

Sunday Menu

Two Courses £15.50 - Three Courses £18.50

To Start

Chicken Liver Pate
Brioche - Date Puree

Gambas Pil Pil Prawns
Focaccia
£3.00 Supplement

Soup of the Day
Warm Bead

Roasted Red Pepper & Goats Cheese Arancini
Red Pepper Chutney - Avocado - Basil

Smoked Salmon
Pickled Shallot - Capers - Lemon
£2.00 Supplement

Tomato Bruschetta
Basil Dressing

Salt & Pepper
Chicken Wings

Prawn Cocktail
Marie Rose - Lemon - Iceberg

Sunday Roast

Yorkshire Pudding - Seasonal Vegetables - Roast Potatoes - Gravy

Slow Roasted Gammon

Shoulder of Lamb
£2.00 Supplement

Striploin of Beef

Roast Chicken

The Griffin Inn Mixed Roast
Lamb - Gammon - Beef
£2.00 Supplement

Moving Mountains Vegan Roast

Mains

Pork & Leek Sausage
Creamed Mash with Leek - Onion Gravy

Fish & Chips
Chunky Chips - Tartare - Mushy Peas

Market Catch
Pea Puree - Heritage Tomato - New Potatoes

Spring Green Risotto
Charred Asparagus

Beef Burger
Lettuce - Tomato - Gherkin - Slaw - Fries

Proper Hotdog
Ketchup - French's Mustard - Crispy Onion

The Grill

Served with Hand Cut Chips - Grill Garnish

10oz Rump Steak
£3.00 Supplement

10oz Gammon Steak
£1.50 Supplement

8oz Chateaux Briand Fillet
£10.00 Supplement

Sauce £3.00
Peppercorn - Diane - Red Wine Jus

Sides

Yorkshire Pudding
£1.00

Roast Potatoes
£3.00

Creamed Mash
£3.00

Pigs in Blankets
£3.00

Cauliflower Cheese
£3.00

Dessert

Chocolate Brownie
Chocolate Sauce - Ice Cream

Trio of Ice Cream

Lemongrass Panna Cotta
Shortbread

White Chocolate & Raspberry Torte
Raspberry Coulis - Chantilly

Liverpool Gin & Tonic Cheesecake
Vanilla Pod Ice Cream