

GALVIN at
WINDOWS
RESTAURANT & BAR

Roasted heritage carrots, cashew nut hummus, wild garlic

Jerusalem artichoke velouté, truffle toast

-

Smoked salmon, curry spices, anchovy, apple, pomme soufflé

King oyster mushroom, aubergine & miso, roasted celeriac broth

-

Slow cooked Ox cheek, smoked potato, bourguignon garnish

Parsley risotto, cauliflower fungus, Madeira

-

Yorkshire rhubarb soufflé, Pain d'Epices, vanilla ice cream

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *

4 courses £45

Sides £6

Pomme purée

Seasonal leaves & salad cream

Roast Heritage carrots & blue cheese crumble

Head Chef Marc Hardiman

This is a sample menu only.

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.