

GALVIN

Bistro  Bar

PLEASE SELECT ONE SET MENU FOR YOUR PARTY, DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY



MENU A £50 PER PERSON

CREAM OF MUSHROOM SOUP & CHERVIL

NV VOUVRAY BRUT CHÂTEAU MONCONTOUR, LOIRE, FRANCE

∞

ROAST CHICKEN SUPREME, SPROUTS, CHESTNUTS & BACON

2021 PINOT NOIR, DOMAINE BRUNO SORG, ALSACE, FRANCE

∞

CHRISTMAS PUDDING & BRANDY SAUCE

NV SHERRY CREAM 'CRUZ DEL MAR', BODEGAS CESAR FLORIDO, SPAIN

OPTIONAL WINE PAIRING £29PP

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON

ASSIETTE DE FROMAGE £12.5 SUPPLEMENT



MENU B £60 PER PERSON

JAMBON PERSILLADE, PICKLES & TOASTED SOURDOUGH

2020 BOURGUEIL, DOMAINE DE LA CHEVALERIE, FRANCO DE PORC, LOIRE, FRANCE

∞

CORNISH COD, JERUSALEM ARTICHOKES, CURLY KALE

2022 POUILLY FUMÉ 'GALVIN'. DOMAINE DEZAT, LOIRE, FRANCE

∞

BUTTERMILK PANNACOTTA, CLEMENTINES & PISTACHIO

2022 MOSCATO D'ASTI G.D. VAJRA, PIEDMONT, ITALY

OPTIONAL WINE PAIRING £35PP

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON

ASSIETTE DE FROMAGE £12.5 SUPPLEMENT

PRICES INCLUDE VAT, 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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MENU C £70 PER PERSON

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS

2021 MONTAGNY 1ER CRU LES GRAPPES D'OR, DOMAINE FEUILLAT-JUILLOT, BURGUNDY, FRANCE

∞

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL

2007 CHÂTEAU DES ANNÉREAUX, LALANDE-DE-POMEROL, BORDEAUX, FRANCE

∞

APPLE TARTE TATIN & CRÈME FRAICHE

2018 CHÂTEAU DELMOND, SAUTERNES, FRANCE

OPTIONAL WINE PAIRING £40PP

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON

ASSIETTE DE FROMAGE £12.5 SUPPLEMENT



OUR TEAM OF SOMMELIERS CAN RECOMMEND WINES TO ACCOMPANY YOUR CHOSEN MENU.

THE MENU IS SUBJECT TO CHANGE, BASED UPON SEASONALITY AND AVAILABILITY OF PRODUCE.

PRICES INCLUDE VAT, 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.