



GALVIN
GREEN MAN
HOWE ST.

A LA CARTE

APPETIZERS

(dishes served when ready)

Gordal olives 4

Spicy broad beans 4

Chorizo & garlic aioli 6

Truffle & pecorino mixed nuts 5.5

Padrón peppers & Maldon sea salt 5.5

Marinated bocconcini, olives & smoked tomato 6.5

Sourdough & whipped butter 5.5

APERITIF

Galvin Champagne 12.5

Elegantly styled, ripe white fruit flavours with a fresh long, dry finish

Touch of Sunshine 11

JJ Whitley Dry gin, Apricot brandy, pineapple juice, lime juice & Cointreau

Not your usual Negroni 6.5

Tanqueray 0%, Lyre's Aperitif Rosso, Martini Vibrante 0%

STARTERS

Roasted red pepper & marrow velouté, toasted brioche 8.5 ✓

Collebianco mozzarella, salt baked beetroot, pickled carrot & black olive tapenade 8.5 ✓ (V)

12 month aged Bayonne ham, watermelon, urfa chilli & celeriac rémoulade 9

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

Boquerones, lemon, parsley, chilli & toasted ciabatta 9.5

MAINS

Fillet of sea bass, salt baked beetroot, quinoa, samphire & spring onion velouté 24.5

Harissa crusted hake, crushed charlotte potatoes, charred sweetcorn, tomato & white wine velouté 28.5

Traditional beer battered haddock & chunky chips, mushy peas, tartare sauce, lemon 17.5

Great Waltham partridge, beetroot, trevisano, herb rösti, pickled gooseberry & game jus 27 *(may contain shot)*

Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips 18

Great Garnetts pork chop, smoked pommes purée, tenderstem broccoli & red wine jus 28.5

Roast butternut squash risotto, smoked tomato, aged Parmesan 18 ✓ (V)

BLACKWELLS FARM STEAKS

8oz ribeye, chips, watercress, Hermitage jus 32.5

10oz sirloin, chips, watercress, Hermitage jus 34

To share Chateaubriand for two, chips, green beans & red wine jus 36.5 *per person*

Add truffle butter 1.5

SIDE ORDERS

(4.25 each)

chips, new potatoes, green beans, tenderstem broccoli, mixed leaf salad

DESSERTS

Coffee & buttermilk panna cotta, salted caramel popcorn 8.5

Whipped passionfruit cheesecake, blood orange, meringue & pistachios 8.5 ✓

Vanilla poached pear, frangipane, crème Anglaise & honey Chantilly 9 ✓

Valrhona chocolate mousse, English blackberries & yuzu 9.5

Selection of farmhouse cheeses, seeded rye cracker, caramelised onion & apple 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