

# 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

Bread & Butter £4.00

Plain Croissant with Jam & Nutella £4.80

Homemade Doughnut £6.00

*Vanilla Custard, Chocolate or Raspberry Jam*

## 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

Coronation Chicken  
& 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

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, Slow Cooked Egg  
& Sesame £17.00

Braised Beef Short Rib Burger £17.00

Vegetable Fritter & Kimchi Burger £17.00

## BRUNCH MENU

### FRESH SMOOTHIES

Tropical £12.00

*pineapple, raspberry, mango, passion fruit*

Energy £12.00

*strawberry, banana, dark chocolate,  
cranberry*

DTOX £12.00

*cucumber, green apple, celery*

Galvin £12.00

*carrot, ginger, strawberry, mint,  
rhubarb, honey*

### 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

Royale £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*

## 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

Bollinger Brut Rosé NV  
£28.00 / £160.00

Ruinart Brut Rosé NV  
£35.00 / £195.00

Moët & Chandon 2012  
£25.00 / £170.00

Bollinger La Grande Année Brut 2008  
£35.00 / £190.00

Dom Pérignon 2008  
£58.00 / £370.00

## RAW & CURED

Ceviche Sea Bream, Jalapeño,  
Olive Oil & Lime Juice £12.00

Raw Scallop, Plum Soy  
& Chilli Dressing £11.00 *Each*

Home Cured Salmon, Nori Mayonnaise  
& Pickled Ginger £14.00

Manchego, Iberico Chorizo & Chilli Jam £12.00

Bellotta Iberico, Pata Negra, 100g £27.00

## 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, Berries  
& 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.