

THE GRIFFIN

Starters

- Homemade soup with artisan bread **(V) (GFA) £4.75**
- Pan seared scallops, pea puree & black pudding bon bons **£9.00**
- Duck liver pate, cherry chutney & sourdough bread **(GFA) £5.95**
- Chicken satay with Asian slaw **(GF) £5.25**
- Salt and pepper squid, chilli and lime mayonnaise & sundried tomato salad **(GFA) £6.50**
- Lambton & Jackson smoked salmon, horseradish crème fraîche & balsamic beetroot **(GF) £6.50**
- Grilled goats cheese crostini, walnuts & burnt onion relish **£4.95**

Sharers

- Vegan tapas - olives, hummus, artichoke hearts, roasted red peppers, falafel & pitta **(VE) (V) £11.95**
- Fishermans board - salt & pepper squid, smoked salmon, prawn crevettes, mackerel pate & sourdough bread **(GFA) £14.95**
- Charcuterie board - cured meats, smoked duck breast, roasted red peppers, duck liver pate, olives, cheeses & artisan breads **(GFA) £17.50**

Mains

- Catch of the day, thick cut chips, homemade tartare sauce & blitz peas **£12.50**
- Wicks Manor Farm Olde English sausages, champ mash & onion jus **£9.95**
- Pan fried duck breast, dauphinoise potatoes, parsnip puree, caramelised carrots & redcurrant jus **(GF) £15.95**
- Chicken teriyaki, Asian vegetables & egg noodles **£11.95**
- Moules Marinière & frites **£10.95**
- Pea, leek & garden herb risotto with pine nuts **(VE) (GF) £9.50**
- Pan fried Seabass, sautéed potatoes, samphire & orange and chilli oil **(GF) £14.95**
Add scallops **£3.50**
- Griffin burger - Homemade chuck steak burger, cheddar, house slaw, Griffin burger sauce & thick cut chips **£10.95**
- Chicken burger – grilled chicken fillet, cheddar, homemade BBQ sauce, house slaw & thick cut chips **£10.95**
- Extra Burger Toppings:** Brie/Bacon/Fried egg **£1.00** Halloumi/Avocado **£1.50**
- Sirloin Steak, thick cut chips, vine tomatoes & field mushroom **(GFA) £17.95**
- Ribeye Steak, thick cut chips, vine tomatoes, field mushroom **(GFA) £20.95**
Add Sauce: Diane/Peppercorn/Blue cheese/Béarnaise **£1.50**

Sides

- Mixed Vegetables, Thick cut chips, House salad, House slaw, Onion rings **£3.00**
- Sweet potato fries **£3.95** Truffle parmesan fries **£4.00**

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Desserts

Homemade Cheesecake & vanilla ice cream **£5.75**

Lemon posset, poppy seeds, raspberry coulis & fresh raspberries **(GF) £4.95**

Chocolate brownie, chocolate sauce & vanilla ice cream **(GF) £5.50**

Crème brûlée **(GF) £5.95**

Apple crumble, custard or ice cream **(GF) £5.75**

Selection of sorbets - please ask your server for flavours **£4.50**

Selection of ice creams - please ask your server for flavours **£4.50**

Cheeseboard, selection of cheeses, fruit, celery, chutney, crackers **(GFA) £7.95**

Coffee or Tea

Espresso **£1.50**

Double Espresso **£2.20**

Filter Coffee **£1.95**

Cappuccino **£2.95**

Latte **£2.95**

Teas: English breakfast, Earl Grey, Green, Peppermint, Camomile **£1.95**

Hot Chocolate **£2.95**

Liqueur Coffee

Famous Grouse, Glenfiddich, Laophraig, Jamesons

Courvoisier, Remy Martin, Monkey Shoulder

Drambuie, Cointreau, Glayva, Tia Maria, Amaretto, Baileys

£4.95

(V) Vegetarian Dishes (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative

Please be aware that our menu does contain some or all of the 14 allergens

Our food is freshly prepared on site and may require a slightly longer waiting time for some dishes