

GALVIN at
WINDOWS
RESTAURANT & BAR

Andalusian gazpacho, anchovy & olive toast, boiled egg
Asparagus, Polonaise, garlic aioli
Cured Gambret beef, artichoke salad, brioche & Pecorino

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Cotswold white chicken, summer truffle, French style peas
Cornish pollock, clams, garlic scapes
Celeriac ribbons, capers, mint

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Amalfi lemon tart, elderflower crème fraîche, fresh raspberries
Apricot soufflé, pistachio crumble, milk chocolate ice cream
Marc's cheese of the month & seasonal garnish

2 courses at £38 per person

3 courses at £45 per person

3 courses with half a bottle of wine at £58 per person

Sides £7

Gem Caesar, anchovies, parmesan, croutons

French style peas

Pomme purée

Head Chef Marc Hardiman

This is a sample menu only.

Available for lunch Wednesday to Saturday 12pm – 2.15pm.

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.