



GALVIN  
**GREEN MAN**  
HOWE ST.

### **APPETIZERS**

*(served when ready)*

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

### **APERITIVES**

**GALVIN CHAMPAGNE, NV 14.5**

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

**PASSIONATE SUMMER 12**

*El Jimador Reposado tequila, Del Maguey mezcal, Vedrenne  
Passionfruit liqueur, pineapple, lime, hot honey syrup*

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Great Garnetts scotch egg & rainbow slaw 12.5

Grilled garlic & citrus tiger prawn skewer, sriracha mayonnaise 11.5 \*

### **CELEBRATING 20 YEARS OF GALVIN RESTAURANTS**

***August Special Starter***

Vichyssoise of langoustine, chive 19.5 \*

### **MAINS**

- Market fish of the day, smoked tomato, chorizo & cannellini bean ragu 32 \*
- Fillet of sea bream, roasted new potatoes, broad beans & white wine velouté 26 \*
- Grilled aged beef ribeye, smoked pomme purée, long stem broccoli & red wine jus 38 \*
- Chateaubriand for two, chips, green beans & peppercorn jus *(Served medium-rare)* 48 per person \*
- Roast rump & croquette of slow cooked lamb shoulder, braised baby gem & bacon 32
- Miso glazed aubergine, spring onion & minted potatoes 21.5 \*

### **SIDE ORDERS**

- Green beans 5 \*/ Long stem broccoli 6 \*
- Chips 5 \*/ Crisp garlic potatoes 6 \*/ Mixed leaf salad 5 \*/ Pomme purée 6 \*

### **DESSERTS**

- Vanilla crème brûlée, Kentish cherries 9.5 \*
- White chocolate panna cotta, poached strawberries 9.5 \*
- Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 \*
- Valrhona chocolate & salted caramel tart, vanilla ice cream 10
- Caramel roasted pineapple, meringue, coconut sorbet 9.5 \*

### **RESTAURANT SEATING TIMES**

*Tuesday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am – 2:30pm  
Tuesday – Thursday dinner: 6:00pm–8:30pm / Friday & Saturday dinner: 5:30pm–9:00pm  
Sunday: 11:30am – 6:00pm / Bank Holiday Monday: 12:00pm – 5:00pm*

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

\* Gluten free or can be made with gluten free products  
*A discretionary service charge of 12.5% will be added to your bill*