



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 – 16

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

SYMPHONIE, CHÂTEAU SAINT-MARGUERITE

125ML – 9.75 175ML – 13.7 250ML 19.5

*Floral & delicate Cotes du Provence rosé, with aromas of white peach & sharp citrus peel*

## STARTERS

Tomato & basil soup, mascarpone cream, parmesan straw 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

Mi-cuit of Sea trout, saffron cous-cous tabbouleh, courgette, spiced red pepper gastric 14.5 \*

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

Suffolk white chicken and pork terrine, piccalilli gel, summer pickled vegetables 12.5

## MAINS

Grilled goat's cheese crottin, stout glaze, roasted root vegetables, herb salad 23

Pan fried fillet 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 \*

Herb crusted rump & slow cooked shoulder of spring lamb, boulangère potato, broccoli puree, lamb sauce 42.5

10oz aged ribeye, pea 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 \*

## SIDE ORDERS

Long stem broccoli 6.5 \* / Mixed leaf salad 6 \* / Buttered Hispi cabbage 6.5

Crisp garlic potatoes 6.5 \* / Pomme purée 6.5\* / Chips 6.5 \* / Fine beans & crispy shallots 6.5\*

## DESSERTS

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

Mango mousse, coconut sorbet, lime gel, crystalised 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

## 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*