

# GALVIN GREEN MAN

# PUB MENU

## NIBBLES

*(served when ready)*

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

## SANDWICHES

*(on lightly toasted sourdough, served with mixed leaf salad)*

Battered fish & tartare sauce 9.5 \*

Bacon, lettuce & tomato 9.5 \*

## TOASTIES

*(toasted sourdough, served with mixed leaf salad)*

Smoked Applewood cheddar & tomato 9.5 \*

Ham & Smoked Applewood cheddar 10.5 \*

## PUB CLASSICS

Velouté of chestnut mushroom & truffle cream 9 \*

Great Garnetts scotch egg & rainbow slaw 12.5

Salad of Heritage tomatoes, burrata, black olive caramel & basil 11/ 16.5 \*

Open-faced steak focaccia, rocket & horseradish crème fraiche 12.5 \*

Beef burger deluxe, Applewood cheddar, bacon, caramelised onion mayonnaise & chips 22 \*

Traditional beer battered haddock & chunky chips, mushy peas, tartare sauce, lemon 16.5 \*

Smoked Great Garnetts honey roasted ham, fried egg & chunky chips 15 \*

Cumberland sausage, pomme purée, onion gravy & crispy shallots 16.5 \*

Risotto of broad beans, marrow & ricotta 23 \*

## SIDE ORDERS

Green beans 6 \*/ Long stem broccoli 6 \*/ Mixed leaf salad 5.5 \*/

Chips 6 \*/ Crisp garlic potatoes 6 \*/ Pomme purée 6 \*

## DESSERTS

White chocolate panna cotta, British strawberries 9.5 \*

Caramel roasted pineapple, meringue, coconut sorbet 9.5 \*

Valrhona chocolate & salted caramel tart, vanilla ice cream 11.5

Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 \*

Burnt Basque cheesecake & Kentish blackberries 10.5 \*

## PUB FOOD SERVICE TIMES

**Monday – Thursday 12:00-20:30**

*(Monday Evenings Steak Night menu only)*

**Friday & Saturday 12:00 -21:00**

**Sunday 11:30- 18:30 (Sunday Menu only)**

## UPCOMING PUB EVENTS

**Live Music** Last Friday of the Month from 7pm

**Quiz Night** 2<sup>nd</sup> Wednesday of the Month from 7pm

**Alex Webb Kitchen takeover** Thursday 25<sup>th</sup> September

**MacMillan Morning** Friday 26<sup>th</sup> September 10am

**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 10% will be added to your bill*