



GALVIN  
**GREEN MAN**  
HOWE ST.

# Tasting Menu

Available Tuesday – Friday  
February 6th – 29th March 2024  
Lunch & Dinner

Salt baked celeriac soup, wild mushroom brioche

*Recommended wine pairing: Toques et Clocher Chardonnay, Langedoc-Roussillon 125ml- £7.75*

∞

Brandade of lobster & salt cod, lobster bisque, rouille

*Recommended wine pairing: La Paradou Viognier, Ventoux, France 125ml- £5.2*

∞

Roast Aylesbury duck breast, barbecued hispi  
cabbage, pickled walnut purée, duck fat rosti

*Recommended wine pairing: Tacherons Pinot Noir, Pays d'Oc 125ml- £6.3*

∞

Truffle Brie de Meaux, Green Man honey

*Recommended wine pairing: Galvin Champagne, Beaumont des Crayères, NV 125ml- £13.5*

∞

Valrhona milk chocolate mousse, hazelnut, miso,  
brownie, espresso foam

*Recommended wine pairing: Galvin 10yo Tawny Port 100ml- £13*

## 5 Course Menu £70

*Please note that the whole table is required to order from this menu & that you are unable to switch menus on the day you dine.*

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