



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 4.5

### RECOMMENDED WINE PAIRINGS

- Roast sirloin of Herefordshire beef  
*Bordeaux Rouge, Maison Idiart, France*  
175ml 8.2 / 250ml 11.7
- Roast Great Garnetts pork  
*Galvin Chardonnay, Burgundy, France*  
175ml 9.90 / 250ml 14.20

### STARTERS

- New season leek & potato velouté, onion seeded bread  $\underline{V}$
- Whipped goats cheese, salad of endive, pickled pear & walnuts  $\underline{V}$   $\textcircled{V}$
- Wye Valley English asparagus, smoked magret duck breast & Urfa chilli (£4 Supplement)
- Charred Cornish mackerel, seaweed, pink ginger & sesame soy slaw
- Great Garnetts scotch egg, pickled apple, parsley & mustard emulsion

### MAINS

- \*Roast sirloin of Herefordshire beef
- \*Roast belly of Great Garnetts pork
- \*Roast supreme of free range chicken, sage & onion stuffing
- \*Roast lamb & braised red cabbage (£5 Supplement)

\*Blackwells Farm Chateaubriand for two (Supplement £15.5 per person)

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

- Wood roasted ballotine of Skrei cod, crushed Charlotte potatoes, Scottish mussels, buttered leeks & sauce mouclaud
- Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & hand cut chips
- Charred cauliflower steak, crispy kale, rose harissa, raisin & pine nut dressing  $\textcircled{V}$

### SIDES

- Duck fat roast potatoes, hand cut chips, purple sprouting broccoli 4.25
- Cauliflower cheese, Great Garnetts pork, sage & onion stuffing 5.25

### DESSERTS

- Vanilla crème caramel, orange & mixed nut granola  $\underline{V}$
- Caramelised hazelnut & lemon tart, Italian meringue, raspberry
- Burnt Basque cheesecake, Gariguettes strawberries & crystallised pistachios  $\underline{V}$
- Valrhona chocolate mousse, caramelised white chocolate, coffee & butterscotch
- Selection of farmhouse cheeses, house chutney & seeded rye cracker
- Homemade Ice creams & Sorbets  $\underline{V}$   $\textcircled{V}$

**2 courses £28**

**3 courses £33**

$\underline{V}$  = Vegetarian /  $\textcircled{V}$  = Can be made vegan

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