



GALVIN
GREEN MAN
HOWE ST.

HAPPY MOTHER'S DAY SAMPLE MENU

APERITIF MAISON

Glass of Galvin champagne NV £12

Nocellera olives £3.5, Home baked rosemary focaccia, smoked butter & Maldon sea salt £4

STARTERS

Seasonal soup of the day & grilled focaccia

Buffalo mozzarella, blood orange, pomegranate & pistachio

Whipped smoked cod roe, crispy chicken skin, radish & croutons

Ham hock & chicken terrine, plum chutney, toasted bloomer

Aylesbury duck liver parfait, quince purée & toasted brioche

MAINS

Roast breast of Suffolk chicken, pork, sage & onion stuffing

Fleurie, Domaine de la Madone, 2016, Beaujolais (Gamay) £45

Roast sirloin of Herefordshire beef (served pink) & Yorkshire pudding

Château Le Bedat, 2015, Bordeaux Supérieur (Merlot/Cabernet) £35

Slow roast leg of Essex lamb (served pink), braised red cabbage & mint sauce

Corbières, Château La Bastide, 2016, Languedoc (Syrah/Grenache/Mourvèdre) £28

Our roasts are served with all trimmings

Pan seared suprême of Loch Duart salmon, lobster ravioli, rainbow chard & citrus beurre blanc

Galvin Chardonnay, 2015, Burgundy £39

Potato rosti, black garlic, broad beans, grelots & radish

Good Hope Chenin Blanc, 2018, Stellenbosch, South Africa £28

SIDES £3.5 each

Red cabbage – Cauliflower cheese – Roast potatoes

DESSERTS

Valrhona chocolate mousse & blood orange

Yorkshire rhubarb & crème Pâtissière tartlet

Selection of farmhouse cheeses, oat cakes & chutney (**£3 supplement**)

Vanilla crème brûlée, strawberries & lemon sable

Salted caramel tart & almond milk ice cream

VEGETARIAN & VEGAN OPTIONS AVAILABLE

2 COURSES £25.5 3 COURSES £29.5

Please let the manager know of any allergies or dietary requirements

An optional gratuity of 12.5% will be added to your bill