

GALVIN

— BAR ND GRILL —

TASTE OF SUMMER

Five courses £45 per guest

TO WELCOME YOU

A glass of Hattingley Valley Reserve Brut, NV, Hampshire, England

STARTER

Duck royale “Cuba libre“

Arturo Granato, Galvin La Chapelle

FIRST COURSE

Cured Faroe Islands salmon, cauliflower, Baeri caviar, ponzu dressing

Marc Hardiman, Galvin at Windows

MAIN COURSE

Charcoal grilled corn-fed chicken, leeks and summer truffle

Leonid Semakin, Galvin Bar & Grill

CHEESE COURSE

Selection of French cheeses, quince jelly

Joe Albina, Galvin Bistrot & Bar

PUDDING

Hazelnut & lemon tart, Italian meringue & raspberry

Chris Ball, Galvin Green Man



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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.