

GALVIN at
WINDOWS
RESTAURANT & BAR

Starter

Tomato gazpacho, basil, red pepper & watermelon salsa
Salad of Bayonne ham, endive, artichoke, ewe's curd & pine nuts

Intermediate

Grilled mackerel, escabeche & smoked paprika oil
(Supplement £11)

Main course

Roasted fillet of sea bream, brown shrimp, potato & Basque salsa verde sauce
Slow cooked pork belly, piperade, espelette & pomme purée

Cheese

Beaufort, Reblochon & Roquefort, apple & mustard chutney
(Supplement £11)

Dessert

Gateau Basque, vanilla ice cream & apricot sauce
Cherry soup, goat cheese ice cream & honeycomb

3 courses at £33
including starter, main and dessert and a complimentary glass of Bellini

Head Chef Joo Won

This is a sample menu only.

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.