



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APERITIF MAISON

Gordal olives 3.5

Home baked garlic & rosemary focaccia, seaweed butter & Maldon sea salt 4

STARTERS

English buffalo mozzarella, Norfolk heirloom tomatoes & basil

Chilled velouté of fennel & white grape, iberico ham, horseradish, smoked almonds

Pickled & scorched Cornish mackerel, kohlrabi & chive crème fraiche

Old Spot Scotch egg & pickled walnut purée

MAINS

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

Roast breast of Suffolk chicken, sage & onion stuffing*

**Our roasts are served with all the trimmings*

Wood roasted whole plaice on the bone, braised pilaf rice, sautéed fennel & tarragon velouté

Saffron risotto, confit datterini tomatoes & parmesan crisp

SIDES 3.5

Green beans, Cauliflower cheese, Roast potatoes

DESSERTS

Valrhona chocolate crémeux, raspberry & mint

Quickes mature cheddar, oat cakes & house chutney

Burnt Basque cheesecake, poached pear & berry coulis

Greengage frangipane tart & cherry stone ice cream

Homemade sorbets & ice creams

2 courses £28

3 courses £32

Please let the manager know of any allergies or dietary requirements.

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