



GALVIN
GREEN MAN
HOWE ST.

RESTAURANT

TAPAS

Gordal olives 4
Spicy broad beans 4
Padron peppers & Maldon sea salt 5.5
Wood roasted chorizo & aioli 6

APERITIF

Galvin champagne 12.5
Elegantly styled, ripe white fruit flavours with a fresh long, dry finish
Negroni 9.5
Tanqueray, Campari, cocchi vermouth
Rumba 9
Pampero blanco rum, coconut rum, passionfruit, lime & sugar

APPETIZER

Foccacia, arbequino olive oil & balsamic 4.5

STARTERS

Gazpacho Andaluz, classic garnish 7.5
Salad of heritage tomato, whipped goat's curd, basil pesto 8
Artisan twelve month aged Bayonne ham, Charantis melon, lemon thyme 8.5
Boquerones, pickled anchovies with lemon, parsley & grilled toast 10
Great Garnetts Scotch egg & celeriac remoulade 8.5

MAINS

Market fish of the day from our local suppliers (please see your waiter)
Supreme of free range chicken with herb butter, Wiltshire summer truffle, caesar salad 18.5
Suffolk lamb rump, sprouting broccoli, aubergine caviar & shepherd's pie 29.5
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & fries 17
Risotto of Ardleigh farm asparagus, pea, lemon & grated parmesan 17

TO SHARE

Blackwells Farm Chateaubriand, Green beans, watercress, red wine jus & Wiltshire truffle macaroni 35 per person

SIDE ORDERS (4.25 each)

Minted new season potatoes, French fries, Fine green beans, House mixed salad

DESSERTS

Valrhona chocolate tart, popcorn ice cream 8.5
Vanilla crème brûlée, wild pepper meringue, Essex raspberries 8
Burnt Basque cheesecake, English strawberries & pistachio 7.5
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