



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APPETIZERS

Gordal olives 4
Spicy broad beans 4
Chorizo & garlic aioli 6
Truffle & pecorino mixed nuts 5.5
Padrón peppers & Maldon sea salt 5.5
Marinated bocconcini, olives & smoked tomato 6.5
Sourdough & whipped butter 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

Roasted red pepper & marrow velouté, toasted brioche
Collebianco mozzarella, salt baked beetroot, pickled carrot & black olive tapenade (V)
12 month Aged Bayonne ham, watermelon, urfa chilli & celeriac rémoulade
Great Garnetts scotch egg, pickled shallots, mustard & parsley emulsion
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, heritage carrots, hispi cabbage, Yorkshire pudding & carrot purée**

Harissa crusted Market fish, crushed charlotte potatoes, charred sweetcorn, tomato, bacon & white wine velouté
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips
Roast butternut squash risotto, smoked tomato, aged parmesan (V)

SIDES

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

DESSERTS

Coffee & buttermilk panna cotta, salted caramel popcorn
Whipped passionfruit cheesecake, meringue & pistachios
Vanilla poached pear, frangipane, toasted almonds & honey Chantilly
Selection of farmhouse cheeses, caramelised onion & apple chutney, seeded rye cracker
Valrhona chocolate mousse, blood orange & yuzu
Homemade ice creams & sorbets (V)

2 courses £28

3 courses £33

= Vegetarian / (V) = Can be made vegan

Please let the team know of any allergies or dietary requirements