

the Griffin Inn at Ecclestone

Appetisers

Bread and olives

Homemade hummus - pitta bread

Bacon popcorn

Toasted wasabi nuts

Starters

Paprika calamari - garlic mayonnaise

Mushrooms on toast - creamy sauce - balsamic

Seared belly pork - apple - celeriac remoulade - jus

Grilled halloumi cheese - spiced salsa

Sticky honey and mustard chipolatas - focaccia

Breaded chicken goujons - sweet chilli dip

Fish goujons - tartare sauce

Soup of the day - focaccia

Caprese salad - buffalo mozzarella - tomato - pesto - balsamic

Chilli and garlic king prawns - rocket - focaccia

Sticky Asian chicken wings - honey - soy glaze - Asian slaw

Nachos - melted cheese - guacamole - salsa - sour cream

+ pulled pork or chilli con carne

Griffin Tapas

Choose 3 from above

Choose 4 from above

Sharing

Giant nachos - melted cheese - guacamole - salsa - sour cream

+ pulled pork or chilli con carne

The Grill

All of our steaks are locally sourced and are served with hand cut chips, slow roasted vine tomato, garlic mushroom and watercress

28 day aged 8oz fillet steak

28 day aged 10oz rump steak

28 day aged 6oz minute steak

Chicken fillet

24oz mixed grill - gammon - rump steak - black pudding - chicken

lamb chop - sausage - fried egg

Add fried eggs

10oz gammon - fried egg or pineapple

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

Burgers

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

Famous Griffin stacker burger - 2 hash browns - cheese - bacon

mushroom - black pudding - fried egg

Beef burger

Cajun spiced chicken - sour cream

Spiced bean - tomato salsa

Hunters chicken - bacon - cheese - barbecue sauce

+ toppings - cheese - mushroom - fried onions - egg

pineapple - pulled pork - bacon - blue cheese - black pudding

Upgrade to hand cut chips

Upgrade to sweet potato fries

Salads - All served with bread roll and butter

Cajun chicken - peppers - onions - honey & mustard dressing

Caprese - buffalo mozzarella - tomato - pesto - balsamic

Grilled halloumi - olives - tomato - balsamic

King prawns - watercress - pine nuts - sweet chilli dressing

Chicken Caesar - anchovies - Caesar dressing

Minute steak - caramelised onions - honey & mustard dressing



Griffin Classics

Steak and ale pie

Puff pastry top - hand cut chips - seasonal veg

Chicken diavolo linguini

Red pepper - chilli - garlic - tomato - basil cream - garlic ciabatta

Butchers sausages and mash

Rich onion gravy - seasonal veg

Beer battered fish and chips

Mushy peas - lemon wedge - tartare sauce

Chicken and mushroom stroganoff

Peppers - boiled rice - chunky chips - garlic bread

Chilli con carne

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

Cajun chicken fajita sizzler

Wraps or rice - sour cream - grated cheese - salsa

Beef lasagne

Salad - garlic bread

Ghost chilli chicken curry (vegetarian available)

Rice, chips or half and half - garlic naan

Mushroom pepper pot

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

Chilli vegetable fajita sizzler

Wraps or rice - sour cream - grated cheese - salsa

Whitey's king prawn fajita sizzler

Wraps or rice - sour cream - grated cheese - salsa

Every time we sell Whitey's fajita we will donate £1 to brain tumour research to help them raise awareness & support their research activities

A la Carte

Roasted rump of lamb

Mini shepherd's pie - greens - red wine jus

Pan fried chicken

Creamed potato - peas - greens - café ole

Trio of pork

Pork belly - chipolatas - pulled pork - mash - apple puree - roots - jus

Pan fried seabass

Chorizo - peas - gnocchi - watercress

Roasted vegetable and Lancashire cheese filo parcel

Salad - red pepper chutney

£

£

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4

3

3

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7

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18

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22

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11

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12

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11

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14

£

16

13

15

14

10

Jacket Potatoes (served noon till 4pm)

Tuna mayonnaise	6	Baked beans	5
Chilli con carne	6	Ghost chilli chicken curry	6
Mexican cajun chicken	6	Add cheese	75p

Sandwiches (served noon till 4pm)

All served on your choice of white, brown, ciabatta or in a fresh tortilla wrap served with side salad

Slow pulled pork - apple puree (ciabatta recommended)	7
Griffin Club - bacon - chicken - egg - cheese - mayo - lettuce - tomato	8
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

