



GALVIN
GREEN MAN
HOWE ST.

GARDEN MENU

Please place your orders at our main inside bar & ensure your table/spoon number is visible

APPETIZERS

(dishes served when ready)

Gordal olives 4

Spicy broad beans 4

Truffle & pecorino mixed nuts 4

Padron peppers & Maldon sea salt 5.5

Home baked rosemary & garlic focaccia 4.5

CIABATTAS

All Served with dressed house salad

Smoked bacon, lettuce & tomato 8.5

Battered Fish & tartare sauce 9

Smoked Applewood cheddar & tomato 8 ✓

STARTERS

New season leek & potato velouté, onion seeded roll 8.5 ✓

Whipped goats cheese, salad of endive, pickled pear & walnuts 8.5 ✓ (V)

Great Garnetts scotch egg, pickled apple, parsley & mustard emulsion 9

Wye Valley English asparagus, magret duck breast & Urfa chilli 12

MAINS

Traditional beer battered fish & chips, mushy peas, tartare sauce 17.5

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 (V)

Wye valley English asparagus & ricotta risotto 17 ✓ (V)

SIDE ORDERS

(4.25 each)

Hand cut chips, 'Nduja new potatoes,

Green beans, Winter mixed leaf salad, Purple sprouting broccoli

Please order desserts when you would like them to be served & not with your starters & mains order

(Please allow 15minutes)

DESSERTS

Caramelised hazelnut & lemon tart, Italian meringue, raspberry 9

Burnt Basque cheesecake, Gariguetta strawberries & crystallised pistachios 8.5 ✓

Selection of farmhouse cheeses, white grapes, seeded rye cracker & house chutney 10.5

Homemade Ice creams & Sorbets 7 ✓ (V)

✓ = Vegetarian / (V) = Can be made vegan

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