



GALVIN
GREEN MAN
HOWE ST.

A LA CARTE

APPETIZERS

(dishes served when ready)

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

APERITIFS

GALVIN CHAMPAGNE, NV 13.5

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

HIBISCUS MARGARITA 12

El Jimador Tequila Blanco, Briottet Ginger Liqueur, spiced hibiscus syrup, lime

STARTERS

- Marrow & red pepper velouté, toasted sourdough 10.5 *
- Pork rillettes, pickled walnut ketchup, house pickles & toasted sourdough 9.5 *
- Salad of heritage beetroot, whipped goats cheese & roasted hazelnuts 10 *
- Steak tartare, hen's egg yolk, salt & vinegar shoestring crisps 14 *
- Sea trout & sea bass ceviche, chilli, lime & Avruga caviar 16 *

MAINS

- Breast of Suffolk chicken, sweetcorn, chorizo, Padrón peppers 27.5 *
- Ballotine of wild halibut, harissa roasted cauliflower, endive, lime & vanilla velouté 31.5 *
- Grilled aged beef ribeye, smoked pomme purée, long stem broccoli, almonds & red wine jus 37 *
- Chateaubriand for two, dauphinoise potatoes, long stem broccoli, almonds & Bordelaise sauce 47 *per person* *
- Great Waltham partridge, beetroot, pickled blackberries, rainbow chard & partridge jus 32.5 * (*may contain shot*)
- Miso glazed aubergine, charred spring onion, harissa potatoes & cumin yoghurt 23.5 *

SIDE ORDERS

- Chips 5 */ Green beans 5 */ Honeyed Chantenay carrots 6 */ Grilled long stem broccoli 6 *
- Mixed leaf salad 5 */ Dauphinoise potatoes 6 */ Harissa-glazed Baby Lou potatoes 6 *

DESSERTS

- Treacle sponge & vanilla double cream 9.5
- Coffee panna cotta, caramelised banana & popcorn 11 *
- Cinnamon & apple choux bun, vanilla crème Anglaise 10.5
- Valrhona chocolate mousse, spiced pumpkin & puffed wild rice 12.5 *
- Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 *

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

** Gluten Free or can be made gluten free upon request*