

GALVIN

BAR & GRILL

STARTERS

- Pea & mint soup, paprika cheese straw (v)* £9 360kcal
- Marinated yellowfin tuna, avocado, heather honey & soy* £18 144kcal
- Imam Bayeldi, Greek yoghurt & coriander (v)* £9.50 562kcal
- British asparagus, slow-cooked Burford Brown egg, Parmesan crumb, black truffle dressing* £18 660kcal
- Steak tartare & toasted sourdough* £18 432kcal

SALADS

- Heritage tomato, burratina, tomato vinaigrette, olive jam, black olive crumb* £18 310kcal
- Cos lettuce, smoked anchovies, crispy bacon, garlic sourdough croutons* £14 178kcal
- Add grilled free-range chicken* £10 450kcal
- Seared yellowfin tuna, new potatoes, green beans, datterini tomatoes, black olives, quail eggs, rich tomato sauce* £24 469kcal

CRUSTACEA & CAVIAR

Exmoor Caviar

Exmoor caviar 50g, blinis & sour cream
£150 | 360kcal

Crab Lasagne

£24 | 680kcal

Oysters

Six Carlingford rock oysters
£22 | 330kcal

GRILLS & MAINS

We proudly serve award-winning, sustainable, 100% grass-fed beef from the British Isles, supplied by Aubrey Allan butchers.

Beef

- 170g Tournedos fillet* £48 481kcal
- 340g Sirloin on the bone* £42 593kcal
- 285g Rib-eye steak* £42 683kcal

All steaks are served with a choice of béarnaise sauce, peppercorn sauce or garlic herb butter.

- Whole Dover sole - grilled or meunière* £49 699kcal
- Classic mixed meat grill, devilled sauce* £26 882kcal
- Calf's liver & bacon, onions Lyonnaise, whipped potatoes* £24 1027kcal
- Seared fillet of yellowfin tuna basquaise* £28 424kcal
- Risotto Primavera, British asparagus, peas, broad beans, Spenwood cheese* £19 524kcal
- Grilled fillet of wild seabass, braised fennel, orange* £38 696kcal
- Lamb rump, braised peas, lettuce* £37 814kcal



SIDES

- French fries (ve)* £6 753kcal
- Roasted heritage carrots (ve)* £6 230kcal
- Mashed potato (v)* £6 529kcal
- Buttered heritage potatoes (v)* £6 250kcal
- Mix baby leaf salad, house vinaigrette (ve)* £6 118kcal
- Purple-sprouting broccoli, Dijon dressing, smoked almonds (ve)* £6 458kcal
- Baby tomato, basil & red onion salad, aged balsamic* £6 84kcal

PUDDINGS

- 'Busy Lizzy' - chocolate dome, mint ice cream, chocolate ganache, bitter chocolate sponge* £11 869kcal
- Pavlova, roast pineapple, mango sorbet, citrus meringue* £9 214kcal
- Whipped cheesecake, British strawberries, vanilla crumble* £9 321kcal

SAVOURIES

- Smoked almonds (v)* £5 458kcal | *Gordal olives (v)* £6 121kcal
- Selection of British & Irish cheese, fig chutney, celery & walnut bread* £14 494kcal
- Granary toast, mature cheddar, mustard, Worcestershire sauce glaze* £10 701kcal

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

BY THE GLASS

CHAMPAGNE ^{AND} SPARKLING

NV Brut, Hattingley Valley, Classic Reserve <i>Hampshire, England</i>	£10 £65
NV Brut, Galvin, Réserve <i>Champagne, France</i>	£14.50 £72
NV Brut, Moët & Chandon, Impérial <i>Champagne, France</i>	£15 £85
NV Rosé, Moët & Chandon, Impérial <i>Champagne, France</i>	£17 £88

WHITE

2020 Vermentino, Les Archères <i>Languedoc, France</i>	175ml 500ml Bottle £8 £21 £30
2019 Chenin Blanc, Old Vine Reserve, Ken Forrester <i>Stellenbosch, South Africa</i>	£10 £28 £41
2019 Horsmonden Dry, Davenport Vineyards <i>Sussex, England</i>	£12 £32 £48
2017 Chardonnay, Galvin <i>Burgundy, France</i>	£13 £33 £49
2018 Riesling, Trimbach <i>Alsace, France</i>	£13.50 £36 £54
2019 Sauvignon Blanc, Seresin Estate <i>Marlborough, New Zealand</i>	£14 £38 £57

