACHED HAKE, BEURRE BLANC, KING CABBAGE 24.5
BBQ SLOW COOKED LAMB BELLY, CELERIAC REMOULADE 25
HEREFORD BEEF SIRLOIN STEAK, FRIES, PEPPERCORN SAUCE 37
CELEBRATING 20 YEARS OF GALVIN RESTAURANTS
March Special
SLOW-COOKED PORK CHEEKS & BELLY, BOULANGÈRE
POTATOES & SAVOY CABBAGE 26

TO SHARE (FOR 2/3)

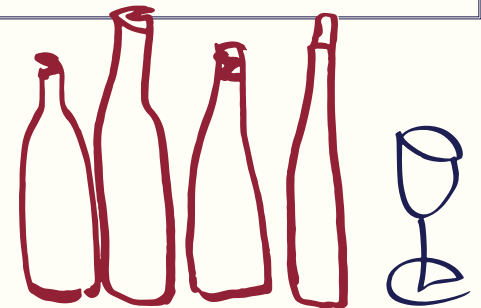
COTE DE BOEUF *served with 2 sides of your choice* 170

ACCOMPAGNEMENTS

POMMES PURÉE 7.5
CAULIFLOWER GRATIN 7.5
FRENCH FRIES 6
SEASONAL LEAF SALAD 6
SPROUTING BROCCOLI 6

DESSERTS

MOUSSE AU CHOCOLAT, OLIVE OIL, HAZELNUT PRALINE 10 | BABA AU RUM, VANILLA CHANTILLY CREAM 11.5
CRÈME PATISSIÈRE, YORKSHIRE RHUBARB 10 | APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE 11.5
PASSION FRUIT & MANGO PAVLOVA 10 | ASSIETTE DE FROMAGES 12.5



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