GALVIN GREEN MAN HOWE ST.

Christmas 2026

Menus available from Monday 16th November

FESTIVE OPENING HOURS & MENU INFO

Our Restaurant, Pub and Private Dining Rooms are available to book every day throughout December & will be trading to normal opening hours with the exception of the below key dates.

Christmas Eve - Thursday 24th
12pm-5pm seating - (Close 7pm)
Restaurant: A la Carte Menu
Pub: Pub Classics Menu

Christmas Day - Friday 25th
12pm-3pm seating – (Close 6pm)
Adults Menu: 5 course menu + coffee & mince pies - £190 per person
Children's Menu: 4 course menu - £65 per person

Boxing day - Saturday 26th
12pm—5pm seating - (Close 7pm)
Adults Menu: 3 course menu - £75 per person
Children's Menu: 3 course menu - £35 per person

Sunday 27th
Normal Sunday hours
11:30am-5pm seating (Close 7pm)
Sunday Set Menu

Monday 28th (Bank Holiday)
11:30am—5pm seating (Close 7pm)
A la carte menu (Minimum 2 courses)

Tuesday 29th – 30th
Normal opening times

New Year's Eve Lunch - Thursday 31st
12pm-2pm seating
A la Carte Menu

Early New Year's Eve
Family Friendly
5pm-6pm seating
Adult Menu: 3 course menu - £75 per person
Children's Menu: 3 course menu - £30 per person

Late New Year's Eve
Black Tie Event - Adult only event
8pm-9pm seating – (Close 1am)
5 courses & glass of champagne on arrival - £165 per person
DJ from 8:30pm-12:30am

Thursday 1st January
12pm-5 pm (Close 7pm)
Adults Menu: 3 Course Menu - £65 per person
Standard Children's Menu

MARRIAGE

GROUP DINING MENUS
AVAILABLE FROM NOVEMBER 26TH

Drinks & Canapé reception
One 125ml glass + 3 canapes per person

Primi Soli Prosecco NV, Italy & Chef's Selection of Canapés £12.50pp
NV Champagne Galvin "Grande Réserve" Brut & Chef's Selection of Canapés £19.50pp

Choice of 1 dish per course

Available in our restaurant and private dining rooms

STARTERS*

Jerusalem artichoke soup, trompette mushrooms & herbs *

Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough *

Cured Hampshire trout, bergamot dressing, horseradish *

Salt baked heritage beetroot, whipped British ricotta & toasted walnuts *

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MAINS*

Cornish wild seabass, salsify, samphire and beurre blanc *

Ballotine of turkey, traditional roast trimmings & roast jus *

Slow cooked beef cheeks, garlic mash, winter leaves, red wine jus *

Truffle risotto, preserved lemon & hazelnut*

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DESSERTS

Green Man honey parfait & clementine sorbet *

Christmas pudding, brandy cream & cranberries *

Dark chocolate mousse, blood orange & stout ice cream*

Selection of farmhouse cheeses & traditional accompaniments *

* gluten free or can be made with gluten free products

£49 Monday -Thursday Lunch & Dinner
£55 Friday - Saturday Lunch & Dinner

FESTIVE MICHELIN BIB GOURMAND

FROM 16TH NOVEMBER 2026

STARTERS

Jerusalem artichoke soup, brioche & herbs

Citrus cured sea trout, blood orange vinaigrette

Chicken liver parfait, red onion chutney & toasted sourdough

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MAINS

Pan seared sea bream, fennel & preserved lemon

Great Waltham Partridge, parsnip puree & braised chicory

Butternut squash risotto, aged parmesan, hazelnut

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SIDE ORDERS

Winter leaf salad 6 | Crispy garlic potato, salsa verde 6.5

Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

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DESSERTS

Brie de meaux, poached quince, truffled Green Man honey

Salted caramel tart, popcorn, clementine sorbet

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am – 2:30pm
Tuesday – Thursday dinner: 6pm – 8:30pm
Friday & Saturday dinner: 5:30pm – 6:30pm & 8:15pm – 9pm
(Maximum of 6 guests)

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

CHRISTMAS A LA CARTE
FROM NOVEMBER 16TH 2026

Aperitifs

Galvin Champagne
125ml 16
Fresh & lively, pear, greengage & citrus

Symphonie, Château Sainte-Marguerite
125ml 9.75 | 175ml 13.7 | 250ml 19.5
Floral Côtes de Provence rosé, peach & citrus

APPETISERS

Maldon oyster, pickled green apple 4.5 each
Gordal olives 5.5 | Rosemary focaccia 5.5 | Padron peppers & sea salt 5.5
Beef tartare, potato rosti & egg yolk 7.5

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs 14
Salt baked heritage beetroot, whipped British ricotta & toasted walnuts 12
Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough 13
Cured Hampshire trout, bergamot dressing, horseradish 13
Cured beef carpaccio, parmesan, black truffle 14

