

# The Greyfriar at Chawton

## Starters

**Seasonal soup of the day** - served with a warm half baguette and butter - **£5.50 (V)**

**Prawn cocktail with a twist** – served with brown bread and butter - **£7.95**

**Chef's velvety duck liver parfait** – with melba toast & rocket garnish - **£6.95**

**Home-made salmon & haddock fish cake** – comes with a tomato, onion & cucumber salad & sweet chilli dip - **£7.95**

**Tomato & mozzarella salad** - served with dressed leaves, basil, pesto & balsamic vinegar - **£6.95 (V)**

**Smoked salmon** – the classic starter, served with a wedge of lemon and brown bread & butter - **£7.95**

**Japanese-breaded prawns** – with a salad garnish and a sweet chilli dip - **£7.95**

**Baked Tunworth for two** - with crusty dipping breads - **£11.95** - *Hampshire's answer to Camembert, but even better!*

## Lighter meals + dishes for sharing & grazing on

*as well as our lighter dishes, a number of our main courses overleaf, marked (S), come in smaller portions*

**Caesar salad** – cos lettuce, tossed in a classic Caesar dressing with herb croutons and parmesan shavings - **£9.95 (V)**  
**add char-grilled chicken breast** – **£12.45**

**Grilled salmon** – with a Greek-style salad of cucumber, black olives, onion, tomato & leaves + a dill mayo dip - **£13.95**

**Warm grilled halloumi salad** –with roasted aubergine, courgettes & peppers, tossed with mixed leaves in a French dressing - **£12.95 (V)**

**Dressed fresh crab** – served with lemon mayo, new potatoes and a small dressed salad - **£14.95**

**Home-made crustless savoury tart** – Stilton & broccoli tart, served with new potatoes & a dressed salad - **£11.95 (V)**

**Chicken & avocado salad** – warm chicken tossed with avocado & salad leaves in a balsamic dressing - **£13.95**

**Nachos** - served with sour cream, jalapeños, salsa & melted cheddar cheese - **£5.95**

**Gringo chips** - chunky chips with melted cheddar cheese & chef's chilli con carne - **£7.45**

**Warm ciabatta** - for dipping, with virgin olive oil & balsamic vinegar - **£3.95**

**House-marinated olives** – black & green olives in the Greyfriar's own marinade - **£2.95**

## Sides

dressed side salad - £3.75; green beans - £2.95; bread basket - £2.25; chunky chips - £2.95; fries - £2.95;  
fries with melted cheese - £3.95

*All prices include VAT. Service charge is at your discretion. For parties of 8 or more a discretionary 10% service charge is added.*

*All our dishes are prepared & cooked from fresh, so please be patient during busy periods - thank you.*

*If you require information regarding the presence of allergens in any of our food or drink, please ask your server, who will be happy to provide it. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients in our kitchen, foods may at be risk of cross-contamination by other ingredients.*

*The Greyfriar at Chawton, Winchester Road, Chawton, Hampshire, GU34 1SB - 01420 83841 – [www.thegreyfriar.co.uk](http://www.thegreyfriar.co.uk)*

# The Greyfriar at Chawton

## Pub Classics

**The Greyfriar 8oz hand-ground char-grilled burger** - made from our own recipe, comes with chunky chips and served with tomato, salad leaves, onion, gherkin & mayo stacked in a brioche bun - **£11.95 (S)**

*includes a topping of your choice: bacon & brie; stilton & red onion marmalade; bacon & mature cheddar; bacon & free range egg; melted cheddar or jalapeños*

**Greyfriar burger, no bun** – as above but with extra salad & no bun - **£11.95 (S)**

**Traditional steak & ale pie** - prime cut of beef, slow-cooked in ale, in shortcrust pastry, served with new potatoes & fresh broccoli - **£10.95**

**Beer battered fish** - fillet of haddock, cooked in Fuller's ale batter, served with chunky chips, mushy peas & chef's tartar sauce - **£11.45 (S)**

**Ham & eggs** – hand-carved breaded Hampshire ham, served with a brace of free range eggs, French fries and garden peas, **£10.95 (S)**

## House Specials

**Char-grilled 8oz rib eye steak** - cooked to your liking, served with beef tomatoes, roasted field mushroom, dressed leaves and chunky chips - with your choice of a peppercorn, blue cheese or garlic butter - **£18.95**

**Home-made salmon & haddock fish cakes** – served with a tomato, onion & cucumber salad, new potatoes and a sweet chilli dip - **£12.95**

**Slow roasted belly of pork** – served with fondant potatoes, broccoli, and a red wine jus - **£15.95**

**Grilled plaice fillet** – served with baby potatoes, green beans and a lemon parsley butter - **£13.95**

**Seafood linguine** – linguine tossed in a creamy white wine sauce with prawns & crayfish, finished with rocket leaves and parmesan shavings - **£13.95**

**Burgundy lamb shank** – slow-cooked and served with creamed mint potatoes, green beans & a burgundy sauce - **£16.95**

**Pan-fried fillet of sea bass** – served with lemon & caper butter and roasted vegetables (red onions, courgettes & baby tomatoes) finished with salsa verde- **£14.95**

**Chef's fish pie** – fresh fish of the day, cooked in a cream sauce, topped with creamed potatoes, served with fresh broccoli - **£12.95**

**The Greyfriar lasagne** - made with traditional Italian ingredients by our chefs, served with a dressed mixed salad, **£11.95 (S)**

**Chef's chilli con carne** – served with rice, finished with sour cream, jalapeños & coriander - **£12.95 (S)**

**Veggie burger** – breaded goat's cheese, tomato, aubergine, field mushroom, lettuce & mayo, all stacked in a brioche bun and served with French fries and dressed leaves - **£11.95 (V)**

**Bouef Bourguignon** – slow-cooked with vegetables, served with mashed potatoes - **£14.95**

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