



GALVIN
GREEN MAN
HOWE ST.

A LA CARTE

APPETIZERS

(served when ready)

Gordal olives 5.5 *

Smoked Marcona almonds 3.95 *

Maldon sea salt & rosemary focaccia 6.5

Padrón peppers & Maldon sea salt 5.5 *

APERITIFS

GALVIN CHAMPAGNE 125 ML - 15

Well balanced, fresh and lively with aromas of pear, greengages and citrus fruits

BUTTERED OLD FASHIONED - 15

Brown butter washed Diplomatico rum, Adnams rye whiskey, Amaro Averna, pedro ximenez, sugar & Angostura bitters

STARTERS

Spring pea and mint soup, chive Chantilly 9.5 *

Golden tempura curried monkfish, saffron mustard sauce, herb oil 16.5

Chargrilled Wye valley asparagus, crisp hen's egg, truffle mayonnaise 11.5

Chalk stream trout mi-cuit, celeriac remoulade, candied beetroot, apple & tarragon gel 14.5 *

Sliced sirloin of Blackwell beef, stout glaze, horseradish cream, croutons, watercress 15.5 *

Great Garnetts scotch egg, celeriac remoulade, pea shoots 12.5

MAINS

Goat's cheese and pine nut filo pastry parcel, roasted root vegetables 23

Pan fried filet of sea bass, herb crushed charlotte potatoes, fennel, tomato sauce vierge 34 *

Cornish baked Hake, lemon scented mashed potato, seafood chowder, braised pak choi & herb oil 31.5 *

10oz Aged ribeye, wild garlic purée, portobello mushroom, confit cherry tomatoes, red wine sauce 42.5 *

Duo of Spring Lamb, herb crusted rump, shoulder, boulangère potato, broccoli puree, lamb sauce 42.5

Chateaubriand for two, chips, fine beans, peppercorn jus (Served medium-rare) per person 52 *

SIDE ORDERS

Long stem broccoli 6.5/ Mixed leaf salad 6 */ Fine beans 6.5 * / Honey glazed sand carrots 6.5*

Crisp garlic potatoes 6.5 */ Pomme purée 6.5* / Chips 6.5 *

DESSERTS

Passion fruit pavlova, dulce de leche, kiwi, candied pistachios, passionfruit jam 9 *

Mango mousse, coconut sorbet, lime gel, crystallised white chocolate, coriander 12*

Dark chocolate "Crunchie" sphere, clotted cream ice cream, miso caramel, honeycomb 12

Selection of farmhouse cheeses, seeded lavash cracker, house chutney 12.5 *

Essex strawberry cheesecake, oat crumble, lemon balm 10

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 – 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*