

A F T E R N O O N T E A

**A Selection Of Sandwiches, Cakes & Scones
with tea or coffee - £9.95pp**

**Or perhaps try G & Afternoon Tea!
with G&T - £14.95pp**

**with glass of Prosecco - £12.95p
with Prosecco G&T or Carafe of G&T- £16.95pp**

G R I F F I N C R E A M T E A

**Pot of Yorkshire Tea or Baytown Coffee,
Scone & Earl Grey & Ginger Cheesecake - £8pp**

A C C O M M O D A T I O N

**Did you know we have 10 ensuite bedrooms and a 3 bedroom cottage which
are available to book throughout the year.**

For our the best rates please book direct with us.

P R I V A T E D I N I N G

**Our private dining room is one of Whitby's best kept secrets for smaller,
more intimate functions.**

**It can be perfect for a a wedding breakfast, group of friends, a family lunch or
a simple get together.**

**The rooms holds up to 35 people and is available for brunch, lunch and
dinner. Simple classic dishes are created using seasonal ingredients that are
fresh and delicious**

WH&G LUNCH MENU

DAILY 12.00 - 17.00

Please note we have a table (restaurant) licence in the bistro and lounge. This means we may only serve alcoholic drinks to customers who are ordering food or hotel residents.

STARTERS & LIGHT BITES

Soup of the Day with Crusty Bread (v) (g with gf bread) - £6.50

Chicken & Chorizo Croquette with a lemon, cucumber & coriander salsa - £8

Oak Smoked Salmon & Whitby Crab Brulee with toasted pinenuts & sourdough croutons - £9

Whole Baked Camembert with house chutney & fresh bread (to share)
(g with gf bread) - £12.50

SANDWICHES & SALADS

All served with Fries & Salad. Choice of White or Brown or Gluten Free Bread.

Whitby Crab - £9

Croque Monsieur - Ham, Béchamel & Cheese Toasted Sandwich - £9

Roast Pork & Stuffing Sandwich - £8

Prawn Marie Rose Sandwich or Salad - £8

Goats Cheese & Roasted Vegetable Wrap (v) - £7

Sandwich Of The Day - £7 Add a rustic mug of Soup for £2 (v)

Half Lobster in garlic butter with fries and salad (g) - £16 (subject to availability)

Whitby Crab with fries & side salad (g) - £9 (subject to availability)

MAIN COURSES

Fish & Chips with Whitby cod in a light beer batter with hand cut chips or skinny fries.

Served with minted mushy peas & homemade tartare sauce (g with gf batter) - £10

White Horse & Griffin Burger with toasted sourdough bun, chips & garden salad & truffle aioli - £12

Optional Bacon & Cheddar for £1.50

Shetland Mussels in a white wine & garlic cream sauce & skinny fries - (subject to availability) £14

8oz Sirloin Steak with fries & side salad - £18

King Prawn Thai Curry with homemade raita & saffron pilau rice - £12

Seafood & Chorizo Cassoulet with crusty bread (g with gf bread) - £13

SIDES

Winter Greens - £3.50

Bread & Olives - £2.50

Garden Salad - £3.50

Chunky Chips £3

Skinny Fries - £3

Onion Rings - £3

DESSERTS

Sloe Infused Spotted Dick with vanilla bean creme anglaise - £7

Homemade Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream - £7

Earl Grey & Stem Ginger Cheesecake with blueberry compote & tea infused jelly - £8

Rich Chocolate & Orange Tart with bitter chocolate soil & espresso semifreddo - £8

Trio of Ice Cream - Locally made Beacon Farm Ice Cream with Café curl (g without curl) - £5.50

Griffin Cheeseboard served with Biscuits & House Chutney (g with gf biscuits)

- £4.50 Single Cheese or £15 Full Cheeseboard

(V) Suitable for vegetarians (G) Gluten Free. We cannot guarantee that any items are completely allergen free due to kitchen production methods.