

The opening act (Starters)

- V** SOUP OF THE DAY - 3.50
crusty bread & butter
- VG** NACHOS - 6.50
salsa, cheese, guacamole & sour cream
ADD - Chilli beef or cajun chicken 2.00
- CHICKEN LIVER PÂTÉ - 5.00
with apple chutney & oatcakes
- HONEY BAKED FETA - 5.00
with thyme, beetroot salsa and crusty bread
- V** TANDOORI ROAST CARROTS - 5.00
carrot and ginger puree, yoghurt and pistachios
- CRISPY SQUID WITH CHORIZO &
WHITE BEAN CASSOULET - 6.00 **Supplement 2.00**
with lemon aioli and crusty bread

The GRIFFIN SANDWICHES

A gourmet sandwich on ciabatta bread plus a mug of soup – just £5.50

Sandwiches available until 4pm

- TUNA MAYO
with tomato, red onion & mozzarella melt
- CHICKEN
with salami, red pesto, rocket & shaved parmesan
- BBLT
bacon, brie, tomato & lettuce
- V** VINTAGE CHEDDAR
with apple & sage chutney

Salads Small (6.50) large (9.50)

- G** LEMON & OREGANO CHICKEN
with cherry tomatoes, baby gem, green olives with toasted pumpkin seeds and extra virgin olive oil
ADD - Feta & walnuts 1.50
- FRIED HALLOUMI, AVOCADO, CHICKPEAS, ROCKET
with sweet chilli and lime dressing
- SMOKED SALMON AND BEETROOT
with baby gem, fine beans with a dill and mustard dressing

2 COURSES - £13.50 | 3 COURSES - £16.50

☆☆ The star of the show ☆☆

GRIFFIN'S ^{The} LEGENDARY CHICKEN GOUJONS ^{£9.50}

Choose your crust:

Natural breadcrumbs | Herbs & parmesan | Tikka style **G**

UPGRADE YOUR CRUST - 50p

Maple Syrup & Crispy Bacon | Chorizo & Manchego | Sesame, pumpkin & poppy seeds

Choose your dip:

Sour cream & chives | Garlic mayo | Lemon mayo | Salsa | Sweet chilli

TREAT YOURSELF - 1.00

Chip shop curry sauce | Cheesy dipping sauce

Served with Glasgow salad (chips) or flour tacos **ADD - Cheese or slaw 1.00**

- V** THE CAULIFLOWER ONE - 9.50
cauliflower cheese goujon with mature cheddar & spring onions served with chips and your choice of dip

THE BIG YIN - 10.00

chicken schnitzel with potato salad, sauerkraut & lemon

- V** SCOTTISH CHEDDAR MAC N' CHEESE - 9.00

with chips & salad

ADD TOPPINGS 2.00

Chorizo & jalapeños poppers | Halloumi & chilli jam |
Applewood & spring onion | Ham hock, leek & grain mustard

MAMMA MAC - 11.00 **Supplement 2.00**

bolognaise, Italian sausage, roast pepper and mozzarella

HANDMADE BURGER - 9.50

with chips & The Griffin's secret sauce

ADD - Bacon, cheese, chorizo, slaw, pastrami & mustard 1.00

- V** SWEET POTATO TACO - 9.00

smoked sweet potato with roast peppers, aubergine cream, chimichurri salsa & fresh coriander

BEER BATTERED HADDOCK - 9.50

with chips, mushy peas & tartar sauce

GLASGOW HASH - 10.00

pulled ham hough, black pudding, sautéed potatoes & soft fried egg

- G** TRADITIONAL MINCE & TATTIES - 9.50

steak mince, with beef gravy, carrots, peas & parsley mash

FILLET OF SEABASS - 12.00 **Supplement 2.00**

with butternut squash, pancetta and chickpea hotpot with crispy kale

Some dishes include a supplement charge when part of 2 or 3 course deal

DIETARY GUIDE **V** Vegetarian friendly **G** Gluten free **VG** Vegetarian & Gluten free

SIDES

- VG** GREEN SALAD - 3.00
- V** GLASGOW SALAD - 3.00
- BABY CAESAR SALAD - 4.50
- VG** COLESLAW - 1.50
- V** GARLIC BREAD - 3.50
ADD - Grated mozzarella 1.00
- TRUCK FRIES - 6.50
Chilli beef, cheese and jalapeño
- VG** GARLIC MUSHROOMS - 4.00
- V** BABY MAC - 3.50
- V** CAULIFLOWER CHEESE - 4.50
- VG** CAJUN SWEET POTATO FRIES - 4.00
- VG** TENDERSTEM BROCCOLI WITH LEMON & PARMESAN - 4.00
- V** CHIP SHOP CURRY SAUCE - 1.00
- V** CHEESY DIPPING SAUCE - 1.00

THE ICE CREAM

Dan



CHOOSE YOUR FLAVOUR:

Vanilla, salted caramel, chocolate, or raspberry ripple

ADD YOUR SAUCE...

Toffee, chocolate, or raspberry



SERVED IN A:

Nougat - 4.50 Tub - 3.50 Oyster - 4.00

DESSERTS

CARAMEL SHORTCAKE - 4.50
& ice cream

LEMON CURD AND RASPBERRY MERINGUE - 4.80
fresh raspberries with vanilla cream & lemon curd

BANANA BOCKER GLORY - 4.80
banana, ice cream, caramel shortcake with toffee & chocolate sauce

WARM SCOTTISH BISCUIT BROWNIE - 4.80
chocolate brownie with Scottish biscuit & vanilla ice cream

BERRY CRANACHAN WITH SHORTBREAD - 4.50
fresh berries with honey cream & whisky oats