



STARTERS

Pea soup, cheesy dumpling <i>v</i>	8
Potato gnocchi, wild garlic, pesto, brown butter ricotta <i>vg/gf</i>	7.5/15
English asparagus, shallots, lemon, parmesan <i>v</i>	8
Potted smoked salmon mousse, brown shrimp, sourdough <i>gfa</i>	9
Scallop & prawn tortellini, fennel, lemongrass velouté	9/18

ROASTS

Loin of Gloucester Old Spot pork <i>gfa</i>	18
Grass-fed Hampshire Beef <i>gfa</i>	19.5
Roasted leg of Saltmarsh lamb <i>gfa</i>	19
Mushroom & beetroot Wellington <i>vg</i>	14

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

MAINS

Miso glazed aubergine, Asian slaw, avocado, soya yogurt <i>gf/vg</i>	17
Lemon sole, beurre noisette, new potatoes, samphire, lemon puree <i>gf</i>	25
Beer battered Fish & Chips, crushed mint peas, tartare <i>gfa</i>	15
Greyfriar Txuleton Burger, mustard mayo, smoked cheese & bacon jam	15

SIDES

BBQ Hispi, yogurt <i>v/gf</i>	Creamy mash potato <i>gf</i>
Chunky chips <i>v/gf</i>	Summer Slaw <i>v/gf</i>

All £4.5 or any two sides for £8

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

vg – Vegan v – Vegetarian gf – Gluten Free gfa – Gluten Free available

The Greyfriar in May

Experimental Tuesday The Great Greyfriar Menu Returns Tuesday 10th of May “The Battle of Alton”

Dan Rees, of the George in Alton, threw down his gauntlet and issued his challenge to face Tom Hinsley of the Greyfriar.

They will meet in the kitchen of battle, on the 10th of May at 7pm in the Greyfriar, Chawton

Each chef will produce six lances (sorry courses) based on randomised ingredients.

As a guest you will try each chefs' dishes, twelve in total.

We ask you to score each dish out of ten. At the end of the evening, there will be only one winner and one cream pie in the loser's face

(I will resist cream pieing both chefs but it's really hard not to)

Those of you who joined us last time will know how much fun this will be and we are really excited that Dan has agreed to join us, he is doing great things at the George as general manager and he has a close affinity with us at the Greyfriar, having been our head chef for our first two years. We look forward to a great evening

Watercress Festival Sunday 15th of May

Our very own Tom Hinsley has been invited to the Cookery Demonstration Stage and will be appearing at 10.30am. He is hoping to show off his fish cooking skill with a monkfish dish (yes, there is watercress involved). If you're at the festival, it will be great to see you

GUEST CHEF

Saurav Nath

Monday 30th of May

A menu inspired by the Raj era with a modern twist

We welcome back Saurav for his monthly pop-up with yet another fantastic menu of Indian fine dining cuisine. This month he will re-imagining some classic dishes from Raj era India, bringing a modern touch and his magic combination of herbs and spices

COMING UP IN JUNE

Wednesday 8th & Thursday 9th – Jitin Joshi, 7 course tasting menu

Tuesday 21st – Experimental Tuesday

Monday 27th – Saurav Nath, Rotis, Kebabs and Wine