



Sundays @ The Griffin

Hair of the Dog...

Bloody Mary, vodka, tomato juice, all the trimmings £7.5

Bucks fizz £8

Pint 'o' the black stuff £4.2

To Start...

Kitchen soup of the day, sour dough bread £5.5 (v)

Ham hock terrine, pickled carrot, carrot puree, brown bread crouton £6.5

Greek salad, feta, olives, cucumber, red onion, oregano dressing £6 (v)

North Atlantic prawns, lemon & dill mayonnaise, baby gem lettuce, cucumber £7

To Follow...

Our classic roasts served with all the trimmings

(Roasties, glazed parsnips & carrots, seasonal greens, cauliflower cheese, buttered mash, Yorkshire puds)

'Harkers' (Clipston on the Wolds) roast sirloin of beef, rich red wine & thyme jus £15.5

(Our Chilean Malbec compliments the beef perfectly... 175ml £6)

Braised shoulder of lamb, minted pea puree & redcurrant and mint jus £15

(A bottle of our Spanish Rioja Reserva goes perfectly with the lamb... a bottle for the table £30)

Slow roasted pork belly, cider & sage jus, apple puree £14.5

(A glass of our Terra Vega Chardonnay suits this dish... 175ml £7)

The 'Griffin', a slice of all three £18

Vegetarian pie of the day, buttered mash, cabbage, gravy £12.5 (v)

Pan fried seabass, Parmentier potatoes, spinach, cherry tomatoes & olives, lemon oil £16

To Share... £3.5 each

Sausage, sage & onion stuffing balls

Pigs 'no' blankets, honey mustard

To Finish...

Warm double chocolate brownie, vanilla ice-cream, honeycomb £6.5

Seasonal fruit crumble, crème anglaise £6.5

Lemon cheesecake, fresh raspberries, Chantilly cream £6.5

Selection of ice creams 5