



GALVIN  
**GREEN MAN**  
HOWE ST.

## APERITIF MAISON

Gordal olives 3.5, Home baked garlic & rosemary focaccia, smoked butter & Maldon sea salt 4

## STARTERS

Chilled Charentais melon soup, Bayonne ham & fresh almonds 8  
Whipped smoked cod roe, crispy chicken skin, radish & compressed cucumber 8.5  
English buffalo mozzarella, Norfolk heirloom tomato & basil 9.5  
Old Spot Scotch egg & pickled walnut purée 8

## MAINS

Pan seared fillet of sea bream, crispy polenta, sugar snap peas & confit datterini tomatoes 18.5  
Roast breast of Suffolk corn fed chicken, Pomme dauphine, peas, bacon & girolles 22.5  
Grilled 8oz sirloin of Herefordshire beef, cremed chestnut mushrooms, pomme Anna & watercress 29.5  
Baked aubergine, black olive tapenade, piperade, fregola & golden raisins 16.5

## SIDES ( 3.5 each)

French fries, Mixed leaf salad,  
Grilled courgettes with thyme, French beans

## DESSERTS

Apple Tarte Tatin, Normandy crème Fraiche 8  
Valrhona chocolate mousse, cherries & pistachio 9  
Vanilla crème brûlée, local Essex strawberries & lemon sablé 8.5  
Selection of farmhouse cheeses, oat cakes & house chutney 9.5  
Homemade sorbets & ice creams 5.5

### BIB GOURMAND MENU

*Lunch 3 courses £21.5*

Monday to Saturday: 12pm-2.30pm

*Dinner 3 courses £24.5*

Monday to Friday: 6pm-9.30pm,

Saturday: 5.30pm-7pm & from 9pm-10pm

Chilled Charentais melon soup & fresh almonds ∞  
Pan seared fillet of sea bream, crispy polenta, sugar  
snap peas & confit datterini tomatoes

∞

Vanilla crème brûlée

### PUB CLASSICS

“French pie” & green beans 15.5

Galvin beef burger deluxe, applewood smoked  
cheddar, bacon & caramelised onion  
mayonnaise 16.5

Adnams beer battered fish & chips, mushy  
peas, lemon, tartare sauce 15.5

*Please let the manager know of any allergies or dietary requirements. Please ask a member of our team for our Vegan & Vegetarian menu  
An optional gratuity of 12.5% will be added to your bill*