



GALVIN GREEN MAN

10 Year Anniversary Dinner

Thursday 29th October 2026

Galvin Champagne NV

∞

Marinated Hampshire sea trout, hash brown & caviar

2022 Saint Peray, Lieu-Dit 'Bionse', Yves Cuilleron, Rhône Valley, France

∞

Parfait of duck liver, Sauternes jelly & toasted sourdough

2019 Gewürztraminer, Rolly Gassmann, Alsace, France

∞

Poached Dorset blue lobster, baby leeks, seaweed butter & samphire

2023 Chardonnay, Danbury Ridge Estate, Essex, England

∞

Roast fillet & slow cooked rib of beef, shallot puree & Madeira sauce

2006 Bodegas Urbina Rioja Reserva Especial, Rioja Alta, Spain

∞

Clementine soufflé, white chocolate sorbet

2000 Riesling 'Auslese', Weingut Carl Koch, Oppenheimer Sackträger, Rheinhessen, Germany

Aperitif & 5 Course Menu £95pp

Wine pairing flight £45pp

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