

## Sunday lunch at The Griffin Inn

Chef's Home Made Soup Of The Day - Crusty Bread & Butter	4.95
Wild Mushrooms, Garlic Cream On Toasted Brioche	6.25
Homemade Chicken Liver Pate, Onion Chutney, Toasted Bread	5.95
Smoked Mackerel Pate, Soused Onions, Red Mustard, Rye	6.95
Garlic Bread With Mixed Salad & Balsamic Dressing	2.95
Seared Pigeon Breast, Chicory, Orange & Candied Walnuts	6.95

<b>Roast Sirloin Of Dry Aged Beef</b> Yorkshire Pudding And Home Made Roast Gravy, Roast Potatoes And Steamed Seasonal Veggies	13.95
<b>Roast Loin Of Packington Free-Range Pork</b> Sausage Meat Stuffing, Yorkshire Pudding. Home Made Roast Gravy, Roast Potatoes, Seasonal Veggies	11.95
<b>Roast Leg Of Lamb</b> Yorkshire Pudding. Home Made Roast Gravy, Roast Potatoes, Seasonal Veggies	12.95
<b>Half Roast Chicken</b> Yorkshire Pudding. Home Made Roast Gravy, Roast Potatoes, Seasonal Veggies	11.50
<b>Pan Fried Sea Bream Fillet</b> , Sautéed New Potatoes And A Sauce Vierge	16.95
<b>Whole Tail Scampi</b> , Chips, Peas, Homemade Tartar Sauce & Lemon Wedge	11.50
<b>Hand Carved Ham</b> , Two Fried Eggs & Chunky Chips	10.95
<b>Home Made Chilli Con Carne</b> With Rice, Smoked Cheese & Home Made Tortilla Chips	10.95
<b>Bill Cooling's Sausages</b> Steamed Seasonal Veggies, House Gravy, Mashed Potatoes	11.95
<b>Grilled Gammon Steak</b> With Fried Eggs, Chips & Grilled Tomatoes	12.50
<b>Wild Mush Room &amp; Parmesan Risotto</b>	11.95

Extras	
Bowl Of Roast Potatoes	2.00
Bowl Of Mixed Vegetables	2.50
Chunky Chips	2.50
Chunky Chips With Cheese	3.00
Garlic Bread	2.50
Garlic Bread With Cheese	3.00



Bar Snacks and Desserts



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Baguettes All Baguettes Served With Either A Mug Of Soup Or Chips

Roast Sirloin Of Beef With Rocket & Horseradish	9.25
Roast Pork & Sausage Meat Stuffing With Apple Sauce	8.50
Mature Cheddar & Tomato	6.50
Hand Carved Ham & Coleslaw	6.70
Bill Cooling's Pork Sausage With Onion Chutney	7.50

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Desserts

Cookie Dough Cheesecake, Berries & Coulis	5.25
Steamed Sticky Toffee Sponge With Butterscotch	5.25
Apple Tart Satin, Vanilla Ice Cream	5.25
Classic Tart Citron, Champagne Sorbet	5.25
Farmhouse Cheese Platter, Cracker, Grapes And Celery	7.25
Selection Of Local Ice Creams	4.25