

# GALVIN

Bistro & Bar

OUR MENU IS A VIBRANT CELEBRATION OF THE MEDITERRANEAN,  
INSPIRED BY THE REGION'S RICH CULINARY TRADITIONS AND THE VERY BEST SEASONAL PRODUCE.  
ENJOY PLAYFUL SHARING BITES THAT TAKE THEIR CUE FROM TAPAS AND CICCETTI, ALONGSIDE PASTAS & MAINS DESIGNED FOR THE TABLE.  
EVERY DISH IS INGREDIENT-LED AND SUSTAINABLY SOURCED, WITH PRODUCE FROM  
TRUSTED INDEPENDENT GROWERS AND DAY-BOAT FISHERMEN.

|                                           |     |
|-------------------------------------------|-----|
| HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL | 3.5 |
| HOUSE MARINATED GORDAL OLIVES             | 6   |
| PADRON PEPPERS, MALDON SALT               | 6   |
| HUMMUS DIP, FLATBREAD                     | 6   |

## BITES & SMALL PLATES

|                                           |          |
|-------------------------------------------|----------|
| WILD MUSHROOM AND PARMESAN ARANCINI       | 4.5 EACH |
| CONFIT LAMB CROQUETTE, YOGURT, GUINDILLA  | 5 EACH   |
| JAMBON DE BAYONNE 60GR                    | 15       |
| JUAN PEDRO DOMEQ 100% HAM DE BELOTTA 20GR | 18       |
| SARDINES FUMÉES, PIQUILLO PEPPER          | 9        |

## RAW BAR

|                                                        |     |
|--------------------------------------------------------|-----|
| JERSEY ROCK OYSTER, APPLE GRANITA, SHALLOT VINAIGRETTE | 4.5 |
| VENISON TARTARE, ROSE HARISSA, PECORINO FIORE SARDO    | 18  |
| YELLOW FIN TUNA, CLEMENTINE & GOCHUJANG DRESSING       | 20  |
| RED PRAWN CARPACCIO, LECHE DE TIGRE                    | 22  |

## PIZZETTE

|                                 |    |
|---------------------------------|----|
| BURRATA, FIGS, COLONNATA LARDO  | 12 |
| BRIE, TRUFFLE HONEY & HAZELNUTS | 12 |

## SEASONAL PLATES & PASTAS

|                                                        |    |
|--------------------------------------------------------|----|
| VICHYSOISE VELOUTE, TRUFFLE CRÈME FRAÎCHE              | 10 |
| MEDITERRANEAN STEWED BABY OCTOPUS, TAGGIASCA OLIVE     | 13 |
| DUCK LIVER PARFAIT, POMEGRANATE, MULLED WINE REDUCTION | 13 |
| WILD MUSHROOM RAVIOLI, MISO, PECORINO                  | 22 |
| DORSET CRAB & NDUJA LINGUINE                           | 28 |
| OXTAIL ORZO, GREMOLATA FOR 2                           | 42 |
| MUSSELS SAGANAKI, AGED BARREL FETA, CHORIZO            | 22 |

## MAINS & GRILL

|                                                  |    |
|--------------------------------------------------|----|
| DINGLEY DELL PORK T-BONE, CALVADOS APPLE CHUTNEY | 24 |
| BBQ SLOW COOKED VENISON, CELERIAC REMOULADE      | 26 |
| TURKEY BALLOTINE, SAGE STUFFING, CRANBERRY SAUCE | 26 |
| GRASS-FED SIRLOIN BEEF STEAK ON THE BONE         | 34 |

|                                                      |    |
|------------------------------------------------------|----|
| DOUBLE CHEESEBURGER, LYONNAISE ONION, HOUSE PICKLES, | 22 |
| BLACK PEPPER SAUCE, SERVED WITH FRENCH FRIES         |    |

|                                           |            |
|-------------------------------------------|------------|
| DEDHAM VALE 28 DAYS AGED TOMAHAWK STEAK   | 105 PER KG |
| ADD FOIE GRAS ESCALOPE 60GR TO YOUR STEAK | 18         |

## FISH MARKET

PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY

## SIDES

|                             |   |
|-----------------------------|---|
| FRENCH FRIES, TRUFFLE AIOLI | 8 |
| MASH AND ONION GRAVY        | 8 |
| CREAMED SPINACH             | 8 |
| CAULIFLOWER GRATIN          | 8 |

## DESSERTS

|                                                      |     |
|------------------------------------------------------|-----|
| ARTISANAL PANETTONE, MARSALA SABAYON                 | 9   |
| PISTACCHIO MILLEFEUILLE, VANILLA CUSTARD             | 10  |
| APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE           | 9   |
| DARK CHOCOLATE MOUSSE, WILD BERRIES, CHOCOLATE SAUCE | 10  |
| CAFE GOURMAND, HOT DRINK WITH PETITS FOURS SELECTION | 8.5 |

### OPENING HOURS

MONDAY TO SATURDAY:  
11:45AM – 9:30PM

### DINING HOURS

MONDAY TO SATURDAY:  
11:45AM - 2:30PM  
5:30PM - 9:30PM

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.  
A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.