



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APERITIF MAISON

Glass of Galvin champagne NV 12

Nocellara olives 3.5, Home baked selection of breads, smoked butter & Maldon sea salt 4

STARTERS

Velouté of white onion, aged parmesan croutons

Ham hock & chicken terrine, plum chutney, toasted bloomer

Whipped smoked cod roe, crispy chicken skin, radish & croutons

Salad of Heritage beetroot, whipped goats cheese, caramelised walnuts & balsamic

Pork Rillettes, pickled onions, cornichons & croutons

MAINS

Roast breast of Suffolk chicken, pork, sage & onion stuffing

Roast sirloin of Herefordshire beef (served pink) & Yorkshire pudding

Slow roast Dingley Dell pork belly, crackling & apple sauce

Our roasts are served with all the trimmings

Loch Duart salmon fishcake, winter leaf salad, poached Norfolk hen's egg & parsley mayonnaise

Harissa spiced pumpkin, Puy lentils, date purée & coriander

SIDES £3.5 each

Red cabbage – Cauliflower cheese – Roast potatoes

DESSERTS

Manjari chocolate mousse & orange

Vanilla crème brûlée, port poached quince & pain d'épice

Selection of farmhouse cheeses, oat cakes & chutney (£2.00 supplement)

Valrhona chocolate fondant & pistachio ice cream (£2.00 supplement)

Selection of homemade sorbets & ice creams

Salted caramel tart & pear sorbet

2 courses £25.5 3 courses £29.5

PRIVATE DINING ROOMS

Galvin Green Man has four beautiful private dining rooms
that can accommodate up to 12 guests.

The perfect space to host corporate meetings & family occasions.

Please let the manager know of any allergies or dietary requirements

An optional gratuity of 12.5% will be added to your bill