

GALVIN at
WINDOWS
RESTAURANT & BAR

White onion soup, Lyonnaise, thyme & Gruyère
Octopus ballotine, pickled vegetables & saffron aioli
Foie gras & chicken liver parfait, vol-au-vent, radish
& orange marmalade

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Confit pumpkin, curry, coco beans, sundried pepper,
ginger & pumpkin purée
Poached pollock, celeriac risotto, wild mushrooms & lobster bouillon
Roasted pork rump, boudin noir, caramelised apple & onion purée

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Poached pear, frangipane sponge & coffee ice cream
Baked apple mousse, spiced crumble & vanilla ice cream
Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

3 courses at £33
including a complimentary Bellini cocktail

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.