



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APPETIZERS

Gordal olives 4
Spicy broad beans 4
Wood roasted chorizo & aioli 6
Truffle & pecorino mixed nuts 5.5
Padron peppers & Maldon sea salt 5.5
Home baked garlic & rosemary focaccia 5.5

RECOMMENDED WINE PAIRINGS

Roast sirloin of Herefordshire beef

Malbec, Argentina
175ml 8.2 / 250ml 12

Roast supreme of free range chicken

Galvin Chardonnay, Burgundy, France
175ml 10.50 / 250ml 15

STARTERS

Fennel & apple gazpacho, horseradish cream & smoked mackerel crostini
Whipped goats cheese, heritage tomatoes, black olive tapenade & fine herb V V
Beef carpaccio, pickles, aged balsamic & focaccia *£2 supplement
Great Garnetts scotch egg, pickled shallots, walnut purée
Boquerones, lemon, parsley, chilli & toasted ciabatta

MAINS

*Roast sirloin of Herefordshire beef
*Roast supreme of free range chicken, sage & onion stuffing
***Our roasts are served with duck fat roast potatoes, carrots, hispi cabbage & Yorkshire pudding**
Pan seared fillet of sea bass, Charlotte potatoes, petits pois à La Française
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips
Miso glazed aubergine, puffed wild rice, cumin yoghurt, apricot & harissa glazed charlotte potatoes V V

SIDES

Duck fat roast potatoes / Chips / Green beans 4.25
Cauliflower cheese / Great Garnetts pork, sage & onion stuffing 5.25

DESSERTS

Buttermilk panna cotta, oats & cherries
Burnt Basque cheesecake & British strawberries V
Caramelised hazelnut & lemon tart, Italian meringue, raspberry
Valrhona chocolate marquise, honeycomb & Green Man honey Chantilly
Selection of farmhouse cheeses, red onion & port marmalade, seeded rye cracker
Homemade Ice creams & Sorbets V

2 courses £28

3 courses £33

V = Vegetarian / V = Can be made vegan

Please ask your server about additional vegan options available

Please let the manager know of any allergies or dietary requirements. An optional gratuity of 12.5% will be added to your bill.