

A large, light beige, stylized letter 'G' that serves as a background logo. It has a thick, elegant stroke with a pointed top and a curved bottom.

PRIVATE DINING & EVENTS

Galvin Restaurants

La Chapelle

GALVIN
— Bistrot  Bar —





CHRIS & JEFF GALVIN

With a passion for cooking and the desire to create some of the best restaurants and eating experiences in the country, Michelin Star brothers Chris and Jeff Galvin created Galvin Restaurants.

Galvin Restaurants encompass a collection of unique restaurants across London & Essex with the same philosophy, seasonal and sustainable produce across all their menus, excellent service & luxurious surroundings.

From a traditional English pub in the Essex countryside to our flagship site and Michelin Star restaurant Galvin La Chapelle, our teams work hard to only ever offer the best for our guests. We continue to visit markets to pick seasonal produce & we pride ourselves on continuing to work very closely with all of our suppliers.

Chris Jeff

WHY GALVIN RESTAURANTS?

At Galvin Restaurants, we pride ourselves on offering a range of private dining, semi-private, and exclusive hire spaces at Galvin La Chapelle and Galvin Bistrot & Bar, tailored to meet the unique needs and desires of our guests.

Our dedicated events team is committed to ensuring the seamless execution of your event or dining experience with us. Whether you're planning a standing drinks reception, an intimate private dinner, or a special event, we're here to make it unforgettable.

Our talented head chef will work closely with you to create the perfect seasonal menu, tailored to your preferences and dietary requirements. From the selection of dishes to those extra special touches, we'll ensure that every detail is taken care of.

We believe in providing the perfect mix of relaxed luxury and impeccable service, ensuring that your experience with us is nothing short of extraordinary.











La Chapelle

Galvin La Chapelle, a unique venue in the heart of the city of London, where old meets new.

Our Michelin Star venue offers modern French fine dining with a European influence. Our unique venue boasts beautiful high stone ceilings, with large arched windows, creating the perfect backdrop for all occasions.

Our grade 2 listed former school, takes pride of place amongst the modern buildings of Spitalfields and London City & has an effortless buzz that transports you to a world of fantastic food, fine wine and unmatched service.

Our kitchen ensures a seasonal and sustainable menu continues to be offered to our guests using fresh and local produce.



THE GALLERY

Suspended above the restaurant,
on our mezzanine

Enjoys the atmosphere of the
restaurant below, whilst remaining
private.

Ideal space for business lunches
and dinners, meals with friends and
family, and Christmas parties.

The Gallery can be reserved at
lunch from 12pm-4pm and dinner
from 6pm onwards.

Capacity

Seated
16 guests

Standing
NA

THE ARCH

Set within the main restaurant, The Arch is elegantly separated by floor-to-ceiling curtains, providing the perfect amount of privacy for your event.

The ambiance of The Arch is enhanced by the surrounding restaurant environment, offering a unique and inviting atmosphere for you and your guests to enjoy.

Perfect for any occasion, whether it's a family celebration, business meeting or social gathering.

Capacity

Seated
27 guests

Standing
NA





EXCLUSIVE HIRE

Galvin La Chapelle is a grade II listed building with large arched windows, high stone ceilings and elegant interior.

Whether you are planning a corporate event, wedding reception or birthday celebration, our dedicated team is committed to deliver the highest standard of food and service to ensure a memorable experience for you and your guests.

Capacity

Seated
110 guests

Standing
150 guests





SAMPLE MENUS

MENU A

Landes white asparagus, miso,
aged parmesan, ox tongue, spring
truffle

∞

Honey glazed duck Magret,
lavender, Tropea onion, port jelly,
hibiscus

∞

Yuzu, chamomile, honey, almond
praline

Optional Wine Pairing
Coffee & Petit Fours

MENU B

Ham hock & foie gras terrine,
pistachio, confit garlic, lemon
caramel, truffle vinaigrette

∞

Confit Cornish cod, courgette
flower in escabeche, Taggiasca
olive, mussel mouclade

∞

La Chapelle "Rocher", gianduja,
pistachio, coconut & lemongrass

Optional Wine Pairing
Coffee & Petit Fours

MENU C

Dorset crab raviolo, braised
fennel, fresh herbs, dashi beurre
blanc

∞

Cumbrian beef filet, BBQ Charlotte
potato, artichoke barigoule,
watercress

∞

Apple tarte Tatin, Calvados
caramel, Madagascar vanilla ice
cream

Optional Wine Pairing
Coffee & Petit Fours



GALVIN

Bistro  Bar



GALVIN

Bistrot  Bar

Galvin Bistrot & Bar, our cosy and traditional French bistro transports our guests to the hustle and bustle of Paris with the authentic dishes to match.

Using seasonal produce, the specials are ever changing to ensure only the best in produce.

A local institute to the Spitalfields area, Galvin Bistrot is a go-to for a quick lunch for both local residents & city workers but quickly transforms into the perfect romantic backdrop for a slow paced dinner in the evenings.

With a selection of wines on tap & our unique copper tank stored Pilsner beer delivered weekly, our terrace is also the perfect spot to dine.



THE CONSERVATORY

The light filled Conservatory at the rear of the Bistrot & Bar is the perfect space for sit-down lunches, clients' dinners, celebrations or standing canape reception.

Double doors from the Conservatory open to a unique outdoor space in the City of London. In the summertime, the Garden can be combined with the Conservatory to accommodate larger parties for drinks receptions with canapes and BBQ.

Capacity

Seated
28 guests

Standing
30 guests

THE GARDEN

During the warmer months exclusively hire our private garden adjacent to the Conservatory at Galvin Bistrot & Bar.

Our outdoor space is perfect for drinks receptions, canapés, and BBQs, complete with your own private chef.

When hiring our garden, you'll also have access to and can make use of the conservatory, providing additional space for your event.

Capacity

Seated
NA

Standing
80 guests





EXCLUSIVE HIRE

Our restaurant is available for exclusive hire.

Exclusive hire will also allow guests to have access to our private garden.

This space allows for outdoor dining and drinking as well as a private chef available for your bespoke BBQ menu.

Capacity

Seated
60 guests

Standing
150 guests





SAMPLE MENUS

MENU A

Ham hock terrine,
piccalilli & toast

∞

Grilled Cornish red
mullet, saffron
potatoes, cumin sauce

∞

Vanilla Crème brûlée,
Sicilian blood oranges

MENU B

Salad of heritage
beetroot, goats' cheese
& toasted walnuts

∞

Roasted cornfed chicken
supreme, pommes anna,
wey valley asparagus &
wild garlic butter

∞

Vanilla panna cotta &
champagne poached
Gariguette strawberries

MENU C

Dorset Crab, Toasted
Sourdough, Pea
Shoots

∞

Rib-Eye Steak, Frites,
Beurre Maître D'hôtel

∞

Apple Tarte Tatin &
Crème Fraiche

GALVIN

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