

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

Jerusalem artichoke velouté, mushroom, truffle toast  
Pressed terrine of Cotswold white chicken, whipped livers,  
pistachio, pickled carrot  
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Cornish mackerel, kohlrabi, dill, horseradish buttermilk  
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Merrifield farm duck, turnip, glazed chestnut, blackberry  
Silver bream, crab brandade, fennel, crab bisque  
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Pear, hazelnut & gianduja soufflé, pear & eau de vie sorbet  
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'\*

4 courses £45  
Including a complimentary glass of bubbles

*Additional Side Dishes at £5.5 each*

*Pomme purée  
Seasonal leaves & salad cream  
I.O.W. tomatoes, olives & chilli*

*Head Chef Marc Hardiman*

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.