



GALVIN  
**GREEN MAN**  
HOWE ST.

## A LA CARTE

### APPETIZERS

*(dishes served when ready)*

- Gordal olives 5 v\* (V)
- Chorizo & garlic aioli 6 ♦\*
- Garlic & rosemary focaccia 5.5 v
- Truffle & pecorino mixed nuts 6 v\*
- Padrón peppers & Maldon sea salt 6.5 v\* (V)

### APERITIFS

**GALVIN CHAMPAGNE, NV 13.5**

*The palate is well balanced, fresh and lively with aromas of pear, greengages and citrus fruit*

**BERRY SMASH 12**

*Finlandia Vodka, Luxardo Limoncello, strawberry, lemon & sugar*

## STARTERS

- Wild garlic & potato velouté, walnut brioche 9.5 v\*
- Salad of Collebianco mozzarella, roasted squash, blood orange & pomegranate 9.5 v\* (V)
- Mosaic of game terrine, pickled shimeji, red onion marmalade, toasted sourdough 12.5 ♦\*
- Brandade of lobster & salt cod, lobster bisque, harissa rouille 14.5
- Sea bass tartare, avocado mousse, fennel & grapefruit 14.5 \*

## MAINS

- Colne Valley lamb rump, pea & mint risotto 36.5 \*
- Grilled aged beef ribeye, tomato tart, truffle pomme purée & red wine jus 37 \*
- Chateaubriand for two, truffle pomme purée, tenderstem broccoli, tomato tart & Bordelaise sauce 47 *per person* \*
- Breast of Suffolk chicken, Essex asparagus, Jersey Royals, wild mushrooms, garlic & chicken jus 27.5 \*
- Wood roasted pavé of chalk stream trout, braised fennel, confit tomato, samphire & beurre noisette velouté 29.5 \*
- Herb gnocchi, charred tenderstem broccoli, almonds & parmesan foam 24 v\*

## SIDE ORDERS

- Chips 5 v\* (V) / Green beans 5 v\*(V) / Tenderstem broccoli 5 v\* (V) / Honeyed Chantenay carrots 6 v\*
- Mixed leaf salad 5 v\* / Pomme purée & beef dripping 6\* / Apricot harissa glazed Baby Lou potatoes 6 v\*

## DESSERTS

- Orange & passionfruit pavlova 9 v\*
- Poached Yorkshire rhubarb, custard tart, lime & ginger ale granita 10.5 v
- Buttermilk panna cotta, honey nut granola, Gariguetta strawberries & mint 9.5 ♦\*
- Valrhona chocolate burnt Basque cheesecake & banana Greek yoghurt ice cream 10.5 ♦\*
- Selection of farmhouse cheeses, seeded rye cracker, house chutney 10.5 v\*
- Homemade ice creams & sorbets (3 scoops) 7 v\* (V)
- (Vanilla / Chocolate / Strawberry) (Pineapple / Pear / Rhubarb)*

### **GALVIN GREEN MAN DINING TIMES**

- Mondays – Closed (Open Bank Holiday Monday 1130-1700)
- Tuesday -Thursday lunch 1200-1400 --- Tuesday-Thursday dinner 1800 – 2000
- Friday lunch 1200-1400 --- Friday dinner 1730-2100
- Saturday lunch 1130-1400 --- Saturday dinner 1730–2100
- Sunday lunch 1130-1800

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

V = Vegetarian / (V) = vegan or can be made vegan / ♦ = contains pork / \* = Gluten Free or can be made gluten free upon request