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## BREAKFAST MENU

Available 7am – 11am

## ALL DAY MENU

Available 11am – 11pm

## AFTERNOON TEA

Available Monday to Saturday 12.30pm – 4.30pm  
Sunday 12.30pm – 5.30pm

If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate.

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## HOT DRINKS

Filter coffee	4.50
Espresso	4.00
Double espresso	4.50
Macchiato	4.00
Double macchiato	4.50
Cappuccino	4.50
Latte	4.50
Hot chocolate	5.00
Hot milk	3.00
Iced Latte	4.50
Iced Americano	4.50

### *SELECTION OF ARTISAN TEAS 4.50*

Royal English Breakfast  
Darjeeling First Flush  
Earl Grey  
Assam BOP  
Dragon Pearl Jasmine  
Sencha Fukuyja  
Camomile Flower  
Passionfruit & Orange  
Lemon Verbena  
Moroccan Mint  
Ceylon OP  
Gunpowder Green  
Pai Mu Tan Leaf Tea - White

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## BREAKFAST

Available 7am-11am

### CONTINENTAL BUFFET

Hot drink and juice with a wide selection of yoghurt, fresh fruit, muesli, granola, smoked fish, artisan charcuterie, Farmhouse cheeses & fresh bakery from our buffet.

21.00

### GALVIN BREAKFAST

Choose from all the dishes from our Continental buffet, whilst we prepare your traditional Breakfast in "Galvin Style"

27.50

CHOOSE FROM:

**Full English breakfast:** *Your choice of free range eggs accompanied by Dingley Dell sausages, dry cured bacon, mushrooms, tomato & Mrs Brown's black pudding*

**Eggs:** Benedict/ Florentine/ Royale

**Omelettes:** Fine herbs/ mushrooms/ tomatoes/ ham/ cheese

**Grilled Severn & Wye smoked kippers**

### FOR THE YOUNG AT HEART

**Waffles:** Chocolate or praline/ Fruit compote & crème fraîche/  
Dingley Dell bacon & maple syrup

**Eggs:** Free range boiled eggs & soldiers

9.50

If you are allergic to any food product, please advise a member of the service team.

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## ALL DAY MENU

Available 11am-11pm

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### SNACKS

Nocellara olives	4.00
Marcona almonds, marinated artichokes & preserved lemon	4.00
Goosnargh duck Scotch egg	6.50
Lancashire bomb rarebit & English crumpet	6.00
Strips of Cumbrian beef, gherkins, sour cream & paprika	9.00
Charred Atlantic tiger prawn, tomato, black olive & basil	9.00
Cured meats, pickled onions, gherkins & artichokes	12.50
Sliders: Hot dog, Yellowfin tuna burger & beef burger*	18.00

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### SALADS & STARTERS

Belgian endive, walnut & Roquefort salad	8.00
Beech smoked chicken, baby gem, mango & coriander dressing	7.00/13.50
Galvin cure smoked salmon, Burford brown egg, sour cream & caviar	12.50
Isle of Wight Heritage tomano, buffalo mozzarella & basil	9.50/15.50
English peas, lemon & Westcombe ricotta on crisp sourdough	7.50

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### SOUPS

Chilled courgette soup, Berkswell cheese & harissa	8.00
Cornish fish soup, rouille, gruyère & croutons	8.00

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## ALL DAY MENU

Available 11am-11pm

### SANDWICHES

Available on a selection of breads

Galvin cure smoked salmon & cream cheese bagel	13.50
Coronation chicken	11.00
Club sandwich	15.00
Kirkham's Lancashire cheese & red onion marmalade	8.50
Bookmaker sandwich	15.00

### MAIN COURSES

Three grain pasta, artichoke, sweet peppers & smoked almonds	9.50/17.50
Linguini, Portland crab, crayfish, whelks, chilli and coriander	12.50/19.50
Yellowfin tuna burger, Asian sesame slaw & avocado	21.50
Galvin burger Deluxe	16.00
Galvin Hot dog Deluxe, fresh Maille mustard	11.50

