



GALVIN
GREEN MAN
HOWE ST.

SUNDAY MENU

APPETIZERS

(Included in set menu price & served as you browse)

Maldon sea salt & rosemary focaccia

STARTERS

Velouté of Jerusalem artichokes, artichoke crisps *

Salad of butternut squash, blue cheese mousse & pinenuts *

Torched Mackerel, heritage beetroot & citrus crème fraîche *

Great Garnetts scotch egg, celeriac remoulade & pea shoots

Pork croquettes, pickled walnut puree, apple & frisée salad

MAINS

Roast aged sirloin of Dedham Vale beef *

Recommended Wine Pairing – Corbières (Syrah/Grenache/Mourvedre), France 175ml 7 / 250ml 10

Roast supreme of Suffolk chicken with pork, sage & onion stuffing *

Recommended Wine Pairing – Chardonnay, France 175ml 9.7 / 250ml 13.8

Slow cooked belly of Dingley Dell pork *

Recommended Wine Pairing – Cãstelao, Portugal 175ml 8.2 / 250ml 11.7

Duo of Roast * (£12.5 supplement)

Aged sirloin of Dedham vale beef & Suffolk chicken with pork, sage & onion stuffing

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

Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips *

Roasted Celeriac Steak, carrots, hispi cabbage, roasted new potatoes, Yorkshire pudding *

Pan seared Sea Bream, creamed puy lentils, crisp cavolo nero *

EXTRAS

Duck fat roast potatoes 6.5* / Green beans 6.5* / Tender stem Broccoli 6.5 *

Cauliflower cheese 6.5 * / Great Garnetts pork, sage & onion stuffing 6.5 / Yorkshire pudding 2.5

DESSERTS

Bramley apple & blackberry crumble, crème anglaise *

White chocolate & coconut rice pudding, coconut sorbet *

Selection of Farmhouse cheeses, house chutney & seeded rye cracker *

Angelina plum & frangipane tart, & plum sorbet

Chocolate fondant, blood orange sorbet

2 Courses £44 / 3 Courses £48

Please let the manager know of any allergies or dietary requirements

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

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