



GALVIN at
WINDOWS
RESTAURANT & BAR

Italian outdoor Merinda tomatoes, wild garlic pesto
Verdicchio, Vigneto di Gino, San Lorenzo, Italy, 2020

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Wye valley asparagus, morels & nettles
Vouvray, Domaine Champalou, Touraine, France, 2019

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Jersey royals, maitake, Italian broad beans
Gewürztraminer, Domaine Mittnacht, Alsace, France, 2019

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Celeriac ribbons, mint & capers
Morgon, Marcel Lapierre, Beaujolais, France, 2020

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Laudani farm Blood orange, tapioca
Moscato D'Asti, Pio Cesare, Piedmont, Italy, 2020

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Coconut crème, macerated berries, verbena
Jurançon, La Magendia, Clos de Lapeyre, South France, 2018

6 courses at £99 per person
Add wine pairing at £65

Galvin at Windows Head Chef Marc Hardiman
Turnips Head Chef Tomas Lidakevicius

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.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.