### SIDES

Crisp leaf salad	4.50
Sauté spinach	4.50
House chips & spiced mayonnaise	4.50
Fine beans	4.50

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## ALL DAY MENU

Available 11am-11pm

### DESSERTS

Selection of sorbets & ice creams	5.00
Rum baba, golden raisins, vanilla cream	9.00
Seasonal cheesecake	7.50
Alfonso mango & passion fruit delice, coconut sorbet	7.50
Valrhona chocolate mousse, almond biscuits	8.50
Selection of English cheeses, grapes and celery	12.50

### CHILDREN'S MENU

Toasted cheese sandwich	4.50
Fish finger sandwich, lemon mayonnaise	7.50
Tomato & basil three grain pasta	7.50
Macaroni cheese	7.50
Sausage and mash	9.00
Galvin burger Deluxe & chips	9.50
Galvin Hot dog Deluxe & chips	9.50

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## AFTERNOON TEA

AT THE ATHENAEUM

Available Monday to Saturday 12:30pm-4.30pm

Sunday 12:30pm-5.30pm

### CHAMPAGNE

Afternoon Tea with a glass of

Ayala Brut Majeur, NV 39.50

Ayala Rosé, NV 41.50

Bollinger Special Cuvée, NV 44.00

### AFTERNOON TEA

A selection of finger sandwiches, pastries, cakes,  
scones & clotted cream, housemade preserves

Selection of artisan teas

29.50

### GLUTEN & DAIRY FREE

Afternoon Tea  
Dairy & gluten free

29.50

### SELECTION OF ARTISAN TEAS

Royal English Breakfast- Darjeeling First Flush- Earl Grey

Assam BOP- Dragon Pearl Jasmine- Sencha Fukuyja

Camomile Flower- Passionfruit & Orange- Lemon Verbena

Moroccan Mint- Ceylon OP- Gunpowder Green

Pai Mu Tan Leaf Tea - White

*The menu is designed for the enjoyment of all guests at the table*

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## AFTERNOON TEA

AT THE ATHENAEUM

Available Monday to Saturday 12:30pm-4.30pm

Sunday 12:30pm-5.30pm

### GENTLEMAN'S AFTERNOON TEA

#### SANDWICHES

Cumbrian beef & horseradish- Galvin cure smoked salmon

Burford brown egg & watercress- Dingley Dell ham & maille mustard

#### SAVOURIES

Goosnargh duck Scotch egg- Gentleman's relish & toast

Sausage roll- Lancashire bomb rarebit & English crumpet

Eccles cake, Linconshire poacher & chutney

#### SCONES

Cheese scones are served with Alsace bacon butter

#### WHISKY

Accompanied by a dram of Athenaeum Blended Scotch Whisky

31.50 per person

The menu is designed for the enjoyment of all guests at the table

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## AFTERNOON TEA

AT THE ATHENAEUM

Available Monday to Saturday 12:30pm-4.30pm

Sunday 12:30pm-5.30pm

### ROYAL AFTERNOON TEA

#### SANDWICHES

Selection of sandwiches

#### PASTRIES

Scottish shortbread- Strawberry Eton mess- Raspberry jam tart

Fairy cakes with butter cream- Coconut macaroon

#### SCONES

Fruit & plain scones

#### CAKES

Victoria sponge- Battenberg- Cherry Bakewell

#### SELECTION OF ARTISAN TEAS

Royal English Breakfast - Darjeeling First Flush -Earl Grey

Assam BOP - Dragon Pearl Jasmine - Sencha Fukuyja

Camomile Flower - Passionfruit & Orange - Ceylon OP

Lemon Verbena - Moroccan Mint - Gunpowder Green

Pai Mu Tan Leaf Tea – White

31.50 per person

The menu is designed for the enjoyment of all guests at the table

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## DRINKS

### Smoothies & Juices

116 Smoothie	9.00
Rhubarb, cranberry & vanilla	
One Meal	9.00
Banana, pumpkin, cinnamon & soy milk	
Before Green Park	9.00
Spinach, carrot, beetroot, ginger & pomegranate	

