

# the Griffin Inn at Ecclestone

## Appetisers

Bread and olives 

Homemade peri – peri spiced hummus - pitta bread  

## Starters

Paprika calamari - sweet chilli mayo - rocket 6

Cheddar and garlic mushrooms - brioche - balsamic 6

Local Black Pudding - hash brown - poached egg - mustard cream 7

Halloumi Fries - spiced tomato chutney - rocket  6

Breaded chicken goujons - sweet chilli dip 6

Fish goujons - tartare sauce 6

Soup of the day - focaccia  5

Salt and pepper chicken wings - stir fry - sesame seeds - soy 6

Nachos - melted cheese - guacamole - salsa - sour cream  6

+ barbecue pulled beef or chilli con carne 2

## Sharing

Giant Nachos - melted cheese - guacamole - salsa - sour cream 9

+ barbecue pulled beef or chilli con carne 3

## Sides

Hand cut chips 3 Beer battered onion rings 2

Hand cut chips with cheese 3.5 Skinny fries 2

Sweet potato fries 3 Seasonal salad or vegetables 2

Garlic ciabatta (v) 3 Homemade coleslaw 1

add cheese for 75p

## Mains

Steak and ale pie 11

Puff pastry top - hand cut chips - roasted veg

Creamy Cajun chicken penne pasta 11

Red pepper - fresh chilli - garlic - tomato - cajun cream - garlic ciabatta

Slow braised lamb shank 18

Creamed potato - stock pot carrot - wine jus

£ 4.5 28 day aged 10oz rump steak 18

hand cut chips - mushroom - tomato - salad

+ sauce - red wine - Diane - peppercorn - blue cheese 2

Lincolnshire sausages and mash  available 10

Rich onion gravy - roasted veg - crispy onions

Beer battered fish and chips 11

Mushy peas - lemon wedge - tartare sauce

Chicken and mushroom stroganoff 13

Peppers - boiled rice - chunky chips - garlic bread

Chilli con carne 10

Rice, chips or half and half - sour cream - tortilla chips

Beef lasagne 10

Salad - garlic bread

Curry of the day 11

Rice, chips or half and half - garlic naan

Mushroom pepper pot  10

Peppers - onions - boiled rice - chunky chips - garlic bread

Spinach, sweet potato and chick pea curry   10

Rice, chips or half and half

## Every Sunday 12.00 till 6.45pm

### Roast Dinners

All served with homemade Yorkshire pudding, carrot and suede, roast potatoes, roasted parsnips, seasonal vegetables and proper gravy.

Slow roast braised beef brisket 11

Honey roast ham 10

Roast turkey 10

Mixed meat roast (a slice of each) 11

## Burgers

All served on a brioche bun with salad, fries and coleslaw

Beef burger 10

Mexican Cajun chicken - sour cream - nachos - salsa 11

Halloumi stack - flat mushroom - roasted peppers - salsa  10

Hunters chicken - bacon - cheese - barbecue sauce 12

+toppings - cheese - mushroom - fried onions - egg - 1

pineapple chilli beef - bacon - blue cheese - black pudding

Upgrade to hand cut chips 1

Upgrade to sweet potato fries 1.5

## Salads - All served with focaccia

Cajun chicken - peppers - onions - honey & mustard dressing 10

Glazed goats cheese - olives - beetroot - balsamic  9

Roasted root vegetables - pomegranate - salad   8

Chicken Caesar - anchovies - Caesar dressing 10

Minute steak - caramelised onions - honey & mustard dressing 11

## Sandwiches (served noon till 4pm)

All served on your choice of locally baked white sour dough tin loaf, multi grain tin loaf, ciabatta or in a fresh tortilla wrap served with side salad

Barbecue pulled beef (ciabatta recommended) 6

Mexican Cajun Chicken mixed peppers - onions 6

B.L.T bacon - lettuce - tomato 6

Tuna Mayonnaise 6

Roast Ham and cheese toastie 6

Minute steak and onion 7

## Jacket Potatoes (served noon till 4pm)

Tuna mayonnaise 6 Baked beans  5

Chilli con carne 6 Mexican Cajun chicken 6

Add cheese 75p

All gratuities and tips are shared out amongst the staff by the staff

All items listed on this menu are subject to availability and may contain traces of nuts and/or seeds fish dishes may contain small bones. All prices include VAT at standard rate. We have assessed our kitchen allergens and because of the nature of our food operation we cannot fully guarantee that any food will be completely free from these allergens. Full allergen information is available upon request. All wines are subject to availability and brands may vary. All gratuities and tips are shared out amongst the staff by the staff  = Vegetarian  = Vegan