ROSÉ

2020 Côtes de Provence, Domaine de l'Amour <i>Provence, France</i>	175ml 500ml Bottle £9.50 £26 £38
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RED

2019 Merlot, Viña Leyda, Reserva <i>Leyda Valley, Chile</i>	175ml 500ml Bottle £9 £24 £35
2018 Montepulciano d'Abruzzo, Gianni Masciarelli <i>Abruzzo, Italy</i>	£10 £28 £41
2018 Syrah, Columbia Valley, Chateau Ste. Michelle <i>Washington, USA</i>	£13.50 £36 £54
2018 Malbec, Calcáreo, Trapiche 'Perfiles' <i>Mendoza, Argentina</i>	£15 £39 £58
2012 Médoc, Cru Bourgeois, Château La Tour de By <i>Bordeaux, France</i>	£22 £54 £80

DESSERT

2018 Muscat de Beaumes de Venise, Domaine de Durban <i>Rhône, France</i>	100ml Bottle £8 £58
2013 Sauternes, Lieutenant de Sigalas <i>Bordeaux, France</i>	£9.50 £66
2019 Banyuls, Domaine de Valcros <i>Roussillon, France (50cl)</i>	£10 £44

PORT

2016 Late Bottled Vintage, Taylor's <i>Douro, Portugal</i>	100ml Bottle £9 £56
10YO Tawny, Galvin, Quinta de la Rosa <i>Douro, Portugal (50cl)</i>	£12 £59
2001 Colheita, Quinta do Crasto <i>Douro, Portugal</i>	£85

BY THE BOTTLE

CHAMPAGNE ^{AND} SPARKLING

2017 Furlough, Classic Cuvée <i>Dorset, England</i>	£75
NV Brut, Veuve Clicquot, Yellow Label <i>Champagne, France</i>	£80
NV Demi Sec, Moët & Chandon, Ice Impérial <i>Champagne, France</i>	£90
NV Rosé, Veuve Clicquot <i>Champagne, France</i>	£95
NV Rosé, Ruinart <i>Champagne, France</i>	£120
2010 Blanc de Blancs, Grand Cru, Porte Noire, Idris Elba <i>Champagne, France</i>	£138
2012 Bollinger, La Grande Année <i>Champagne, France</i>	£155
2010 Dom Pérignon <i>Champagne, France</i>	£280
NV Krug Grande Cuvée <i>Champagne, France</i>	£320

WHITE

2020 Sauvignon de Touraine, Domaine Guy Allion, <i>Loire Valley, France</i>	£35
2020 Muscadet Sèvre et Maine Sur Lie 'Garance', Luneau <i>Loire Valley, France</i>	£40
2020 Verdicchio di Matelica, Colle Stefano <i>Marche, Italy</i>	£44
2020 Gavi di Gavi, Christina Ascheri <i>Piedmont, Italy</i>	£52
2020 Viognier 'Les Vignes d'à Côté', Yves Cuilleron <i>Rhône Valley, France</i>	£55
2019 Chablis, Domaine Gilles & Nathalie Fèvre <i>Burgundy, France</i>	£58
2018 Grüner Veltliner, 'Strasser Weinberge', Arndorfer <i>Kamptal, Austria</i>	£60
2020 Sancerre, Domaine Sylvain Bailly <i>Loire Valley, France</i>	£64
2020 Chardonnay, Hattingley <i>Hampshire, England</i>	£65
2018 Sauvignon Blanc/Semillon, Man O'War, Gravestone <i>Waikebe Island, New Zealand</i>	£68
2020 Riesling, Swinney <i>Frankland River, Australia</i>	£72
2019 Pouilly Fuissé 'L'Ame Forest', Domaine Eric Forest <i>Burgundy, France</i>	£80
2018 Condrieu 'La Berne', Domaine Lionel Faury <i>Rhône, France</i>	£88
2015 Gewurztraminer 'Réserve Personelle', Domaine Weinbach <i>Alsace, France</i>	£90
2019 Chardonnay, Stag's Leap Wine Cellars <i>California, USA</i>	£90
2018 Saint Aubin 'Murgers des Dents de Chien', Vincent Girardin <i>Burgundy, France</i>	£95
2018 Meursault, Domaine Jean-Michel Gaunoux <i>Burgundy, France</i>	£104

