

To start...

Kitchen soup of the day, sourdough bread 5.5

Pan seared scallops, corn risotto, salsa verde, parmesan popcorn 8.5

Corned beef hash, crispy capers, pickled gherkin, parsley mayonnaise & truffle emulsion 7.5

Duck liver parfait, duck breast pastrami, black garlic purée, kirsch cherry gel,
toasted hazelnut praline & toasted rye 8

Oven baked Camembert, maple fig, warm bread 9

Pimm's cured salmon, orange crème fraiche, herb & cucumber salad, blini 8

To follow...

7oz steak burger, pub cured black treacle bacon, Dambuster Cheddar, beef tomato, lettuce,
pickled dill cucumber, skinny fries & celeriac mustard rémoulade 15

Beer battered haddock, triple cooked chips, minted pea puree, home-made tartar 14

Harker's 8oz ribeye steak, roasted king oyster mushroom, beer braised shallot,
roasted vine tomatoes, mushroom ketchup, triple cooked chips, watercress 25
(Stilton, Peppercorn or Dianne sauce 3.0)

Home-baked pie of the day, creamed potato, seasonal greens, red wine jus 13.5 (v)

Braised lamb shoulder & prune tagine, roasted red pepper, apricot & raisin couscous,
mint yoghurt, flaked almonds & pomegranate 16

Chicken breast supreme, mixed bean & chorizo cassoulet, garlic sourdough & herb salad 14

Fresh tagliatelle with a Mediterranean tomato sauce, roasted pepper, olives & feta,
finished with black olive oil & rocket 13.5 (v)

Moules mariniere, cider & pancetta, roasted garlic sourdough, skinny fries 13

Sous vide duck breast, sweet potato fondant, baby vegetables, crispy skin, celeriac purée,
pickled blackberries & red wine jus 17.5

Harker's 10oz gammon steak, fried egg, pineapple & chilli jam,
triple cooked chips, dressed watercress 14.5

Oven roasted monkfish, clam & lemon cream sauce, dill infused apple, potato pave 21

Vegan "fish" taco, beer battered banana blossom, guacamole, Pico de Gallo,
smoky paprika fries, dressed salad garnish 14 (v)

A bit on the side...

Triple cooked chips 4, Skinny fries 3.5, Garden salad 3,
Seasonal vegetables 3.5, Beer battered onion rings 3.5, Truffle & parmesan fries 4.5

Bar bites...

(please ask a member of our team for times available)

Bread, oils & butters 4.5

Mixed olives 3.5

Cured meats (Parma ham, cured duck, salami, pastrami) 7

Garlic king prawns, cherry tomatoes, rocket 5.5

Chilli & honey halloumi 5

Homemade selection of hummus 4.5

Our freshly baked baguettes...

(please ask a member of our team for times available)

Available on wholegrain or sourdough... all served with skinny fries & salad garnish

North Atlantic prawns, baby gem lettuce & lemon mayonnaise 8.5

Roast sirloin of beef, rocket & horseradish crème fraiche 8.5

Honey roast ham & mature cheddar, wholegrain mustard mayonnaise 8

Spiced marinated chicken thigh or pan-fried halloumi (v), mint, cucumber yogurt & red onion in a warm flat bread, served with paprika fries 8.5

Roasted Mediterranean vegetables, avocado, mozzarella & spiced mayonnaise 8 (v)

Little Griffins...

(Certain items of our main dishes can also be made smaller, so please ask a member of our team)

Fish & chips, garden peas 7

Classic cheeseburger, skinny fries, salad garnish 7

Ham, egg & chips 7

Food items, times & availability subject to change.

Please keep children supervised at the table at all times to avoid accidents in a busy environment.

Please inform a member of the team about any allergies or concerns you may have.

The Griffin, Plumtree, NG12 5NB. 0115 6975700

The Dower House Hotel, Woodhall Spa, LN10 6PY. 01526 352588

The Inn at Woodhall Spa, LN10 6ST. 01526 353231