

GALVIN at
WINDOWS
RESTAURANT & BAR

COCKTAILS

- Galvin Mary £15.00
Absolut vodka, tomato juice, cucumber, spices
- Port Sour £15.00
Otima port, Potheary gin, lemon & mint
- Rum Oriental Passion £15.00
Havana Special, passion fruit, raspberry, vanilla sugar, apple juice
- Bambino £15.00
Aperol, strawberry tonic syrup, Franklin & Sons bitter lemon, Prosecco
- From the Roots £15.00
Beefeater gin, pineapple juice, roots tentura, gomme syrup, orange juice
- Revitalising £15.00
Absolut vodka, cucumber juice, elderflower cordial, strawberry syrup, Franklin & Sons ginger ale

BREADS & PASTRIES

- Cinnamon Roll £5.00
- Plain Croissant with Jam & Nutella £4.80
- Seeds & Fruit Pumpernickel & Butter £4.50
- Sourdough & Butter £4.00

FLAT IRON STEAK

- Minute Steak & French Fries
Beer or Glass of Red / White Wine
£32.00

SOURDOUGH TOASTS

- Smoked Mackerel Pâté, Raisin,
Carrot & Cabbage Slaw £11.00
- Chicken, Curry Mayonnaise
& Cabbage Slaw £12.00
- Steamed Vegetables & Romesco £11.00
- Cervelle De Canut & Avocado £11.00
- Black Pudding & Apple Compote £13.00
(add Foie Gras 40g £8.00)

MAINS

- Cushion of Lamb, Anchoide & Fennel £24.00
- Sautéed Diced Beef, Soft Polenta
& Onion Jus £27.00
- Pan-Fried Hake & Spicy Cabbage £22.00
- Fillet of Salmon & Teriyaki Sauce £21.00
- Fried Korean Chicken Thigh £17.00
- Buttered Spaghetti, Wild Mushrooms
& Parmigiano Reggiano £17.00
- Kimchi Risotto £17.00
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- Beef Burger £17.00
- Vegetable Fritter & Kimchi Burger £17.00

BRUNCH MENU

SMOOTHIES

- Garden-Fresh £10.00
peach, raspberry, orange juice
- Cocoberry £10.00
coconut, banana, strawberry, cranberry
- Over the Park £10.00
passion fruit, pineapple, fresh mint
- Reviver £10.00
mango, cucumber, apple & vanilla syrup

SOUP OF THE DAY

Ask your server for today's soup £9.00

CAESAR SALAD

Classic Caesar salad with croutons & Parmesan

KING PRAWN £18.00

CHICKEN BREAST £17.00

EGGS

- Royal £18.00
smoked salmon, egg, Hollandaise
- Florentine £14.00
spinach, mushroom, egg, Hollandaise
- Benedict £16.00
ham, egg, Hollandaise
- Deluxe £29.00
tempura lobster tail, egg, Hollandaise
- Merguez, Boiled Egg
& Harissa Cream £14.00

FOR TWO

- CHATEAUBRIAND £ 90.00**
served with french fries, salad & red wine jus

CHAMPAGNE

GLASS 125ML / BOTTLE 750ML

- Galvin Champagne NV
£17.00 / £75.00
- Pommery Rosé Royal NV
£22.00 / £98.00
- Bollinger Brut Rosé NV
£28.00 / £160.00
- Moët & Chandon 2009
£25.00 / £170.00
- Bollinger La Grande Année Brut 2007
£35.00 / £190.00
- Dom Pérignon 2009
£55.00 / £330.00

RAW & CURED

- Ceviche Sea Bream, Jalapeño,
Olive Oil & Lime Juice £12.00
- Raw Scallop, Plum Soy
& Chilli Dressing £11.00 *Each*
- Kombu Cured Salmon, Nori Mayonnaise
& Pickled Ginger £14.00
- Manchego, Iberico Chorizo & Chilli Jam £12.00

**JOO'S
SUPER BREAKFAST**

*Soft polenta, Burford brown eggs, maple cured
rib eye bacon, stir-fried chilli oyster mushrooms
& Anne Rose boudin noir*
£22.00

SIDES

- Tomato, Olive, Chilli & Onion £6.00
- Green Leaf Salad & Flaxseed Dressing £6.00
- Cabbage, Bacon, Garlic & Ginger Oil £6.00
- French Fries £6.00

DESSERT

- Chocolate Fondant, Vanilla Ice Cream £10.00
- Tart of the Day £9.00
- Buttermilk Panna Cotta, Fig & Honey £8.00
- Paris Brest, Hazelnut Cream
& Chocolate Sauce £10.00
- Banana Split, Vanilla Ice Cream
& Chocolate £8.00
- Cheese, Chutney & Cracker
£4.00 *Each* or £11.00 *for 3*
- Coupe Chocolate £10.00
*chocolate ice cream fudge, Chantilly
& caramel pop corn*
- Coupe Strawberry £10.00
strawberry sorbet, berries & meringue "Eton mess"

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff. Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.