

The Guildford Arms

G r e e n w i c h | 1 8 0 8

SHARING PLATTERS

Your Sharing platters are set up right at the heart of the room, so guests can help them- selves and then relax in the room, garden or at tables of 4 to 12

GRAZING | £35 (10 portions)
Char-grilled ciabata with hummus & pickles

Char-grilled sourdough, crudites, mixed pit- ted olives, garlic & basil, roasted red roquito & hot guindilla peppers

CROQUETAS | £25 (10 pieces)
Mushroom, black pepper, parmesan, leaves & aioli

Arancini with butternut squash, sage & parmesan & aioli

VEGAN | £25 (10 pieces)
Spanakopita, tzatziki
Char-grilled halloumi, shishito peppers, seasonal garnish & furikake seasoning

SKEWERS | £45 (10 pieces)
Yaki-Tori Chicken, bell pepper, spring onion, pickled ginger & teriyaki sauce
Courgette, mushroom, bell pepper, spring onion, pickled ginger & Sweet Chili and lime sauce

FISH | £75 (10 pieces)
Sliced Kiln roasted salmon with watercress, lemon & aioli

White Fish Goujons in Panko served with a side of tartar sauce, lemon wedges, mixed greens)

MEAT | £50 (10 pieces)
Lightly Fried Chicken Strips battered marinated with thyme, garlic & lemon zest with side of garlic mayo.

Beef Sliders Tender beef, artisanal cheese, ketchup lettuce, on a toasted brioche bun.

SALAD & VEG | £35 (6 portions)
Char grilled tender stem broccoli, chilli & crispy shallots

Fresh slaw, shredded rainbow carrots, purple cabbage red chillies, & spring onions herbs, creamy dressing (GF)

EXTRAS | £35 (6 portions)
Skin on Chips, rosemary salt
Sweet Potato Fries, rosemary salt

Please inform a member of the team of any food allergies or intolerances when ordering.

FEASTING FOR GROUPS

Feasting at The Guildford Arms. Whether you're catching up with a few friends or planning a bigger get-together, we've got you covered e offer a generous seasonal spread of freshly made food using top-quality ingredients from our trusted local suppliers.

THE GARDEN VIEW ROOM

Tucked away at the back of the pub, The Garden View Room is our cosy private space for group bookings of 10 to 20 people. Set on the ground floor, it overlooks our award-winning sunken garden, framed by silver birch and graceful plants that shift beautifully with the seasons

DINING ROOM + WINTER GARDEN

Our light-filled Dining Room and leafy Winter Garden are perfect for group bookings of more than 20, seating up to 38 & standing up to 60. With a retractable roof and windows, it's bright in summer and fully heated for the chillier months

GARDEN TERRACE

Our Garden terrace with umbrellas and patio heaters for upto 100 guests. Perfect for small and bigger events.

As you step into this hidden gem, you're immediately enveloped by lush greenery that seems to stretch up to the sky.

One of the garden's most striking features is its stylish umbrella installations, strategically placed to provide shade and create cozy nooks for guests to unwind.

Whether you're looking for a peaceful retreat, a unique event space, perfect for long lunches, relaxed dinners or special celebrations - surrounded by good food, good company, amazing drinks. or simply a chance to connect with nature, this incredible garden is sure to leave you enchanted .

We're proud to partner with trusted local suppliers, bringing you fresh, seasonal produce and responsibly sourced ingredients in every dish.

12.5% discretionary service charge will be added to your bill, 100% goes to the staff. We are cashless.

GRILL MENU £40/PERSON

Choose one from each of the sections below.

GRILL

SOURDOUGH & HUMMUS
Freshly baked sourdough with house made hummus. (VG) (GF)

CRISPY SQUID RINGS
Freshly Battered and Lightly fried squid rings served with tartar sauce

HAM HOCK TERRINE
Rocket, pickles, picccallilli, char-grilled sourdough

SEASONAL FISH
Char-grilled hake loin fillet, butter beans, greens, escaveche sauce & chilli oil (GF)

CHICKEN SUPREME
Prime Chicken with wing bone, thyme garlic & lime and pepper, mixed salad, smoked garlic aioli (GF)

HALLOUMI
Char-grilled, topped with a braised heirloom tomato and padron peppers topped with spicy cashew nuts (V) (GF) (N)

BURGER SELECTION
Choose between our amazing beef burger, chicken burger or plant based burger.

FOR THE TABLE

FRIES
Skin on, rosemary salt (VG)

SEASONAL SLAW
Shredded rainbow carrots, cabbage, spring onions, herbs, red chillies (V) (GF)

BEETROOT & FETA SALAD
Rocket, smoked roasted beetroot, mixed leaves, feta & lemon dressing

PUDDINGS

BABA RUM
Soft brioche soaked with rich rum syrup, chantilly cream, topped with fresh berries (V)

CREME BRULEE
Shortbread biscuit (V)

BROWNIE
Chocolate, whipped cream, salted caramel sauce (V) (VG option available)

Partnering with Le Marche, The Fish Society, Farm Gate, Down Land Farm, Ellis Butchers