



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APPETIZERS & TAPAS

Gordal olives 4
Spicy broad beans 4
Padron peppers & Maldon sea salt 5.5
Wood roasted chorizo & aioli 6
Home baked focaccia 4.5

RECOMMENDED WINE PAIRINGS

Roast sirloin of Herefordshire beef
Bordeaux Rouge 2018, Maison Idiart, France
175ml 8.2 / 250ml 11.7

Roast Great Garnetts pork
*Galvin Chardonnay 2015, Vincent Girardin,
Burgundy, France*
175ml 9.90 / 250ml 14.20

STARTERS

Gazpacho Andaluz, classic garnish
Salad of heritage tomato, goat's curd, pesto & garlic croutons
Boquerones, pickled anchovies with lemon, chive & grilled toast (*Supplement £2.5*)
Bayonne ham, Charantis melon, mizuna & balsamic
Great Garnetts Scotch egg & celeriac remoulade

MAINS

*Roast belly of Great Garnetts pork, homemade apple sauce
*Roast supreme of free range chicken with herb butter, sage & onion stuffing
*Roast sirloin of Herefordshire beef (*Supplement £3*)

**Our roasts are served with duck fat roast potatoes, heritage carrots, hispi cabbage, celeriac purée & Yorkshire pudding*

Chalk stream trout, braised fennel, cucumber & confit tomato
Beef burger deluxe, Applewood smoked cheddar, bacon, roast onion mayonnaise & fries
Ardleigh farm asparagus, spinach, pea & lemon risotto

SIDES 4.25

Cauliflower cheese, Mixed salad, Duck fat roast potatoes, French beans

DESSERTS

Valrhona chocolate tart, popcorn ice cream
Vanilla crème brûlée, wild pepper meringue, Essex raspberries
Burnt Basque cheesecake, English strawberries & pistachio
Selection of farmhouse cheeses, oat cakes & house chutney (*Supplement £2*)
Selection of homemade ice creams & sorbets

2 courses £25

3 courses £30

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

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