

Galvín Restaurants



Events & Private Dining



GALVIN





GROUP DINING

‘One of the most impressive dining room spaces in London’

Discover three beautifully appointed private dining rooms, each with its own character and charm, or indulge in the exclusive hire of our restaurants for a truly unforgettable occasion.

GALLERY

The Gallery mezzanine offers an intimate Michelin-starred setting for up to 16 guests on one rectangular table.

ARCH

The Arch, set within the main dining room and framed by floor-to-ceiling curtains, hosts up to 27 guests across three long tables.

CONSERVATORY

The Conservatory, Bistrot & Bar accommodates up to 16 on one table, 28 across three, or 35 for a standing reception, with exclusive garden access in the summer months.

EXCLUSIVE USE

For grand occasions, the Bistrot & Bar welcomes up to 70 seated or 110 standing, while La Chapelle offers a breathtaking setting for up to 110 seated or 150 standing.



THE GALLERY

Overview

Seated - 16 guests

Standing - NA

Mezzanine level

Private space

Dedicated service

Overlooking main restaurant

Natural light

Atmospheric lighting



THE ARCH

Overview

Seated - 27 guests

Standing - NA

Dramatic floor-to-ceiling drapery

Semi-private grandeur

Elegant main-room setting

Warm, ambient lighting

Refined service

Michelin-starred dining experience



EXCLUSIVE HIRE

Exclusively Yours, Michelin Excellence
110 seated - 150 standing

Luxury Touches

Full Event Planning

Iconic Backdrop

Flawless





Sample Reception Menus

Canapes and Bowl Food

Smoked Scottish salmon blinis, crème fresh, trout roe

La Perle Noire oyster, guanciale, finger lime

Truffled ricotta Chantilly tartelette

Landes Foie gras on toast, Moroccan spices, pear
chutney

Slow cooked pork skewers

Brie on toast, walnut, honey

Prawn tempura, spicy yuzu emulsion

Slow cooked veal ossobuco, smoked potato, bottarga

Cured yellow tail ceviche

Beef tartare, yolk, salted ricotta

Wild berries & hibiscus pate de fruit

Sample Seated Menus

Gallery Room

Snacks

La Perle Noire oyster, guanciale, finger lime
Landes Foie gras on toast, Moroccan spices, pear
chutney Brick pastry sandwich, truffled ricotta,
honey

Starter

Dorset crab raviolo, charred fennel, dashi beurre
blanc

Mains

Grass fed beef, Roscoff onion, Charlotte potato,
seaweed tartare

Dessert

Baba au tiramisu

Arch & Exclusive Use

To Start

Cured yellow tail, bergamot, pickled chantarelle
Heritage beetroot salad, blood orange, aged balsamic
Dorset crab raviolo, charred fennel, beurre blanc

Mains

Barbecued monkfish, January king cabbage, Vin Jaune
Aged parmesan Risotto Carnaroli, preserved lemon,
black truffle
Grass fed beef, Roscoff onion, Charlotte potato,
seaweed tartare

Desserts

Truffled Brie de Meaux, Port, walnut
Concorde pear tart, licorice, frosted sabayon



GALVIN

Bistrot  Bar

Just moments from Liverpool Street Station, Galvin Bistrot & Bar offers a stylish yet relaxed setting for private dining and events.

Inspired by the Mediterranean, our menus celebrate seasonal produce with vibrant, ingredient-led dishes complemented by a carefully curated drinks list.

The restaurant features a range of versatile spaces, from the light-filled Conservatory and hidden Garden to the main dining room and full exclusive hire.

Whether hosting a business lunch, corporate social, wedding celebration or festive gathering, our team will work with you to create a memorable occasion with warm hospitality.

Capacity

Seated	Standing
70 guests	100 guests







THE CONSERVATORY

Overview

Seated - 28 guests

Standing - 35

Light-filled, glass-fronted setting

Charming garden views

Seasonal garden access

Intimate yet versatile layout

Elegant bar ambience

Private dining atmosphere

Ambient lighting for day or night

Seamless indoor–outdoor flow in summer

Exclusive feel within the Bistrot

Dedicated, refined service

Stylish décor with modern charm

Perfect for receptions and celebrations

Sample Menus

Feasting A

To start

Home-made focaccia bread, senia olive oil
Brie on toast, truffle honey
Creamy Burrata, truffle oil, balsamic vinegar
Morteau sausage, puy lentils, red wine
Pizzetta marinara, tomato, oregano, garlic oil

Mains

Dingley dell pork chop, apple mustard
Orecchiette, turnip top & chili
Baked whole seabream

Sides

Home-made fries, paprika aioli
Creamed spinach
Seasonal leaf salad

Desserts

Classic tiramisu
Apple Tarte Tatin, Normandie Crème Fraîche

Feasting B

To start

Home-made focaccia bread, senia olive oil
Sardine on toast, piquillo pepper
Venison tartare, rose harissa, aged pecorino, bottarga
Warm mediterranean baby octopus, olive taggiasche
Pizzetta marinara, tomato, oregano, garlic oil

Mains

Sirloin steak, peppercorn sauce
Orecchiette, turnip top & chili
Baked whole seabream

Sides

Home-made fries, paprika aioli
Creamed spinach
Seasonal leaf salad

Desserts

Apple Tarte Tatin, Normandie Crème Fraîche
Dark chocolate mousse, hazelnut praline

Sample Summer BBQ Menu

Canapés & Bites

Gordal Olives

Padron Peppers

Steak Tartare On Toast

Croquettes, Aioli

Maldon Oysters

Smoked Salmon, Crème Fraiche & Dill

From The Bbq

King Prawns, Garlic & Chilli

Spatchcock Chicken, Lemon & Rocket Pesto

Toulouse Sausage Hot Dog

Miso Glazed Aubergine

Bbq Beef Bavette Skewers

Sides

Escabèche Of Grilled Vegetables

Nicoise Salad

Cornish New Potato Salad With Chives

Cos Salad, Caesar Dressing

Desserts

Classic Tiramisu

Sable Breton, Strawberries & Cream







GALVIN

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