### Soft Drinks

Cedrata Tassoni	4.50	East Imperial Yuzu Tonic	4.50
Crodino	4.50	East Imperial Thai Ginger Ale	4.50
Coca Cola	4.50	East Imperial Ginger Beer	4.50
Diet Coke	4.50	Fever-Tree English Lemonade	4.50
East Imperial Burma Tonic	4.50	Fever-Tree Light Tonic	4.50

### Iced Tea Carafe

English Breakfast with mint
Moroccan Mint & elderflower
Passionfruit & orange
Sencha & lemon
£5.90

### Beer & Cider

Monteith's New Zealand IPA 330ml	8.00
Menabrea Italian Lager 330ml	8.00
Anchor American Porter 335ml	8.00
Dunkerton's Organic Cider 330ml	8.00

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## DRINKS

### Cocktails

15.00

Basilico Mojito	Mezcal Aperitivo	Connected Sidecar
Corpse Reviver #7	Better Spritzer	Mediterranean Lemonade (0% ABV)
Margarita Shot	Amedeo	Clay Pot Negroni
A Very Brooklyn Mancino	Champagne Julep	Double Bellini
Shaken Rob Roy	Down Street Manhattan	Vodka & Sake Collins

### Gin

Bathtub Gin	9.50	Kyro Napue	12.00
Bols Genever	9.50	No.3 London	9.50
Citadelle	9.50	Sipsmith	9.50
D1 Gin	10.00	Sipsmith Sloe	10.00
Elephant Gin	12.00	St. George Terroir	11.00
Fair Gin	11.00	Tarquin's	12.50
Gin Mare	11.00	VII Hills	10.00
Hayman's Old Tom	9.50	Williams Chase Elegant	10.00
Kyro Koskue Aged Gin	14.00	Williams Chase GB	9.50

### Vodka

Fair Vodka	9.50
Konik's Tail	9.50
William Chase	9.50
D1 Vodka	10.00

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## DRINKS

### Rum

Blackwell	9.00	Fair Rum	12.00
Chairman's Reserve	9.00	Hechicera	10.50
Don Q Cristal	9.00	Owney's	11.50
Don Q Gold	10.00	Plantation ***	9.00
Don Q Anejo	11.00	Trois Rivieres	9.00
Don Q Gran Anejo	21.00		

### Tequila

Maestro Dobel	12.50	Ocho Ocurado	9.00
Ocho Extra Anejo	23.00	Ocho Pura	9.00

### Mezcal

Enmascarado (Espadin)	15.00
La Venenosa Costa Raicilla	16.00
La Venenosa Sur Raicilla	18.00
Papadiablo (Espadin)	19.50
Quiquiriqui (Espadin)	10.00
San Cosme (Espadin)	10.00

### Sotol

Hacienda De Chihuahua Plata	9.00
Hacienda De Chihuahua Reposado	10.00
Hacienda De Chihuahua Anejo	11.00

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## DRINKS

### Cognac

Châteaux Triac Tiffon	23.50
Hennessy Paradis Extra	144.00
Leyrat XO	24.00
Maxime Trijol VSOP	9.00
Martell Cordon Bleu	21.00
Ragnaud Sabourin 35 Alliance	28.00
Remy Martin Louis XIII	235.00

### Armagnac

Baron De Sigognac Bas Armagnac 10 Ans	9.00
Baron De Sigognac Bas Armagnac 20 Ans	14.00
Baron De Sigognac Bas Armagnac VSOP	9.00

### Calvados

Dupont Plus De 17 Ans	24.00
A.Camut Auge 6 Ans	13.00
Dupont VSOP	11.50

### Other Spirits

Akashi Tai Siraume Umeshu	8.50
Cachaca Capucana	10.00
Choya Umeshu Extra Aged With Ume Plum	8.00
Van Wees Yuzu Liqueur	8.00
Pisco Porton	8.00

