



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

SUNDAY 14TH APRIL

APPETIZERS

Gordal olives 5*[Ⓟ] / Garlic & rosemary focaccia 5.5 [Ⓟ] / Chorizo & garlic aioli 6 *[◆]
Padrón peppers & Maldon sea salt 6.5 [Ⓟ] / Truffle & pecorino mixed nuts 6 [Ⓟ]*

STARTERS

Coconut & cauliflower velouté, toasted focaccia *[Ⓟ] [Ⓟ]
Salad of whipped goats cheese, roasted squash, blood orange & pomegranate *[Ⓟ] [Ⓟ]
Mosaic of game terrine, pickled shimeji, red onion marmalade & sourdough *[◆]
Great Garnetts scotch egg, house pickles & sun-dried tomato emulsion *[◆]
Sea bass tartare, avocado mousse, fennel & grapefruit * (£4 supplement)

MAINS

Roast sirloin of Herefordshire beef *
Recommended Wine Pairing – Malbec, Argentina 175ml 8.7 / 250ml 12.4
Roast supreme of free range chicken with pork, sage & onion stuffing *[◆]
Recommended Wine Pairing – Chardonnay, France 175ml 9.7 / 250ml 13.8
Roast loin of Great Garnetts pork *[◆]
Recommended Wine Pairing – Pinot Noir, France 175ml 9.6 / 250ml 13.7
Duo of roasts – Supreme of chicken & sirloin of beef *[◆] (Supplement £9)

Meat roasts come with duck fat roast potatoes, Chantenay carrots, savoy cabbage & Yorkshire pudding

Mixed seed nut roast, roasted new potatoes, Chantenay carrots, savoy cabbage & Yorkshire pudding [Ⓟ] [Ⓟ]
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips *[◆]
Market fish of the Day, confit leeks, daikon, samphire & orange dressing *
Roasted Jerusalem artichoke risotto & aged parmesan [Ⓟ] *[Ⓟ]

SUNDAY SIDES

Duck fat roast potatoes 5 * / Apricot harissa glazed new potatoes 6 *[Ⓟ] / Tenderstem broccoli 5 *[Ⓟ] [Ⓟ]
Green beans 5 *[Ⓟ] [Ⓟ] / Cauliflower cheese 6 *[Ⓟ] / Great Garnetts pork, sage & onion stuffing 6 *[◆]

DESSERTS

Orange & passionfruit pavlova ^v*
Custard tart & Gariguettes strawberries [Ⓟ]
Buttermilk panna cotta, honey nut granola & poached Yorkshire rhubarb *[◆]
Valrhona chocolate burnt Basque cheesecake & banana Greek yoghurt ice cream *
Selection of farmhouse cheeses, house chutney & seeded rye cracker *[Ⓟ] (£2 supplement)
Homemade ice creams & sorbets (3 scoops) *[Ⓟ] [Ⓟ]
(Vanilla / Chocolate / Strawberry) (Pineapple / Pear / Rhubarb)

2 courses £33

3 courses £38

[Ⓟ] = Vegetarian / [Ⓟ] = Can be made vegan / [◆] = contains pork / * = Gluten free or can be made gluten free upon request
Please let the team know of any allergies or dietary requirements

