

GALVIN at
WINDOWS
RESTAURANT & BAR

Valentine's Day Menu

Starters

Pressed foie gras, rhubarb jelly, honey & Monbazilliac

Iberico pork bulgogi, cucumber kimchi & vegetable salad

Orkney scallops ceviche, yuzu dressing, jalapeño, kohlrabi & Baerii caviar (£4 supplement)

Cured Loch Fyne salmon, avocado, fennel compote, pickled ginger & Dorset crab

Kimchi risotto, slow cooked egg, sesame & black truffle

Main Courses

Hand rolled tagliatelle, truffle emulsion, parmesan foam & baby vegetables

Roasted fillet of sea bass, artichoke barigoule, capers & anchovy

Gigha halibut, Palourde clams, salsify glace, beetroot purée, sherry & chicken jus gras

Honey glazed Merryfield farm duck breast, glazed duck faggot, mushroom ketchup
& black cabbage

Fillet of Scotch beef, Jacob's rib jjim, pan-fried foie gras, braised leek
& jus Bordelaise (£6 supplement)

Dessert

Orange & Cointreau soufflé, caramel & praline ice cream

Vanilla cheesecake, chargrilled pineapple & Thai basil sorbet

Tonka & chocolate mousse, Frangelico ice cream (Heart to share)

Strawberry vacherin, lychee jelly, white chocolate & raspberry cream

Selection of seasonal cheeses by Maître affineur 'Buchanans'
(£12 supplement)

£95 three courses

Head Chef Joo Won

This is a sample menu 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

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 15% will be added to your bill.