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# DRINKS

## Whisky & Whiskey

### SPEYSIDE

Aberlour 1970	115.00	Dalmore 18yr	26.00
Aberlour A'Bunadh	13.00	Dalmore Gonzales Byass	216.00
Balvenie 15yr Single Barrel	22.00	Dalmore McKenzie	39.00
Balvenie 17yr Doublewood	22.00	Dalwhinnie 15yr	12.00
Balvenie 21yr Port Wood	36.00	Glen Esk 1984	86.00
Balvenie 30yr	180.00	Glenmorangie 18yr	19.50
Glenfiddich 15yr Solera	13.00	Royal Brackla 1995	65.00
Glenfiddich 21yr Rum Cask	35.50	Royal Lochnagar 2000	14.00
Glenfiddich IPA Experimental	12.00	Distillers Edition	
Berry's Glenrothes 1978	114.00	Tullibardine 25yr	36.50
Glen Elgin 32yr	200.00		
Glen Grant 1956	97.00		
Glenlivet 1948	343.00		
Macallan 1876 Replica	100.00		
Macallan 25yr	227.00		
Oban 14yr	18.50		
Rosebank 12yr	70.00		
Seven Islands	50.00		

### HIGHLAND

Aberfeldy 12yr	8.50		
Aberfeldy 21yr	30.00		
Dalmore Cigar Malt	19.00		

### LOWLANDS & SPRINGBANK

Berry's Bladnoch 1992	8.00
Berry's Springbank 1968	285.00
Hazelburn 8yr	22.00
Longrow 10yr	18.00

### ISLAY AND ISLANDS

Ardbeg Supernova	100.00
Berry's Jura 1976	51.00
Highland Park 25yr	85.00
Isle of Jura Prophecy	17.50
Kilchoman 5th Edition	19.00
Ledaig 10yr	11.50

### Elements of Islay

Br6	29.00	Lg6	22.00
Bw6	31.00	Oc2	63.00
	Peat	12.50	

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# DRINKS

## Whisky & Whiskey

### BLENDS AND VATTED

Antiquary	8.00
Bailie Nicol Jarvie	8.00
Athenaeum Special Blend	12.00
Blue Hanger 25yr	22.00
Johnnie Walker Gold Label	18.50
Johnnie Walker Blue Label	40.00
Johnnie Walker King George V	120.00
Michel Couvreur Special Vat	28.50
Poit Dhubh 12yr	14.00
Royal Salute 21yr	27.00

### AMERICAN

Baker's 7yr	12.50
Blantons	15.00
Eagle Rare	13.00
Four Roses Single Barrel	11.00
Old Granddad	10.50
Old Potrero Rye	22.00
Rock Town Rye	9.50
Whistlepig 10yr	20.00
Whistlepig Old World Cask	38.00
Whistlepig Boss Hog 13yr	66.00
Willet's Pot Still Reserve	14.00

### IRISH

Connemara Peated	10.00
Green Spot	16.00
Inish Turk Beg Maiden Voyage	37.00
Redbreast Lustau Edition	12.50
Redbreast 15yr	19.50
Teeling	9.00

### JAPANESE & REST OF WORLD

Bain's	10.00
Chapter 6 English Whisky	15.00
Chapter 9 English Whisky	16.00
Hakushu Distillers Reserve	12.00
Hibiki Harmony	14.50
Teerenpeli	17.00
Vulson Old Rye	14.50
Yamazaki Distillers Reserve	10.00
Zuidam American Oak 8yr	17.50
Zuidam French Oak 8yr	17.50
Zuidam Single Cask	28.00

*Guest bottlings and  
limited releases available at  
THE BAR. Please ask your bartender.*

### Flights

Glenfiddich	3x25ml measures	
15yr Solera, IPA Experimental, 21yr Rum Cask		28.00
Balvenie		
12yr Doublewood, 15yr Single Barrel, 21yr Port Wood		34.00

