



# 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)

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Chicken liver parfait, treacle soda bread, pickled rhubarb 11

Cured mackerel, smoked mackerel pate, beetroot cannelloni,  
torched blood orange gel, horseradish creme fraiche 12

Maple roasted squash soup, sage, pine nut, pumpkin seed pesto, Økende sourdough 8 (v)

Hash brown, braised Ox cheek, Jerusalem artichoke puree, pickled shallot, herb crumb 12

Jerusalem artichoke Kiev, black garlic butter, chive hollandaise,  
pickled shimeji, preserved shallot 11 (v)

Miso roasted crown prince squash, braised puy lentils, whipped tofu, dukkah 11 (vg)

Scallops, celeriac puree, apple, chicken butter sauce, tapioca cracker 16

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Chicken supreme, pommes anna, king oyster mushroom, charred corn,  
pancetta, kale, corn velouté, tarragon 22

Pan roasted cod loin, cod dumpling, crispy langoustine, leek terrine,  
Thai red coconut and peanut sauce, charred lime, langoustine oil, coriander 29

Pork tenderloin, fondant potato, glazed baby parsnips, miso apple, parsnip puree, jus 24

Braised beef blade, potato terrine, beef fat carrot, caramelised cauliflower puree,  
kale, 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,  
pineapple & chilli compote 19

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

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

Rib and chuck burger, sticky beef shin, caramelised onions, chimmichurri, beef fat mayo,  
Monterrey jack, crispy onions, skinny fries, homemade slaw 19

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

Beef and mushroom pie, creamed potato, red cabbage 19

Roasted cauliflower steak, chickpea masala, sweet potato puree, zaatar yogurt,  
pomegranate, coriander 18

## 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

**White chocolate cremeux**, banana & tahini ice cream,  
chocolate crumb, sesame tuille 9

**Egg custard tart**, rhubarb compote, rhubarb gel 9

**Sticky toffee pudding**, muscovado sauce, vanilla ice cream 9

**Griffin chocolate bar**, blood orange caramel,  
chocolate ganache, dark chocolate crumb, blood orange 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.

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

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

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