MAINS

Dorset crab linguine, garlic & nduja 30
Cornish wild seabass, salsify, samphire and beurre blanc 32
Slow cooked beef cheeks, garlic mash, winter leaves, red wine jus 32
Ben Rigby farm venison, juniper berries, anchovy bagna cauda 36
Truffle risotto, preserved lemon & hazelnut* 25

TO SHARE

Chateaubriand for two, Bordelaise sauce 48 per person

SIDE ORDERS (V)

Autumn leaf salad 6 | Crispy garlic potato, salsa verde 6.5
Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

DESSERTS

Christmas pudding, brandy cream & cranberries 10
Dark chocolate mousse, blood orange & stout ice cream 10
Fior di latte ice cream, nutty granola, macerated blackberries 9
Baron Bigod, poached pear, truffled Green Man honey 11.5
Green Man honey parfait & clementine sorbet 10

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CHRISTMAS DAY MENU

ADULT MENU

CANAPES

Pumpkin and truffle arancini
Smoked salmon, cream cheese & dill roulade with caviar*
Smoked duck rillette, prune and Armagnac*

FIRST COURSE

Hand dived scallop, cauliflower & green apple*
Ricotta gnocchi, crispy sage & amaretto beurre noisette
Duck liver parfait, blood orange, toasted hazelnuts*

MAIN COURSE

Aged Scottish beef fillet, mashed potato, juniper red cabbage, red wine jus*
Roast bronze turkey, apricot pork stuffing, pigs in blanket, duck fat roast potatoes, brussel sprouts & pan jus*
Cornish wild sea bass, caramelised leek risotto & crispy palourde clams*
Celeriac & beetroot pithivier, stilton fondue & black truffle

PRE DESSERT

Mandarin sorbet, coconut white chocolate crumb*

DESSERT*

Christmas pudding, brandy cream & cranberries
Warm Valrhona dark chocolate mousse, coconut sorbet & vanilla clementine
Selection of cheeses, quince purée & rye crackers

TO FINISH

Coffee & warm mince pies

Menu £190 per person

CHRISTMAS DAY MENU

CHILDREN'S MENU

STARTERS

Bayonne ham & compressed melon *
Oak smoked salmon, rocket & lemon *
Celeriac soup, toasted focaccia *

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MAINS

Slow cooked beef, carrots & roast potatoes *
Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
Wild seabass, crushed potatoes & samphire *

∞

PRE-DESSERT

Mandarin sorbet *

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DESSERTS

Selection of ice cream*
Traditional Christmas pudding & double cream *
Warm Valrhona dark chocolate mousse, coconut sorbet & crackling chocolate

4 Course Menu £65

* Can be made with gluten free products

BOXING DAY MENU

ADULT MENU

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs *

Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough *

Cured Hampshire trout, bergamot dressing, horseradish *

Ricotta gnocchi, crispy sage & amaretto beurre noisette

∞

MAINS

Pan fried fillet of sea bass, caramelised leek risotto & crispy palourde clams*

Roast bronze turkey, apricot pork stuffing, Yorkshire pudding, pigs in blankets, roasted potatoes, brussels sprouts, jus*

Roast aged sirloin of beef, Yorkshire pudding, duck fat potatoes, honey carrots & red wine gravy*

Celeriac & beetroot pithivier, stilton fondue & black truffle

∞

DESSERTS

Christmas pudding, brandy cream & cranberries

Dark chocolate mousse, blood orange & stout ice cream*

Green Man honey parfait & clementine sorbet *

Selection of cheeses, quince puree

3 course menu £75pp

* Gluten Free or can be made with gluten free products

BOXING DAY MENU

CHILDREN'S MENU

STARTERS

Bayonne ham & compressed melon *
Jerusalem artichoke soup, toasted focaccia *
Oak smoked salmon, rocket & lemon *

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MAINS

Slow cooked beef, carrots & roast potatoes *
Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
Wild seabass, crushed potatoes & samphire *

∞

DESSERTS

Selection of ice creams*
Traditional Christmas pudding & double cream *
Warm Valrhona dark chocolate mousse & coconut sorbet

3 course menu £35

* Gluten Free or can be made with gluten free products

CHRISTMAS GIFTING

GIVE THE GIFT OF GALVIN

This Christmas, give something better than another parcel to unwrap — an evening to look forward to.

A Galvin gift card is an invitation to gather round the table, whether that's Michelin-starred dining at La Chapelle, a long, generous feast at Bistrot & Bar, or a cosy Sunday at Green Man.

It's the easiest gift to get right: no guessing, no wrong size, no returns queue. Just good food, warm hospitality, and a table waiting for them whenever they're ready to book.

Give the gift of a seat at the table. Give the gift of Galvin.

GIFT SHOP

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