

GALVIN at
WINDOWS
RESTAURANT & BAR

Turn back the clock and explore the sensory link between taste and memory with a range of cocktails which will transport you back to your earliest years...

A TRIP DOWN MEMORY LANE

Orange Jam Gimlet £17

Refreshing twist on the Classic Gimlet with citrus, grapefruit and green tea flavours coming from the Beefeater 24 such as grapefruit with a final touch of beautiful orange jam.

Beefeater 24, Lime, Gomme and Portuguese Orange Jam.

The Dazzling Hills £16

This cocktail is inspired by the stunning beauty of Portugal's Douro Valley", the home of Port wine.

London N.1 Gin, Port LBV, Pear, Port and Balsamic Vinegar Marmalade.

Refreshing Deluge £16

Beautiful twist on the refreshing Gin sour with a hint of nutty flavours.

Beefeater Gin, Noisette syrup, Frangelico and Becherovka.

Savage Memories £17

Savage Flavours that will take you back to rough and tumble adventure memories of childhood.

Absolut Elyx vodka, Homemade wild mushroom syrup, Horseradish, Fresh Basil and Ginger beer.

Autumn Punch £17

A long punch, cocktail-style, with fresh blood peaches combined with elegant bubbles.

Crystal Head Vodka, Maple syrup, Peach and Luc Belaire.

BACK IN TIME

The Revolutionaze £17

Dionisio "Papa Isio" Magbuelas, was a great unsung hero of Philippine revolution and is honoured by a rum which carries his name.

Don Papa Rum, Amer Picon, Benedictine, Lillet Blanc.

Fumet Carre £18

A twist on the classic Vieux Carre cocktail invented in 1938 by Walter Bergeron, the head bartender at the Monteleone Hotel in New Orleans, and is named after the French term for what we call "The French Quarter" ... le Vieux Carré ("Old Square").

Martell VSOP, Lagavulin, La Quintinye sweet Vermouth and Orange Blossom Honey.

Samhain £16

Samhain is one of the four main festivals of the Gaelic calendar, marking the end of the harvest and beginning of winter.

Chivas 12, Favaio do Douro Moscatel and Pumpkin Marmalade.

The Foreigner £17

Nomad is a unique whisky: born in Scotland but raised and matured in Spain, it is blended by the legendary Richard Paterson, master blender for Whyte & Mackay and the master distiller of The Dalmore's stunning line of single malts, in conjunction with Gonzalez Byass' master blender of sherries.

Nomad Whisky, Pedro Ximenez sweet Sherry, Palo Cortado dry sherry and orange.

Cortez Lover £16

Hernán Cortés and his soldiers quickly depleted the wine they brought with them from Spain celebrating the conquest of the Aztec Empire in 1521.

Because of this, one of Cortés' first acts as governor was to order the planting of grapevines throughout New Spain.

Olmecca Altos, Elderflower, St. Germain liquor and Fresh Grapes.

El Coronel £16

A twist on the classic El Presidente cocktail with the sweet earthiness of goji berries and bittering of exotic herbs.

Ocho Tequila, La Quintinye Sweet Vermouth, Becherovka and Goji Syrup

YOUR JUST DESSERTS

Paris Brest de Nata £17

This cocktail combines the flavours and history of two well-known desserts: one from France and one from Portugal.

Havana 7YO, Roots Natoora, Peanut butter, Greek yogurt, Gomme syrup .

Charlotte £17

Charlotte Russe is a dessert invented by the French chef Marie-Antoine Careme (1784–1833), who named it in honour of his former employer George IV's only child, Princess Charlotte.

Plymouth Gin, Maple syrup, Lillet Blanc, Strawberries and Perrier Jouet Champagne.

"The time has come," the Walrus said, "To talk of many things...."

Emere £90

Chivas 25, Rosso Antico and 1960's Cointreau

SOBER REFLECTION

Betty's Garden £10

Raspberries, Strawberries, lemon juice, Vanilla syrup and Cranberry juice.

Healthy Star £10

Carrot Juice, lime and Coconut.