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## DRINKS

### Digestif & Liqueur

Amaretto Lazzaroni	7.00	Grand Marnier	7.00
Amaro Lucano	7.00	Kummel Wolfschmidt	7.00
Amer Picon	7.00	Absinthe St. George Verte	20.00
Baileys	7.00	Jade Perique Tabac	15.00
Benedictine Dom	7.00	Limoncello Luxardo	7.00
Caffe Borghetti	7.00	Licor 43	7.00
Chartreuse Green	9.00	Luxardo Maraschino	7.00
Chartreuse Yellow	9.00	Mandarine Napoleon	8.00
Cherry Heering	7.00	Nardini Acqua Di Cedro	8.00
Cynar	7.00	Nardini Amaro	7.00
Fair Goiji Liqueur	9.00	Nardini Rabarbaro	7.00
Fernet Branca	7.00	Pierre Ferrand Dry Curacao	8.00
Fernet Brancamenta	8.00	Roots Herb Spirit	7.00
Frangelico	7.00	Roots Mastiha	7.00
Galliano	7.00	Solerno Orange	8.00
		Strega	7.00

### Cigars

Cohiba Club Pack of 10	16.00
Cohiba Siglo VI	37.50
H Upmann Half Corona	10.50
Montecristo No. 4	13.00
Partagas Series D No. 4	18.50
Romeo Y Julieta Short Churchill	19.00

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## CHAMPAGNE & SPARKLING WINE

Ayala Brut Majeur NV	14.75 / 69.50
Ayala Rosé NV	16.75 / 85.50
Ruinart Blanc de Blancs NV	18.95 / 92.50
Saumur Brut, Bouvet-Ladubay, Loire NV	47.50
Herbert Hall Brut, Kent, 2013	65.50
A. Robert Brut, NV	70.50
Nyetimber Classic Cuvée, Sussex, England NV	78.50

BOLLINGER SPECIAL CUVÉE NV

19.25 / 96.50

Jacquesson Cuvée 738 Extra Brut NV	90.50
Lanson Père et Fils NV	91.50
Laurent Perrier Rosé NV	110.50
Deutz, 2007	118.50
Lanson Extra Aged Brut Vintage Blend	122.50
Charles Heidsieck, 2005	125.50
Dom Perignon, 2006	195.50
Krug Grande Cuvée NV	205.50

MAGNUM GALVIN GRANDE RESERVE NV

115.50

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## WINE LIST

### White

	175ml	500ml	750ml
Grenache Vermentino, Maison Coquard, Languedoc	6.90	19.75	
Bacchus, Kingcote Vineyards, Essex	10.60	34.00	
Sauvignon de Touraine 'Les Grenettes' Dom. Beausejour, 2015	9.85	27.45	40.50
Galvin Bourgogne Chardonnay, 2014	10.75	29.00	43.50
Costières de Nimes, Château Saint-Cyrgues, 2015			28.50
Trois Poules Blanc, Languedoc-Roussillon, 2015			34.00
Picpoul Treize Vents, Languedoc-Roussillon, 2015			34.50
Muscadet Les Parcelles, Domaine Haut Noelles, 2014			37.25
Riesling 'Les Fossiles' Mitnacht Freres, Alsace, 2016			42.50
Roero Arneis, Deltetto, Piedmont Italy, 2015			46.50
Macon Vergisson Les Rochers, Domaine Guerrin & Fils, 2014			47.50
Albariño Abadia de San Campio, Bodegas Terras Gauda, Spain, 2015			48.00
Sancerre, Domaine Pierre Morin, Loire, 2015			48.50
Pouilly-Fumé, Domaine Thibault, André Dezat, Loire, 2015			49.00
Chablis Domaine Gilles et Nathalie Fevre, Burgundy, 2014			50.50
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2014			65.50
Rully Blanc Margotés, Dom Jacqueson, Burgundy, 2014			68.50
Puligny Montrachet, Domaine Bachelet Monnot, Burgundy, 2014			88.50
Saint Aubin "Murgers dents de Chien" Domaine V. Girardin, Burgundy, 2013			89.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2012			99.50
Meursault 'Les Narvaux' Domaine Ballot Millot, Burgundy, 2014			120.50
Bienvenues-Bâtard-Montrachet, Paul Pernot, Burgundy, 2012			270.50

