



GRIFFIN

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

Chicken liver parfait, orange, whiskey & rosemary marmalade, focaccia 12

Celeriac & apple soup, Økende porridge sourdough 8 (v)

Cured salmon, smoked belly, beetroot, creme fraiche, Økende rye bread 12

Venison sausage roll, spiced cranberry ketchup, celeriac remoulade 12

Caramelised shallot risotto, crispy onions, burnt onion powder,
chive oil, black garlic puree 11 (v)

Mulled wine poached pear, pickled beetroot, Cotehill blue, chicory, sticky walnuts,
roasted pumpkin seeds 11 (v)

Scallops, crab bisque, crab meat, dill oil, squid ink cracker 16

Harker's turkey breast stuffed with clementine and sausage meat wrapped in smoked
bacon, sage fondant, creamed Brussels, pig in blanket, white wine and cranberry jus 24

Belly pork, chou farci, creamed potato, burnt apple puree, jus 24

Braised beef blade, potato terrine, beef fat carrot, kale,
caramelised cauliflower puree, jus 25

Celeriac, chestnut & spinach wellington, fondant potato, roasted Brussels, celeriac jus 18
(vg)

Harker's 10oz gammon steak, fried hens' egg, triple cooked chips,
pear, apple & sage compote 19

Beer battered haddock, triple cooked chips, minted pea puree, tartar sauce 18

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

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

Pan fried seabass fillet, potato terrine, nduja mussel sauce, samphire, 28

Rib and chuck burger, pulled pork, smoked cheddar, skinny fries, homemade slaw 18.5

Wild mushroom & red wine pie, creamed potato, braised red cabbage 18 (v)

Roasted cauliflower, spiced chickpea masala, sweet potato puree, zaatar yogurt,
pomegranate, coriander 18 (v)

Apple trifle, apple & cinnamon compote, vanilla custard,
oat crumble 9

Frangipane tart, mincemeat, stem ginger ice cream 9

Spiced sticky toffee pudding, muscovado sauce, brandy ice cream 9

Griffin chocolate bar, passion fruit caramel,
chocolate ganache, white chocolate crumb, passionfruit gel 10

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.

Spenwood, 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