

GALVIN at
WINDOWS
RESTAURANT & BAR

Steak tartare, bone marrow mayonnaise, wood sorrel
Jerusalem artichoke velouté, truffle & mushroom brioche

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Sea bream, sauce Provençale

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West country lamb, celeriac, caper & mint
Cornish cod, cauliflower, mussels, lightly spiced curry oil

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Seville orange marmalade soufflé & araguani chocolate sorbet
Apple tarte tatin, Calvados, Tahitian vanilla ice cream

4 courses £45

Sides £6

Pomme purée

Seasonal leaves & salad cream

I.O.W. tomatoes, olives & chilli

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.