



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

SUNDAY 3RD NOVEMBER

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

Celeriac & walnut velouté, sourdough croutons *
Honey roast squash, Bayonne ham & bitter leaf *
Smoked cod's roe, pickled cucumber & toasted focaccia
Steak tartare, confit egg yolk, pickled shimeji & toasted sourdough * (£5.5 supplement)
Imam Bayaldi, cumin yogurt & focaccia croutons *

MAINS

Roast sirloin of Herefordshire beef *
Recommended Wine Pairing – Bordeaux, France 175ml 9.8 / 250ml 14
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 – Cãstelao, Portugal 175ml 8.2 / 250ml 11.7

Meat roasts come with duck fat roast potatoes, honey glazed Chantenay carrots, Hispi cabbage & Yorkshire pudding

Mixed nut roast, roasted new potatoes, Chantenay carrots, Hispi cabbage & Yorkshire pudding
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips *
Market fish of the Day, herb crushed baby Lou potatoes, tenderstem broccoli & sesame soya broth *
Wild mushroom & herb gnocchi, smoked Cheddar

SUNDAY SIDES

Green beans 5 */ Harissa glazed new potatoes 6 * / Duck fat roast potatoes 5 *
Cauliflower cheese 6 */ Great Garnetts pork, sage & onion stuffing 6 * / Long stem broccoli 6 *

DESSERTS

Spiced apple & pear crumble, custard *
Buttermilk panna cotta, port poached pear *
Chilled vanilla rice pudding & plum compote *
Valrhona chocolate mousse, spiced pumpkin & puffed wild rice *
Selection of Farmhouse cheeses, house chutney & seeded rye cracker * (£5.5 supplement)

2 Courses £38

3 Courses £42

Please let the manager know of any allergies or dietary requirements

** Gluten Free or can be made gluten free upon request*