



10

GOLDEN HOUR

-
In the hour after sunrise
or the hour before sunset.
In light diffused, the party
in apricot hues,
refused, to end.

TINY CLASSICS

We have handpicked some classic, hedonistic cocktails and are bringing them to you above the clouds.

€8

Rum Sour

Havana Club Especial, citrus, sugar, egg white

Old Fashioned

Bulleit bourbon, sugar, Angostura bitters

Basil Smash

Beefeater gin, citrus, sugar, basil leaves

Bramble

Beefeater gin, Crème de cassis, citrus, sugar

Jasper Punch

El Dorado rum, nutmeg, cinnamon, grapefruit, citrus, Angostura bitters

This Cocktail selection will be served with half measures

For our guests with dietary requirements or allergies who may wish to know more about the ingredients used, please ask for the Manager.

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill

SIGNATURE COCKTAILS

Turn back the clock and explore the sensory link between taste and memory with a range of cocktails which will transport you back to your earliest years Galvin at Windows. Or choose to explore our newly created favourites, designed in honour of the launch of 10°.

Golden Hour

..... £16

Champagne has been described by some as “Liquid Elegance”. This was before it was mixed with a selection of premium spirits.

Tanqueray gin, Italicus, citrus, orange bitters, Angostura bitters, top Champagne

Apera

..... £16

“When the sun has set, no candle can replace it.” George R.R. Martin.

Talisker 10, Pedro Ximénez, Champagne reduction, aromatic bitters, salt

Kanesya

..... £16

“Everything has beauty, but not everyone sees it.” Confucius.

Absolut vodka, Domi Benedictine, 30&40, citrus, grenadine, carrot, rhubarb, egg white

Fruit Cake

..... £16

“Like a piece of cake”, delightful and lovely fruity cocktail, favourite one of our Master of Love Fred’s partner.

Beefeater, Lillet Blanc, strawberry purée, vanilla syrup, Galvin Champagne

Cardinal £16

The first, the prime mover, the opening gambit in the game to take over the night and rightful that it's served at the top of the first ever Hilton hotel in London.

Martel VSOP, Pedro Ximénez, Champagne, white chocolate liqueur, Angostura bitters, sugar

London £16

Eternal and ever-changing, cosmopolitan gateway to the world for a thousand years. Where else could Galvin at Windows be but London?

Beefeater gin, Cocchi Americano, bergamot, rosemary leaves, sugar

22 Park Lane £16

The richest prize for anyone seeking a Monopoly on taste and excitement and the ideal place to have built a hotel...

Havana Club Especial, Lagavulin 16, banana purée, coconut purée, apple juice, vanilla syrup, Angostura bitters

The Clouds for Company £16

Slip the surly bonds of earth. 28 floors in the sky and venture further than you ever have before.

Beefeater 24, Roots Tentura, lemon juice, sugar, kumquat, Franklin & Sons bitter lemon

Lovey Dovey £16

Romance distilled. An old story, but so personal, so beguiling, that it invents itself anew each time. Each cocktail comes with a complimentary chance to see our General Manager, First Dates Maître D' of Love Fred Sirieix.

Slingsby gin, apple juice, lime juice, sugar, cranberry bitters

Galvin at Windows

..... #16

Unique, expensive and utterly charming. At once inspired by the city and completely part of it, living in its flow but adding so much more.

London N1 gin, Tio Pepe, grapefruit juice, apple juice, celery, lemon, sugar

Shining Star

..... #16

The Michelin star is excellence personified. Earned, not given, it's a marker of taste beyond the ordinary and this unique cocktail gives a hint of the ten stars we have been awarded.

Absolut, Figaro liqueur, lemon juice, orange marmalade

SOBER'S SELECTION

Dry Dragon Kombucha	£7
Dry Dragon is brewed with pan-fried Dragonwell green tea from Zhejiang Province in China. Complex and nutty flavour.		
Tantra Pale Ale non-alcoholic beer	£8.5
A traditional English pale ale made with lightly roasted barley, giving a caramel malt body that is balanced with a lingering crisp hop bitterness.		
Sunrise Mocktail	£10
Passion fruit, raspberry, vanilla syrup, apple juice		
Sober Vision Mocktail	£10
Strawberry, apple juice, pineapple juice, lemon, cranberry juice		
Seedlip Spice94 & Tonic	£14
The alternative for an alcoholic beverage, all the flavour, none of the effects.		

