

**GALVIN** at  
**WINDOWS**  
RESTAURANT & BAR

Raw kingfish, cucumber, kohlrabi & sweet chilli

Smoked salmon, beetroot, horseradish cream & dill

Marinated Iberico pork, house pickles & ssamjang paste

Isle of Wight tomatoes, mozzarella, black olive caramel, basil oil, chilli & sesame

Kimchi risotto, slow cooked egg, sesame oil & cheddar

**Main Courses**

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth

Baked hake, Beaufort crust, pork belly & spicy cabbage

Pan-fried sea bream, brandade, prawns & tomato broth

Slow cooked pork belly, smoked bacon, caramelised apple & red wine jus

Oven roasted lamb rump, mushrooms, sundried tomatoes & roasting jus

Sunday roast beef, Yorkshire pudding, vegetables  
& peppercorn sauce (£6 supplement)

**Desserts**

Caramelised apple tatin & vanilla ice cream

Valrhona chocolate fondant, orange emulsion & orange ice cream

Buttermilk pannacotta, apricot sorbet, shiso, honey & almond biscuit

Banoffee choux, hazelnut praline & cinnamon ice cream

Selection of seasonal cheeses by Maître affineur 'Buchanans'  
(£12 supplement or £18 as an extra course)

3 courses at £55 per person

*Head Chef Joo Won*

*This is a sample menu only.*

*Available on Sundays only, between 11.45 a.m. until 3 p.m. Blackout days might apply. Price includes VAT; a discretionary service charge of 12.5% 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.*