



# GRIFFIN

PLUMTREE

## Nibble

Olives 5.5 (vg) | Økende breads, whipped butters 7.5 (v) | Camembert, garlic & thyme, breads 14 (v)  
Garlic king prawns & cherry tomatoes 7.5 | Chilli & honey halloumi 6.5 (v)

---

## Start

Roasted cauliflower, satay sauce, peanut crumb, pickled cucumber 9 (v)  
Charred marinated chicken thigh, buttermilk, coriander oil, roti bread, pickled red onions 10  
Prawn cocktail, lemon dill mayo, Økende rye bread 9.5  
Scallops, butternut squash puree, spiced squash seeds, crispy kale, pickled shimeji, butter chicken jus, parsley oil 14  
Smoked chicken ballentine, mushroom velouté, crispy enoki, tarragon oil 10  
Kitchen soup of the day, Økende bread & butter 7 (v)  
Salmon & seaweed mosaic, buttermilk velouté, dill oil, scallop roe crisp 11

---

## Follow

Duck breast, parsnip fondant, parsnip puree, Swiss chard, duck leg bon bon 22  
Overnight roast short rib, stout glazed roscoff onion, kale, mushroom puree, celeriac rosti 20.5  
Agnolotti, roasted Jerusalem artichoke & black garlic, celeriac & truffle velouté, tarragon oil, artichoke crisps 17 (vg)  
Soy glazed pork ribeye, miso braised cabbage, charred spiced aubergine, XO Sauce 19.5  
Harker's 8oz sirloin steak, beef fat butter, triple cooked chips, oven roasted tomato, wild mushrooms 29  
Pan roasted cod, leek & nori terrine, mussel velouté, potato galette, tempura mussels, parsley oil 24  
Home-made pastry pie of the day, creamed potato, seasonal greens, jus 17 (v)  
Chicken supreme, swede & carrot maple terrine, braised leeks, chanterelles, chicken jus, tarragon oil 19  
Beer battered haddock, triple cooked chips, minted pea purée, homemade tartar 17.5  
Harker's 10oz gammon steak, fried hens' egg, pineapple & pink peppercorn jam, triple cooked chips 18  
Butternut squash terrine, spiced puy lentils, puffed wild rice & seed dukkah, pickled chilli, masala sauce 17 (v)  
Rib & chuck burger, American cheddar, burger sauce, house pickles, fries, slaw 17.5

---

## Side

Triple cooked chips 5.5 | Skinny fries 5 | Garden salad 5 | Seasonal Vegetables 4.5  
Beer battered onion rings 5.5 | Truffle & parmesan fries 7 | Tenderstem broccoli & almonds 5.5

---

## Breads

### All served with fries & salad garnish

Harker's roast sirloin of beef baguette, local Stilton, sautéed onions, rocket 11.5  
Spiced chicken thigh flat bread, mint & cucumber yoghurt, red onion, smoked paprika fries 11.5  
Proper fish fingers, baby gem lettuce, tartar sauce, pretzel bun 11  
Halloumi flat bread, mint & cucumber yoghurt, red onion, smoked paprika fries 11 (v)  
Roasted vegetables, hummus & rocket baguette 10.5 (v)  
Honey roast ham & mature cheddar baguette, house pickles, English mustard mayo 11

---

## Little Griffins

Fish & chips, garden peas 11  
Classic cheeseburger, fries, salad garnish 10  
Ham egg & chips, garden peas 10  
Fresh Tagliatelle, tomato sauce, cheese 9 (v)

---

+44(0)115 697 5700

hello@griffinplumtree.co.uk  
griffinplumtree.co.uk

Main Road | Plumtree | Nottingham | NG12 5NB

Registered in England & Wales Company No: 10375101 | VAT Registration Number: 255 0945 00



# GRIFFIN

PLUMTREE

---

## MENU

---



The Dower House Hotel | Woodhall Spa | LN10 6PY | 01526 352588  
The Inn at Woodhall Spa | LN10 6ST | 01526 353231  
follow us on Twitter [@PlumtreeGriffin](#) or search for us on Facebook & Instagram