Fixed Price Lunch Menu

Served noon - 3pm Monday - Friday

To Start

Paprika calamari - garlic mayonnaise

Mushrooms on toast - creamy sauce - balsamic

Soup of the day - focaccia

Caprese Salad - buffalo mozzarella - tomato - pesto - balsamic

Sticky Asian chicken wings - honey - soy glaze - Asian slaw

Main Courses

Fish & Chips - mushy peas - lemon wedge

Honey Roast Ham fried eggs - chips - garden peas

Chicken and Mushroom Stroganoff - braised rice - chips - garlic ciabatta

Beef Lasagne fresh salad leaves - garlic bread

Minute Steak - fries and salad (£2 supplement)

Mexican Chilli Carne - rice - chips - tortilla chips - sour cream

Sausages and Mash - garden peas - gravy

Mushroom Pepper Pot - braised rice - chips - garlic ciabatta

Grilled Halloumi Salad - olives - tomato - balsamic

1 course £7.95 2 courses £10.95

Sides

Hand cut chips	3	Beer battered onion rings	2
Hand cut chips with cheese	3.5	Skinny fries	2
Sweet potato fries	2	Seasonal salad or vegetables	2
Garlic ciabatta (v)	3	Homemade coleslaw	1

add cheese for 75p

Wine List

White Wines

CYT Chardonnay (Chile)

175ml £4.10 250ml £6.10 Bottle £16.25

A crisp, fresh medium chardonnay bursting with citrus and peach flavours

Three Pillars Chardonnay (Southern Australia)

175ml £4.15 250ml £6.15 Bottle £16.50

A crisp and fresh dry chardonnay

Chenin Blanc, Forge Mill (South Africa)

Bottle £16.95

Crisp, fruity white wine from the sun-kissed vineyards of South Africa

Canaletto Pinot Grigio (Italy)

175ml £4.95 250ml £6.60 Bottle £18.95

Light, dry and refreshing

Nika Tiki Marlborough Sauvignon Blanc (New Zealand)

175ml £5.75 250ml £7.50 Bottle £22.95

A wonderfully refreshing crisp premium white wine with a hint of citrus

Victor Berard Chablis (France)

Bottle £29.50

A famous white burgundy dry born from the chardonnay grape

Soave, Corte Adami (Italy)

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

Ca'Solare Pinot Grigio (Italy) Director recommended

175ml £5.35 250ml £6.80 Bottle £19.95

A fresh, delicate dry Italian white with a hint of citrus

Albarino, Terra de Astorei (Spain)

Bottle £27.00

The aromas are floral with stone-fruit and apple there too.

Sancerre, Domaine Brochard (France)

Bottle £29.95

Typical yardstick, zesty fruit on the nose

Rose Wines

Canaletto Pinot Grigio Blush (Italy) Manageress recommended

175ml £4.95 250ml £6.60 Bottle £18.95

Fresh pale pink rose with a hint of summer fruit

California Creek (California)

175ml £4.85 250ml £6.35 Bottle £17.95

Delicate and refreshing with delicious soft fruit flavours of strawberries

Red Wines

Carta Vieja Cabernet Sauvignon (Chile)

175ml £4.10 250ml £6.10 Bottle £16.25

An intensely aromatic, fruity, ruby red wine

Dominique Baud Merlot (France)

175ml £4.95 250ml £6.50 Bottle £18.50

A Rich, velvety red wine

Lyrebird Shiraz (Australia) Manager recommended

175ml £5.00 250ml £6.80 Bottle £19.75

A well balanced wine with rich layers of plum, raspberry and spice with oaky flavours

Fredrico Paternina Banda Azul Rioja Crianza (Spain)

175ml £5.15 250ml £6.95 Bottle £19.95

Hints of well knitted red fruits, elegant and classy with a fruit palate

Tanners Mendoza Malbec (Argentina)

175ml £5.20 250ml £7.10 Bottle £21.75

Wonderful rich black fruit character, supple and round with touches of vanilla and coffee

Astoria Caranto Pinot Noir (Italy) Director recommended

Bottle £23.50

A red fruity flavours & aroma, elegant on the palate

Cotes du Rhone, St Roch (France)

Bottle £22.75

Only small bunches of the best grapes are used to produce this interesting wine that contains big bold flavours

Château Montaguillon, Saint-Emilion (France)

Bottle £33.95

This has a delicious supple red fruit character of plums, blackcurrants and cherries backed up by good structure and ripe tannins

Châteauneuf-du-Pape, du Rempart (France)

Bottle £37.50

A lighter, more accessible Châteauneuf that delivers gentle bramble fruit, dried herbs and a soft, rounded palate

Fizz (please ask about our champagne selection)

Astoria Galic Prosecco Treviso DOC (Italy)

Bottle £25.95 Elegant, clean cut and fruity, it gives wonderful fruit aromas and flavours with soft finish

Fashion Victim Rose, Astoria (Italy) Customers choice

Bottle £25.95 summer fruit explodes into the glass and leads to an exciting and full flavour

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 wine are subject to availability and brands may vary. All gratuities and tips are shared out amongst the staff by the staff