



## STARTERS

Goats cheese mousse, beets, heritage tomato, basil oil <i>v/gf</i>	7
Gin cured Chalk stream trout, apple, fennel, radish, watercress & wasabi emulsion <i>gf</i>	8
Pork & chicken terrine, quail scotch egg, London Pride & Prejudice chutney	7.5

## ROASTS

Sirloin of Hampshire beef	16.5
Leg of Welsh lamb	16.5
Forest Coalpit Pork belly	15.5
Nut roast, vegetarian gravy	13

Served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Sweet potato, cauliflower & chickpea curry, saffron & coconut rice, onion salad <i>vg/gf</i>	14.5
Jerusalem artichoke, squash, poached egg, broccoli, sunflower seed dressing <i>v/gf</i>	14.5
Pan fried sea bream, moules mariniere, chill, saffron <i>gf</i>	16
Greyfriar Gladiator Burger, mustard mayo, smoked cheese & streaky bacon, fries, slaw	14

## PUDDING

Flourless orange cake, chocolate sauce, raspberry sorbet <i>gf (contains nuts)</i>	6	
Sticky toffee pudding, vanilla ice cream, toffee sauce	6.5	
Lemon posset, Orange sorbet, shortbread	6.5	
The Greyfriar British cheese board	3 cheeses	8
	5 cheeses	12.5
Meadow cottage farm ice cream or sorbet	per scoop	1.5

If you suffer from a food allergy, intolerance or have any questions about our ingredients, please speak to a member of our team”

Optional service charge of 10% will be added to parties of 8 and above