



GALVIN GREEN MAN

9 Year Anniversary Dinner

BLACK TIE EVENT

Thursday 6th November 2025

Glass of Galvin Champagne NV

∞

Winter truffle arancini

∞

**Pressed terrine of game, pickled carrots, quince &
toasted sourdough**

Recommended wine pairing – Gewurztraminer, Christophe Mittnacht, France, 125ml – 11.7

∞

Raviolo of scallop & Dorset blue lobster, lobster bisque

Recommended wine pairing – Sancerre, Domaine Balland, Loire, France, 125ml – 12.2

∞

Slow cooked beef cheeks, red wine & truffle mash

Recommended wine pairing – Rioja Reserva, Hacienda Grimon, Spain, 125ml – 12.5

∞

Clementine cheesecake, Valrhona chocolate ice cream

Recommended wine pairing – Tokaji Late Harvest Cuvée, Sauska, Hungary, 50ml – 8.4

Aperitif & 5 Course Menu £85pp

Wine pairing flight £40pp

Please let us know of any allergies or dietary requirements upon booking

Please note this is the sole menu for the evening.

A discretionary service charge of 12.5% will be added to your bill