



GALVIN  
**GREEN MAN**  
HOWE ST.

## Sunday Lunch Menu

### APPETIZERS

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

Maldon sea salt & rosemary focaccia

### STARTERS

Celeriac Velouté, chive Chantilly, rosemary crouton\*

Salad of roast butternut squash, blue cheese mousse & pine nuts \*

King prawns marinated in wild garlic, lemon & chilli, chargrilled focaccia, siracha mayonnaise\*

Pork, ham and cheese croquette, baked apple puree, apple and frisee salad

Great Garnetts scotch egg, celeriac remoulade & pea shoots

### MAIN COURSES

Roast aged sirloin of Dedham Vale beef \*

*Recommended Wine Pairing – Malbec, Argentina 175ml 10.5 / 250ml 15*

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

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

Great Garnetts pork loin \*

*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, red cabbage & Yorkshire pudding*

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

Risotto of Paris cap mushrooms, rocket, pine nut & parmesan \*

Pan fried fillet of sea bass, red wine glazes salsify, herb crushed charlotte potatoes, chive beurre blanc \*

### 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

Sicilian lemon tart, raspberry sorbet

Greek yoghurt panna cotta & poached rhubarb \*

Dark chocolate mousse, passion fruit sorbet, passion fruit jam, chocolate tuille \*

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

Sticky toffee pudding, butterscotch sauce, creme fraiche

*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*