



FESTIVE À LA CARTE

SNACKS

House Rosemary Focaccia, extra virgin olive oil, Modena balsamic (gf) (vg) 5 | 9.50

Tiger Prawns, garlic, parsley, white wine (gf) 9.50 | Marinated Gordal Olives (gf) (vg) 6

Cauliflower Cheese Croqueta (v) 2.50 PER CROQUETA | Gochujang & Honey Glazed Pigs in Blankets 8

STARTERS

Mulled Wine Poached Pear, salt baked & pickled beetroot, whipped goats cheese, chicory, candied walnuts (vga) (gf) 9.50

Wild Mushroom Parfait, crispy shallot, pickled shimeji, tarragon, walnut ketchup, English pecorino scone (v) (gfa) 10

Smoked Mackerel Pâté, pickled cucumbers, orange, horseradish, dill, sourdough (gfa) 9.50

Braised Venison Shoulder, hash brown, celeriac purée, 90% dark chocolate jus, crispy onion, tarragon (gf) 12

MAIN DISHES

Sausage Meat Stuffed and Rolled Turkey Breast, goose fat roast potato, pig in blanket, carrot & swede mash, brussels and chestnuts, cranberry sauce, jus 26

Duck Breast, confit duck leg, parsnip, glazed pear, braised kale, parsnip purée, jus (gf) 32

Roasted Butternut Squash, braised puy lentils, crispy kale, pumpkin seed and almond dukkah, squash velouté, sage brown butter, Dolcelatte (gf) (v) (vga) 19.50

Celeriac Wellington, pomme fondant, sauteed brussel sprouts and chestnuts, red wine jus (v) (vga) 20

Baked Skrei Cod, celeriac fondant, wild mushrooms, clams, sea vegetables, chicken butter sauce (gf) 28

PUB CLASSICS

Burger, two smash patties, beef fat & gochujang burger sauce, smoked cheddar, pickles, milk bun (gfa) (dfa) 19

Fish & Chips, beer battered haddock, triple cooked chips, pea purée, tartare sauce (gfa) 19 | 14.50

Steak Frites, Harker's flat iron steak, sauce au poivre, watercress salad, skin on fries (gfa) 27

Braised Beef Cheek Shortcrust Pie, pomme purée, beef fat carrot, braised red cabbage, red wine jus 28

(Please allow 40 minutes for cooking)

SIDES

Triple Cooked Chips (v) (gf) 6 | Skin on Fries (v) (gf) 5

Truffle & Parmesan Roasted Goose Fat Potatoes (gf) 8

Roasted Brussel Sprouts (v) (vga) (gf) 6 | Braised Red Cabbage (v) (vga) (gf) 6

(v) vegetarian | (vg) vegan | (vga) vegan available | (gf) gluten free | (gfa) gluten free available

Please advise a member of the team on ordering of any allergens or dietary requirements



DESSERTS

Sticky Toffee Pudding , salted toffee sauce, house vanilla pod ice cream	9
‘Mince Pie’ , Griffin’s mince meat, frangipani, sweet pastry, stem ginger ice cream	9.50
Apple Trifle , almond sponge, stewed apples, vanilla custard, whipped cream	9
55% Dark Chocolate Cremeux , extra virgin olive oil, smoked maldon salt, mascarpone ganache, chocolate tuile (gfa)	10.50
Griffin Affogato , house vanilla pod ice cream, biscotti, cocoa, espresso (vga) (gfa)	6
A selection of Ice Creams (3 Scoops) Flavours - vanilla, chocolate, strawberry, caramel honeycomb, salted caramel, mint chocolate chip (vga) (gf)	7
A selection of Artisan Cheeses Served with Thomas J Fudges crackers, apple & pear chutney, soused celery, grapes, whipped butter	ANY THREE 13 ALL FIVE 18

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