Reserve

2012 Riesling 'Cuvée Frédéric Emile', Trimbach <i>Alsace, France</i>	£105
2019 Châteauneuf du Pape Blanc, Domaine du Vieux Télégraphe <i>Rhône Valley, France</i>	£116
2018 Chablis Grand Cru 'Valmur', Domaine Christian Moreau <i>Burgundy, France</i>	£124
2019 Chassagne-Montrachet 1 ^{er} Cru 'Vide Bourse', Dom. F&L Pillot <i>Burgundy, France</i>	£130
2017 Corton-Charlemagne Grand Cru, Vincent Girardin <i>Burgundy, France</i>	£215
2013 Meursault 1 ^{er} Cru 'Charmes', Antoine Jobard <i>Bourgogne, France</i>	£220

Magnums White & Rosé

2018 Chardonnay, Planeta, Menfi <i>Sicily, Italy</i>	£159
2015 Chablis 1 ^{er} Cru, 'Montée de Tonnerre', Dom. Louis Michel <i>Burgundy, France</i>	£178

ROSÉ

2020 Pinot Noir/Meunier, Hattingley <i>Hampshire, England</i>	£58
2020 Bandol, Domaine La Suffrène <i>Provence, France</i>	£62

RED

2020 Syrah, Moulin de Gassac, 'Classic' <i>Languedoc, France</i>	£30
2016 Bordeaux Supérieur, Château Martouret <i>Bordeaux, France</i>	£38
2019 Corbières, 'Classique', Château Ollieux Romanis <i>Languedoc, France</i>	£40
2016 Rasteau, Galvin <i>Rhône Valley, France</i>	£44
2018 Morgon 'Côte du Py', Domaine de la Chaponne <i>Beaujolais, France</i>	£47
2018 Blaufränkisch, Franz Weninger <i>Burgenland, Austria</i>	£49
2020 Pinot Noir, Single Vineyard, Yealands Estate <i>Marlborough, New Zealand</i>	£52
2017 Merlot, Bonterra <i>California, USA</i>	£54
2019 Chianti Classico, Retromarcia, Monte Bernardi <i>Tuscany, Italy</i>	£55
2020 Saumur Champigny, Domaine des Roches Neuves <i>Loire Valley, France</i>	£57
2018 Bourgogne Pinot Noir, Domaine Michel Juillot <i>Burgundy, France</i>	£60
2014 Rioja 'Reserva', Sierra Cantabria <i>Rioja Spain</i>	£68
2018 Cabernet Sauvignon, Thelema <i>Stellenbosch, South Africa</i>	£72
2018 Gigondas, Domaine Raspail-Ay <i>Rhône Valley, France</i>	£75
2014 Château Gros Caillou, Saint-Emilion Grand Cru <i>Bordeaux, France</i>	£76
2019 Cornas 'Granit 30', Domaine Vincent Paris <i>Rhône, France</i>	£82
2015 Grenache, A Tribute To Grace <i>California, USA</i>	£85
2018 Volnay, Domaine F&L Pillot <i>Burgundy, France</i>	£90
2017 Château Siran <i>Bordeaux, France</i>	£92
2018 Châteauneuf du Pape, Domaine de la Janasse <i>Rhône Valley, France</i>	£95
2017 Gevrey Chambertin 'En Champs', Domaine Philippe Livera <i>Burgundy, France</i>	£97
2015 Faugères 'Jadis' Leon Barral <i>Languedoc, France</i>	£100
2018 'TD-9', Shafer Vineyards <i>California, USA</i>	£105

Reserve

2017 Château Phélan-Ségur <i>Bordeaux, France</i>	£120
2012 Mas de Daumas Gassac <i>Languedoc, France</i>	£123
2014 Les Tourelles de Longueville <i>Bordeaux, France</i>	£130
2016 Côte Rôtie 'Terrasses', Jean-Luc Jamet <i>Rhône Valley, France</i>	£144
2013 Morey-Saint-Denis 1 ^{er} Cru 'Les Millandes', Dom. Heresztyn-Mazzini <i>Burgundy, France</i>	£150
2015 Chambolle-Musigny 1 ^{er} Cru 'Les Chabiots', Albert Bichot <i>Bourgogne, France</i>	£170
2011 Château Durfort-Vivens <i>Bordeaux, France</i>	£178
2011 Amarone della Valpolicella Classico, Bertani <i>Veneto, Italy</i>	£182
2016 Barolo, 'Vigneto Campe', La Spinetta <i>Piedmont, Italy</i>	£225

Magnums

2014 Château Siaurac <i>Bordeaux, France</i>	£125
2017 Gigondas, 'Les Terrasses', Domaine Les Pallières <i>Rhône Valley, France</i>	£165
2017 Gevrey Chambertin 'En Champs', Domaine Philippe Livera <i>Burgundy, France</i>	£199