

ENQUIRE AT THE BAR TO BOOK FOR SUNDAY LUNCH

GREYFRIAR



- SMALL PLATES -

SCOTCH EGG & PICCALLI	£8	PULLED PORK TACO	£9
Handcrafted local Sausage meat combined with fresh runny Egg and served with a homemade Piccalilli		Mouthwatering sticky pulled pork taco served with an asian slaw	
HARRISA HUMMUS & MEDITERRANEAN MEZZE (V, GVO)	£9	LOADED SWEET POTATO WEDGES	£8
creamy spiced hummus served with toasted flat bread, olives, cucumber and herbs		Sweet Potato wedges topped with herbs and feta and delightfully spiced Dukka	
SOUP OF THE DAY (V, GFO)	£6.5	BLACK PUDDING CROQUETTE	£8
delightful season homemade soup served with fresh baked bread and butter		With the perfect crunchy exterior and creamy interior tare rich and savoury and served on a bed of watercress	
		SALT AND PINK PEPPERCORN SQUID	£9
		House seasoned fresh squid in a salt and pink peppercorn tempura served w lime aioli	

- BUDDAH BOWLS -

GREEN GODDESS W TOFU OR HALLOUMI (GF, V, VGO)	£15	PESTO CHICKEN (GF)	£15
Chargrilled broccoli, baby spinach, edamami beans, pickled cucumber and coconut rice with a tahini herb dressing		Chargrilled broccoli, baby spinach, edemami beans, pickled cucumber and coconut rice with a tahini herb dressing	
SESAME CRUSTED TROUT (GF)	£16	SIDES	
Chargrilled broccoli, baby spinach, edemami beans, pickled cucumber and coconut rice with a miso ginger dressing		THICK CUT HOUSE FRIES (V, GFO)	£5
		HOUSE SALAD (V, GFO)	£5
		PARMESAN TRUFFLE FRIES (V, GFO)	£6.5

- MAINS -

SMASH PATTY BURGER (GF OPTION)	£17.50
28-day dry aged Beef smash patty, topped with Beef Brisket, Smoked Applewood Cheddar, House relish & Baby gem & Fries	
ASIAN SPICED CRISPY CHICKEN BURGER	£17.50
Melt in the mouth chicken thigh burger with served in a pretzel bun with Asian style slaw	
FISH & CHIPS (GFO)	£18
Fresh line caught West Sussex Cod loin served with Chicken Stock infused Pea Puree & Tartar sauce	
WILD MUSHROOM RISOTTO (V, VGO, GF)	£15
Creamy wild mushroom risotto cooked with Thyme and white wine and finished with or without Parmesan	
PORK AND LEEK SAUSAGES, MASH AND ONION GRAVY	16.00
Award winning pork and leek sausages served on a bed of creamy mash and rich onion gravy	
PAN ROASTED PORK LOIN WITH BRAISED PORK CHEEK (GF)	19.75
Served with white onion and pomme puree and heritage carrots and red wine Jus	

PLEASE ENSURE YOU ADVISE YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE'S.