



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 \*

Crispy Hens egg, chargrilled Wye valley asparagus, truffle mayonnaise 11.5

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

Flame grilled Cornish mackerel, 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 cod, 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 \*

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

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

## SIDE ORDERS

Long stem broccoli 6.5/ Mixed leaf salad 6 \*/ Fine beans 6.5 \* / Chantenay carrots 6.5\*

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

## DESSERTS

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

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

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

*Monday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am -2:30pm*

*Monday – 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*