## Homemade Desserts

<b>White chocolate and cranberry bread &amp; butter pudding</b> creamy custard	5.5
<b>Belgian waffle</b> salted caramel ice cream - toffee sauce	5
<b>Dark chocolate and mint cheesecake</b> raspberries - minted chocolate chip ice cream	6
<b>Winter berry pannacotta</b> meringue - mulled berries	5.5
<b>Brown bread and treacle tart</b> high fruit blackcurrant sorbet ice cream	5
<b>Cinnamon and ginger sticky toffee pudding</b> butterscotch sauce - vanilla ice cream	6
<b>Apple and ginger crumble</b> vanilla pod ice cream	5
<b>Black forest chocolate brownie</b> chocolate ganache - kirsch cherries - Chantilly cream cherry chocolate ice cream	5.5
<b>Sticky Toffee Sundae</b> Chantilly cream - toffee sauce - salted caramel ice cream	5.5
<b>Chocolate brownie Sundae</b> chocolate ganache - Chantilly cream - chocolate ice cream	5.5
<b>New Forest Ice Cream &amp; Sorbet</b> Choose 3 from: vanilla - strawberry - cherry chocolate - chocolate mint chocolate chip - salted caramel - blackcurrant sorbet lemon sorbet - raspberry sorbet - mango sorbet	5
<b>Continental and regional cheese board</b> crackers - grapes - celery - apple and date chutney	
<b>Selection of 3 cheeses</b>	6.5
<b>Selection of 5 cheeses</b>	10
<b>Choose from: Mrs Kirkhams Lancashire - mature cheddar creamy brie wensleydale and cranberry - black sticks blue</b>	

## Wine List

### White Wines

<b>CYT Chardonnay (Chile)</b> 175ml £4.10 250ml £6.10 Bottle £16.25 A crisp, fresh medium chardonnay bursting with citrus and peach flavours
<b>Three Pillars Chardonnay (Southern Australia)</b> 175ml £4.15 250ml £6.15 Bottle £16.50 A crisp and fresh dry chardonnay
<b>Chenin Blanc, Forge Mill (South Africa)</b> Bottle £16.95 Crisp, fruity white wine from the sun-kissed vineyards of South Africa
<b>Canaletto Pinot Grigio (Italy)</b> 175ml £4.95 250ml £6.60 Bottle £18.95 Light, dry and refreshing
<b>Nika Tiki Marlborough Sauvignon Blanc (New Zealand)</b> 175ml £5.75 250ml £7.50 Bottle £22.95 A wonderfully refreshing crisp premium white wine with a hint of citrus
<b>Victor Berard Chablis (France)</b> Bottle £29.50 A famous white burgundy dry born from the chardonnay grape
<b>Soave Corte Adami (Italy)</b> Bottle £23.95 The Adami estate produces this fresh and lively wine with a floral palate that is balanced by a clean and bright acidity
<b>Ca'Solare Pinot Grigio (Italy) Director recommended</b> 175ml £5.35 250ml £6.80 Bottle £19.95 A fresh, delicate dry Italian white with a hint of citrus
<b>Albarino Terra de Astorei (Spain)</b> Bottle £27.00 The aromas are floral with stone-fruit and apple there too.
<b>Sancerre Domaine Brochard (France)</b> Bottle £29.95 Typical yardstick, zesty fruit on the nose
<b>Rose Wines</b>
<b>Canaletto Pinot Grigio Blush (Italy) Manageress recommended</b> 175ml £4.95 250ml £6.60 Bottle £18.95 Fresh pale pink rose with a hint of summer fruit
<b>California Creek (California)</b> 175ml £4.85 250ml £6.35 Bottle £17.95 Delicate and refreshing with delicious soft fruit flavours of strawberries

### Red Wines

<b>Carta Vieja Cabernet Sauvignon (Chile)</b> 175ml £4.10 250ml £6.10 Bottle £16.25 An intensely aromatic, fruity, ruby red wine
<b>Dominique Baud Merlot (France)</b> 175ml £4.95 250ml £6.50 Bottle £18.50 A Rich, velvety red wine
<b>Lyrebird Shiraz (Australia) Manager recommended</b> 175ml £5.00 250ml £6.80 Bottle £19.75 A well balanced wine with rich layers of plum, raspberry and spice with oaky flavours
<b>Fredrico Paternina Banda Azul Rioja Crianza (Spain)</b> 175ml £5.15 250ml £6.95 Bottle £19.95 Hints of well knitted red fruits, elegant and classy with a fruit palate
<b>Tanners Mendoza Malbec (Argentina)</b> 175ml £5.20 250ml £7.10 Bottle £21.75 Wonderful rich black fruit character, supple and round with touches of vanilla and coffee
<b>Astoria Caranto Pinot Noir (Italy) Director recommended</b> Bottle £23.50 A red fruity flavours & aroma, elegant on the palate
<b>Cotes du Rhone St Roch (France)</b> Bottle £22.75 Only small bunches of the best grapes are used to produce this interesting wine that contains big bold flavours
<b>Château Montaignillon Saint-Emilion (France)</b> Bottle £33.95 This has a delicious supple red fruit character of plums, blackcurrants and cherries backed up by good structure and ripe tannins
<b>Châteauneuf-du-Pape du Rempart (France)</b> Bottle £37.50 A lighter, more accessible Châteauneuf that delivers gentle bramble fruit, dried herbs and a soft, rounded palate
<b>Fizz (please ask about our champagne selection)</b>
<b>Astoria Galic Prosecco Treviso DOC (Italy)</b> Bottle £25.95 Elegant, clean cut and fruity, it gives wonderful fruit aromas and flavours with soft finish
<b>Fashion Victim Rose, Astoria (Italy) Customers choice</b> Bottle £25.95 summer fruit explodes into the glass and leads to an exciting and full flavour