ENQUIRE AT THE BAR TO BOOK FOR SUNDAY LUNCH

GREYFRIAR



SMALL PLATES		SANDWICHES	
SCOTCH EGG & PICCALLI	82	ALL SERVED WITH HOUSE FRIES OR HOUSE SALAD AI CHOICE OF WHITE OR GRANARY BREAD (GF OPTION)	ND A
Handcrafted local Sausage meat combined with fresh		BLT	£10
runny Egg and served with a homemade Piccalilli		Locally sourced bacon, Baby gem lettuce and Tomato - A classic in its true form!	
PULLED PORK TACO	£9	CHEDDAR & RED ONION CHUTNEY	£10
Mouthwatering sticky pulled pork taco served with an		Mature cheddar served with in-house made Red onion chutney.	
asian slaw		BEEF, HORSERADISH &	£11
HARRISA HUMMUS & MEDITERRANEAN MEZZE (V,GV	<i>/</i> በ 1	CARAMELISED RED ONION Beef cooked to perfection, topped	
creamy spiced hummus	£ 9	with Horseradish & Caramelised red	
served with toasted flat bread, olives, cucumber and		BUDDAH BOWLS	
herbs LOADED SWEET POTATO		GREEN GODDESS W TOFU OR HALLOU	M I
WEDGES(V,GVO)	82	Chargrilled brocoli, baby spinach, edamami beans, pickled cucumber and coconut rice	
Sweet Potato wedges topped with herbs and feta and	20	with a tahini herb dressing (VG, GFO)	
delightfully spiced Dukka		PESTO CHICKEN Chargrilled brocoli, baby spinach, edemami	£15
SOUP OF THE DAY(VG,GVO)	26.5	beans, pickled cucumber and coconut rice with a tahini herb dressing (GF)	
delightful season homemade soup served with fresh baked		SESAME CRUSTED CHALK STREAM TROUT	£16
bread and butter		Chargrilled brocoli, baby spinach, edemam	
BLACK PUDDING CROQUETTE With the perfect crunchy	82	beans, pickled cucumber and coconut rice with a miso ginger dressing (GF)	е
exterior and creamy interior		SIDES	£5
tare rich and savoury and served on a bed of		THICK CUT HOUSE FRIES (V,GFO)	£5
watercress		HOUSE SALAD (VG, GF) Parmesan truffle fries (V, GFO)	£6.5
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28-day dry aged Beef smash patty, topped with Beef Brisket,			£1/.5U
Smoked Applewood Cheddo		, •	
ASIAN SPICED CRISPY CHICKEN BURGER Melt in the mouth chicken thigh burger with served in a pretzel bun			£17.50
	th Asian sty	<u> </u>	
		(GF OPTION)	
		oin served with Chicken Stock Tartar sauce	£18
WILD M	USHROOM	RISOTTO (V, GF)	
Creamy wild mushroom risotto cooked with Thyme and white wine			£15
and finished with or without Parmesan PAN ROASTED PORK LOIN WITH BRAISED PORK CHEEK(GF)			
		me puree and heritage carrots	£19.75
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