



GRIFFIN

Valentines

MENU

OYSTER | DILL PICKLE | SHALLOT MIGNONETTE | £3.5 PER OYSTER

BRAISED LAMB SHOULDER | HASH BROWN | JERUSALEM ARTICHOKE | PICKED SHALLOT (GF)

CHICKEN LIVER PARFAIT | YORKSHIRE RHUBARB | TOASTED BRIOCHE (GFA)

MUSHROOM PARFAIT | PICKLED SHIMEJI | CHIVE | BLUE CHEESE SCONE (V/GFA)

PAN FRIED SCALLOPS | CELERIAC PUREE | BURNT LEEK | CHICKEN BUTTER SAUCE (GF)

BUTTER ROASTED GUINEA FOWL | MAPLE CARROT & SWEDE TERRINE | KING OYSTER |
CHARRED BABY LEEKS | MADEIRA JUS (GF)

BEEF WELLINGTON | AGED FILLET STEAK | MUSHROOM DUXELLES | PROSCIUTTO | PURPLE
SPROUTING BROCCOLI | POMME ANNA CHIPS | BORDELAISE |
FOR TWO TO SHARE £5 PP SUPPLEMENT

CONFIT COD FILLET | HERB BRAISED FENNEL | CLAMS | CHAMPAGNE SAUCE | SEA
VEGETABLES (GF)

ROASTED SQUASH PITHIVIER | SPINACH | SAGE | POMME ANNA CHIPS | PURPLE SPROUTING
BROCCOLI | RED WINE SAUCE (VGA)

PINK PEPPERCORN CUSTARD PANNA COTTA | FORCED YORKSHIRE
RHUBARB | SABLE BISCUIT (GFA)

DARK CHOCOLATE DELICE | PASSIONFRUIT CARAMEL | TOASTED
HAZELNUTS | VANILLA BEAN ICE CREAM (GF)

DATE LOAF | TORCHED COTE HILL BLUE | HONEY

COFFEE | PETIT FOURS

£65.00 per person

AVAILABLE

FRI | 13TH FEB SAT | 14TH FEB

5.00PM - 8.30PM

(V) VEGETARIAN | (VG) VEGAN | (VGA) VEGAN ADAPTABLE
(GF) GLUTEN FREE | (GFA) GLUTEN FREE ADAPTABLE

PLEASE SPEAK TO A MEMBER OF OUR TEAM REGARDING ANY DIETARY REQUIREMENTS