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GIN SELECTION

Beefeater	£10
Original recipe first made in 1820 by James Burroughs. Well balanced gin with pleasant spicy and fruity notes.		
Beefeater 24	£12
Distilled with rare japanese sencha and chinese green tea. It is served with grapefruit peel.		
The London N1	£11.5
A full bodied gin with a blend of twelve botanicals, served with edible flowers.		
Martin Miller's	£11
Blended with glacial water, it presents a strong citrus taste. Served with grapefruit peel.		
Tanqueray	£11
With only four botanicals it has a bold taste. It is served with a lime wedge.		
Hendrick's	£11.5
Peculiar flavour, infused with rose and cucumber. Served with fresh cucumber.		
Sipsmith	£11.5
Rich and smooth, it's a classic London Dry, and one of only a small handful to not be made from concentrate.		
Jensen Old Tom Gin	£11
Made to emulate the old traditional style of gin, slightly sweet with floral notes.		

Bols Genever	£11.5
Precursor to English gins, as well as being the origin of the phrase 'Dutch Courage', this genever style gin is served with cracked pepper.		
Portobello Road Gin	£11.5
Rich striking juniper with cardamom sweetness and Satsuma citrus breaking through, served with kumquat.		
Monkey 47	£15.5
A curious gin from the Black Forest in Germany. Made with 47 botanicals and bottled at 47%.		
Plymouth	£11
A rich, fresh aroma of juniper followed by notes of coriander and cardamom.		
The Botanist Islay Dry Gin	£11.5
An unusual gin that contains no fewer than 31 botanicals, of which 22 are native to Islay itself. Unsurprisingly floral.		
Citadelle Barrique	£13.5
The only gin aged for 6 months in oak casks. Served over apple slice.		
Tanqueray 10	£13.5
As it is distilled with fresh fruit rather than only peels, it is served with fresh grapefruit.		
Sipsmith Sloe Gin	£11.5
Cassis coming through with cherry hints, this sloe gin is served with red currants.		
Opshr	£13

A London Dry Gin made with botanicals from along the traditional spice, such as Indonesian Cubeb berries, Indian black pepper and Moroccan coriander.

Pink Pepper

..... £16

Plenty of peppery aromas waft up, spicy but sweet at the same time. These touches are well balanced with cinnamon and clean, herbal notes.

Pothecary

..... £13

A pleasantly soft style of gin, with a little oiliness and the aromatic notes of lavender and citrus.

G'Vine Floraison

..... £13

Fresh and floral, refreshing yet round and smooth, when the air is filled with fragrance of blossoming vine flowers.

Roku

..... £13.5

This expression is made using a selection of botanicals, including six Japanese botanicals provide a whistle-stop tour of the four seasons served with lemon peel.

Slingsby

..... £12.5

This is a citrus-led gin with juniper and green tea flavours served with grapefruit peel.

Slingsby Rhubarb

..... £12.5

Our rhubarb flavoured pink gin features an initial sweetness of rhubarb and raspberry followed by a bitter tang from the pink grapefruit citrus base served with dry rhubarb.

Cotswolds

..... £12.5

The aroma is lucid. Grapefruit oils, a hint of lime, a lavender tinged floral musk, a hearty and intensely ground juniper berries taste served with lemon peel.

VII Hills

..... £13

Inspired by ancient Rome, the botanicals include rosehip, celery and pomegranate. Served with orange peel.

Copperhead

..... £13

Belgian expression, made with a selection of five botanicals - juniper, cardamom, orange peel, Angelica and coriander. Served with lemon peel.

Tommy's

..... £13.5

Sweetness of poppy with a small hint of liquorice, the tartness of blueberries through the middle with a hint of sweet orange to leave a balanced citrus finish.

Misty Isle

..... £13.5

This gin is juniper heavy but not too floral with earthy undertones and a hint of spice, subtle flavours of citrus with a refreshing aftertaste.

CHAMPAGNE AND WINE SELECTION

		Glass 125ml	Glass 175ml	Bottle 750ml
Champagne				
Ayala, Brut Majeur	N.V	£19		£95
Ayala, Brut Rosé Majeur	N.V	£23		£110
Bollinger, Special Cuvée	N.V	£28		£150
Bollinger, Special Cuvée, Rosé	N.V	£33		£180
Louis Roederer, Brut Rosé	2013	£36		£190
Dom Pérignon	2008	£58		£370
White wine				
Chablis, William Fèvre, France	2017	£14.5	£16.5	£68
White Rioja, Marqués de Murrieta, Spain	2014	£16	£18.5	£78
Chardonnay, Cloudy Bay, New Zealand	2016	£17	£25	£96
Riesling, Felton Road, New Zealand	2017	£19	£27.5	£110
Rose wine				
AIX Rosé, Coteaux d'Aix-en-Provence	2018	£14	£16	£64
By. Ott Rosé, Dom. Ott, Côtes de Provence	2017	£15	£17	£69
Luc Belaire, Sparkling Provence	N.V	£13.5		£65
Red wine				
Valpolicella, Zenato, Veneto, Italy	2016	£11	£13	£49
Pinot Noir, Reserva, Undurraga, Chile	2014	£11	£13	£50
Malbec, Terrazas de los Andes, Argentina	2016	£12.5	£15	£60
Rioja Reserva, M. de Murrieta, Spain	2014	£14.5	£16.5	£67
Château de Pez, Saint-Estèphe, France	2013	£22	£30	£130

