



GALVIN  
**GREEN MAN**  
HOWE ST.

## RESTAURANT

### APPETIZERS

*(dishes served when ready)*

- Gordal olives 4
- Spicy broad beans 4
- Spicy mixed nuts 4
- Wood roasted chorizo & aioli 6
- Padron peppers & Maldon sea salt 5.5
- Home baked focaccia 4.5

### APERITIF

- Galvin champagne 12.5  
*Elegantly styled, ripe white fruit flavours with a fresh long, dry finish*
- Margarita £ 9.5  
*Jose Cuervo silver tequila, Cointreau, lime juice & sugar*
- Hummingbird 9  
*JJ Whitley gin, Elderflower, Lime & Raspberries*

### STARTERS

- Chilled Charentais melon soup, mint & almonds 7.5
- Salad of heritage tomato, Buffalo mozzarella, basil pesto 8.5
- Charred Cornish mackerel, fennel, English gooseberries & verjus 10
- Great Garnetts Scotch egg & juniper emulsion 8.5
- Imam bayaldi, Greek yoghurt & croutons 8

### MAINS

- Market fish of the day from our local suppliers (please see your waiter)
- Supreme of Suffolk free range chicken, sweetcorn, chorizo & Padron peppers 18.5
- Beef burger deluxe, Applewood smoked cheddar, bacon, tomato relish & fries 17
- Wood Roasted Lamb Rump, confit provençal vegetables, smoked aubergine purée, tapenade jus 25.5
- Great Garnetts pork belly, peach, celeriac purée & Madeira jus 18
- Grilled courgette, goat's cheese, confit tomato & piperade 17

### TO SHARE

- Blackwells Farm Chateaubriand, French fries, watercress, tomato & shallot salad, red wine jus 36.5 *per person*

### SIDE ORDERS

*(4.25 each)*

- Minted baby new potatoes, French fries, Fine green beans, House mixed salad, Tenderstem broccoli

### DESSERTS

- Burnt Basque cheesecake & peach 7.5
- Honey roasted figs, Lavender ice cream 8.5
- Leafy lemon posset, English Strawberries & poppy seed meringue 8
- Valrhona chocolate mousse & Oakchurch farm cherries 8.5
- Selection of farmhouse cheeses, oat cakes & house chutney 10.5
- Homemade Ice-creams & Sorbets 5.5

*Please let the manager know of any allergies or dietary requirements*