



GALVIN
GREEN MAN
HOWE ST.

À LA CARTE

APPETIZERS

(dishes served when ready)

- Gordal olives 4
- Spicy broad beans 4
- Truffle & pecorino mixed nuts 5.5
- Padron peppers & Maldon sea salt 5.5
- Home baked rosemary & garlic focaccia 4.5

APERITIF

- Galvin champagne 12.5
Elegantly styled, ripe white fruit flavours with a fresh long, dry finish
- French 75 13.5
Galvin Champagne, JJ Whitley gin, lemon juice & sugar
- Hummingbird 10
JJ Whitley gin, Elderflower, Lime & Raspberries

STARTERS

- Leek & potato velouté, onion seeded bread 8.5 ✓
- Whipped goats cheese, salad of endive, pickled pear & walnuts 8.5 ✓ ⓧ
- Severn & Wye smoked mackerel, pickled beetroot, cucumber, blood orange & verjus dressing 10
- Great Garnetts scotch egg, pickled apple, parsley & mustard emulsion 9
- New season English asparagus, magret duck breast & Urfa chilli 12

MAINS

Market fish of the day from our local suppliers *(please see your waiter)*

- Wood roasted breast of Suffolk chicken, buttered leeks, trompettes, pommes anna & madeira jus 24
- Great Garnetts duo of pork, braised red cabbage, rainbow chard, carrot purée & smoked bacon jus 29.5
- Blackwells Farm 8oz Ribeye, hand cut chips, watercress, red wine shallot butter & Hermitage jus 31.5 *Add truffle butter 1.5*
- Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & hand cut chips 18
- Charred cauliflower steak, crispy kale, rose harissa, raisin & pine nut dressing 17 ⓧ
- Wye valley English asparagus & ricotta risotto 17 ✓ ⓧ

TO SHARE

- Blackwells Farm chateaubriand for two, hand cut chips, watercress, green beans & red wine jus 36.5 *per person*
Add truffle butter 1.5 per person

SIDE ORDERS

(4.25 each)

- Hand cut chips, 'Nduja new potatoes,
- Green beans, Winter mixed leaf salad, Purple sprouting broccoli

DESSERTS

- Vanilla crème caramel & mixed nut granola 8 ✓
- Caramelised hazelnut & lemon tart, Italian meringue, raspberry 9
- Burnt Basque cheesecake, Gariguettes strawberries & crystallised pistachios 8.5 ✓
- Valrhona chocolate choux bun, caramelised white chocolate & blood orange 9.5
- Selection of farmhouse cheeses, white grapes, seeded rye cracker & house chutney 10.5
- Homemade Ice creams & Sorbets 7 ✓ ⓧ

✓ = Vegetarian / ⓧ = Can be made vegan

Please let the manager know of any allergies or dietary requirements. Additional vegan options available