CHAMPAGNE

Non Vintage	750ml
Ayala, Brut Majeur	£95
'Galvin' Champagne	£80
Pommery, Brut Royal	£97
Perrier Jouët, Grand Brut	£99
Taittinger, Brut	£105
Laurent Perrier, Brut	£108
Veuve-Clicquot Ponsardin, Brut	£115
Louis Roederer, Brut Premier	£115
Moët & Chandon, Brut Impérial	£120
Henriot, Demi-sec	£125
Billecart Salmon, Brut	£140
Philipponnat, Royale Reserve, Brut	£145
Bollinger, Special Cuvée	£150
Val Frison, Cuvée Goustan, Blanc de Noirs, Brut Nature	£160
Laurent Perrier, Grand Siècle	£275
Krug, Grande Cuvée	£485
Armand de Brignac, Brut Gold	£650

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CHAMPAGNE

Vintage	750ml
Pierre Gerbais, L'Audace, Blanc de Noirs, Brut Nature, 2014	£160
Moët & Chandon, Brut, 2012	£190
Ayala, Blanc de Blancs, 2010	£195
Lanson, Gold Label, 2008	£200
Piper Heidsieck, Rare, 2002	£360
Perrier-Jouët, Belle Epoque, 2011	£350
Dom Pérignon, 2009	£330
Dom Pérignon, 2008	£370
Philipponnat, Brut Clos des Goisses, 2005	£420
Bollinger, R.D., 2002	£490
Louis Roederer, 'Cuvée Cristal', 2009	£655
Krug Vintage, 2004	£665
Dom Pérignon, Plénitude 2, 2000	£750
Bollinger, Vieilles Vignes Françaises, 2010	£3,500

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CHAMPAGNE ROSÉ

Non Vintage Rosé	750ml
Ayala, Brut Rosé Majeur	£110
Pommery Brut Royal Rosé	£115
Taittinger Prestige Rosé	£120
Pommery Apanage, Brut Rosé	£130
Henriot Brut Rosé	£145
Bruno Paillard Brut Première Cuvée Rosé	£145
Perrier-Jouët Brut, Blason Rosé	£155
Laurent Perrier Brut Rosé	£180
Bollinger Brut Rosé	£180
Moët & Chandon Brut Impérial Rosé	£165
Ruinart Brut Rosé	£210
Billecart Salmon Brut Rosé	£198
Krug, Brut Rosé	£790
Armand de Brignac Rosé	£995

Vintage Rosé	750ml
Louis Roederer, Brut Rosé, 2013	£190
Moët & Chandon, Brut Rosé, 2009	£220
Bollinger, La Grande Année, Rosé, 2007	£450
Dom Ruinart, Brut Rosé, 2004	£485
Perrier-Jouët, Belle Epoque Rosé, Brut, 2010	£550
Pommery, Cuvée Louise, Brut Rosé, 2000	£750
Dom Pérignon, Brut Rosé, 2005	£790
Louis Roederer, 'Cuvée Cristal', Brut Rosé , 2007	£1,499

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CHAMPAGNE

Magnum		1500ml
Pommery Brut Royal N.V	£190
Moët & Chandon Impérial Brut N.V	£240
Veuve-Cliquot Ponsardin N.V	£260
Perrier-Jouët, Belle Epoque Brut, 2007	£750
Dom Pérignon Brut, 2009	£800

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JOO'S MENU

Spanish green Gordal olives	£6
Crispy king prawn & sambal curry sauce (2 pieces)	£6
Slow cooked pork belly steam bun, sesame sauce & pickled mooli	£6
Ibérico pork taco, tomato, onion, mustard cream & lime (1 piece)	£7
Avocado & mango taco, tomato, onion, mustard cream & lime (1 piece)	£7
Mini short rib burger, smoked Cheddar, fresh kimchi & teriyaki mayo	£8
J.F.C. "Joo's Fried Chicken"	£8
Ham, smoked Cheddar & toasty	£8
Baked cheesecake mousse, oat crumbles & vanilla ice cream	£6

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