

Galvin at Windows Sample Menu

Starters

Umami bouillon, mushroom tortellini, tofu & spinach

French asparagus, romesco, organic egg, praline & chickpea tuille

Seared yellowfin tuna, aubergine, green beans & sweet soy
vinaigrette

Cured Loch Fyne salmon, Dorset crab, beetroot, horseradish & dill

Marinated Iberico pork, pickled radish, puntarelle, soy bean paste
& chilli

Main Courses

Tagliatelle of ceps, baby vegetables, cep purée & parmesan

Fillet of stone bass, stir fried pork, artichoke barigoule & coriander

Roasted fillet of halibut, pomme purée, shitake mushrooms, prawn
& dashi broth

Roasted loin & ragout of south downs venison, red cabbage, salsify,
dark chocolate & roasting jus

Fillet of Casterbridge beef, braised ox cheek, glazed vegetables,
smoked bacon & jus Provençal (supplement £6)

Desserts

Rhubarb soufflé, oat crumbs & tonka bean ice cream

Caramelised apple tart, frangipane & Madagascan vanilla ice
cream

Valrhona chocolate sphere, milk foam, hazelnut cremeaux & blood
orange

Nougat parfait, persimmon, muscovado meringues & black pepper
ice cream

Rum soaked savarin, exotic fruits & crème chantilly

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

£75 three courses

Additional side dishes at £6 each

Pomme purée
Tenderstem broccoli, almonds & sesame oil

Mixed leaf salad

Available to groups of up to 7 people only.

For those with special dietary requirements or allergies who may
wish to know about the ingredients used, please ask for a member
of staff

Cheeses are made with unpasteurized milk.