



GRIFFIN

Nibble

Whitebait 7 | Baba ganoush, flatbread 9 (vg) | Olives 5.5 (vg) | Garlic king prawns & chorizo 8
Chilli honey halloumi 7 (v) | Breads, butter, oil & balsamic 10.5 (v) | Camembert 14 (v)

Start

Kitchen soup, Økende sourdough bread 8 (v)

BBQ gochujang confit duck leg taco, spring onion emulsion, cucumber, sesame, pickled red cabbage 13

Tempura cod cheeks, curried whipped roe, pickled fennel, curry oil 12

Pastrami cured salmon, pickles, English mustard crème fraîche, pickled mustard seeds, pretzel bagel 12

Mushroom parfait, Økende rye bread, fermented shallots, herbs 11 (v)

Beef fat crumpet, pulled beef shin, pickled mushrooms, crispy shallots, aged parmesan, herb oil 13

Squash croquette, masala sauce, puffed rice, coriander oil, onion salad 10 (vg)

Follow

Lamb breast press, lamb faggot, celeriac terrine, baby vegetables, celeriac purée, lamb jus 28

Roasted halibut, red wine sauce, oyster mushrooms, shrimp, spinach, creamed potato 30

Duck breast, fondant potato, Jerusalem artichoke purée, sautéed salsify, burnt onion powder, pickled blackberries 27

Beer battered haddock, triple cooked chips, minted pea purée, tartar sauce 18.5

Mushroom risotto, woodland mushroom & garlic fricassee, torched Baron Bigod, pickled shallots 18 (v)

Beef & mushroom pie, creamed potato, braised red cabbage, red wine jus 19

Chicken supreme, mushroom purée, roasted swede, caramelised chicory, kale, chicken butter sauce 20

Rib & chuck burger, pulled pork, smoked cheddar, skin on fries, homemade slaw 18

Wild mushroom & red wine pie, creamed potato, braised red cabbage 17 (v)

Harker's 10oz gammon steak, fried hen's egg, triple cooked chips, pear, apple & sage compote 18

Jerusalem artichoke terrine, lemon velouté, parsley oil, mushroom purée, crispy skins, roasted hazelnuts, kale 18 (vg)

Harker's sirloin steak, triple cooked chips, shallot tarte tatin, tomato confiture, wild mushroom 30

Side

Dauphinoise 8 | Triple cooked chips 6 | Skin on fries 5 | Garden salad 5 | Seasonal vegetables 5
Beer battered onion rings 6 | Truffle & parmesan fries 7 | Buttered mash 7 | Braised red cabbage 6



Baked chocolate mousse, chocolate ganache, coffee ice cream, white chocolate crumb 8.5

Passionfruit rum baba, passionfruit curd, coconut sorbet 8.5

Sticky toffee pudding, toffee sauce, vanilla bean ice cream 8.5

Griffin chocolate bar, hazelnut gianduja, malt caramel, biscuit crumb, homemade malt ice cream 9

Selection of ice creams (3 scoops) 7
(vanilla, chocolate, strawberry, caramel honeycomb,
pecan praline, mint choc chip, red cherry swirl)

Affogato al Caffè 5
A scoop of vanilla ice cream, 'drowned' with a shot of hot espresso

A selection of British, artisan cheeses
Any three or **All five**, 12 / 16

Baron Bigod, a Brie style cheese, silky & golden with a nutty, mushroom flavoured rind.

Ribblesdale Goats, a semi-soft, goats' cheese from the Yorkshire Dales.

Cote Hill Blue, a wonderful balance between the rich creaminess of the milk & a peppery bite from the P.Roquefortii mould.

Dambuster Cheddar, robust, black waxed with a good bite and acidity.

Spennwood, a hard sheep's *cheese* with a supple texture
& a thin natural rind.

Dessert wine
Californian Essensia orange Muscat, 2019, 75ml glass 8.3, The bottle 33

Glass of port 50ml 4 ... **Chilled Limoncello** 25ml 3.5