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

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## WINE LIST

### Red

	175ml	500ml	750ml
Terrasses Rouge, Château Pesquie, Ventoux, France	8.50	24.50	
Tempranillo Roble, Eterno, Castilla, Spain	9.90	28.00	
Bordeaux Terre Rouge, Domaine Bonnet, 2016	9.10	24.50	36.50
Galvin Rasteau, Domaine André Roméro, Rhône, 2015	10.35	28.00	41.50
Carignan, Baron de Badassière, Côtes de Thau, 2015			27.00
Trois Poules Rouge, Languedoc, 2015			32.50
Côtes du Rhône, Château Mont Redon, 2015			35.50
Beaujolais Villages, Domaine André Colonge, 2014			38.00
DouRosa Tinto, Quinta de la Rosa, Pinhão, Portugal, 2013			38.50
Saumur-Champigny, Domaine Le Petit Vincent, Loire, 2014			42.50
Rioja Reserva, Izadi, Spain, 2012			44.50
Cahors Malbec, Château de Chambert, South-West France, 2010			55.50
La Chenade, Lalande de Pomerol, Bordeaux, 2013			55.50
Crimson Pinot Noir, Ata Rangī, Martinborough, New Zealand, 2014			60.50
Savigny Lès Beaune, Domaine Pierre Guillemot, Burgundy, 2012			78.50
Barolo 'Le Albe', G.D.Vajra, Piedmont, Italy, 2012			86.50
Marsannay En Ouzeloy, Domaine René Bouvier, Burgundy, 2013			89.50
Châteauneuf du Pape 'Mourre des Perdrix', Rhône, 2012			90.50
Gevrey-Chambertin 'Clos Village", Dom. Philippe Rivera, Burgundy, 2013			105.50
Chêne Bleu 'Heloise', Vaucluse, Rhône, 2010			115.50
Ch. Trotte Vieille 1 <sup>er</sup> Cru Classé St Emilion, Bordeaux 1998			128.50
Brunello di Montalcino, Fossacolle, Tuscany, Italy, 2011			130.50
Shafer Merlot, Stags Leap District, Napa Valley, USA, 2013			150.50
Vosne Romaneé Clos des Réas, Domaine Michel Gros, Burgundy, 2012			165.50
Chapelle Chambertin, Domaine Rossignol -Trappet, Burgundy, 2001			190.50

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

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## WINE LIST

### Rosé

Famille Chaudiere, Paradou, Cinsault Rose, France

175ml 500ml

7.60 21.50

Elegance Rosé, Carteron, Côtes de Provence, 2016

30.50 Bottle

Sancerre Rosé, Domaine Andre Dezat, Loire, 2015

44.50 Bottle

Chene Bleu Rosé, Vaucluse, Rhône, 2014

52.50 Bottle

### Sweet

	<b>100ml</b>	<b>750ml</b>
Maury Mas Amiel, Roussillon, 2013	7.50	50.00
Ambre Rivesaltes, Domaine des Chenes, Roussillon 2006	7.75	51.50
Monbazillac Les Brumes Ch. les Hautes Caillevel, France, 2013	8.00	55.50
Moscato d'Asti, Michele Chiarlo, Italy 2016 <b>(375ml)</b>	9.00	27.50
Gonzalez Byass, Nectar, Pedro Ximenez Dulce, Jerez, Spain	9.75	41.50
Sauternes, Château Delmond, Bordeaux 2012	10.25	66.50

### Port

Crown Barbeito, Medium Sweet, Madeira NV	9.50	42.50
Quinta de La Rosa, LBV 2012	9.50	65.50
Galvin 10 YO Tawny <b>(500ml)</b>	12.00	53.50
Vintage Port Quinta de La Rosa 2007	19.00	115.50
Dow's 1983		189.50

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