



Oyster Bar

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: **3 for £7.50 / 6 for £13**
Oyster Taster, Pink Shallot Vinaigrette, Lemon & Tabasco: **£3.50 each**

Light Bites / Starters

Chicken Liver Parfait, Herb Butter, Pickled Vegetables, Melba, Chutneys **£10**
Smoked Salmon, Pickled Beetroot, Crevettes, Shrimp, Aiolis **£12**
Leek and Fennel Veloute, Truffle Oil (v) **£9**
Dressed Whitby Crab, Aiolis, Fresh Bread **£14**

Boards

Dry Cured Ham, Crackling, Cherry Tomatoes, Pickled Vegetables, Chutneys, Fresh Bread **£12**
Prawns, Shrimp to Peel, Capers, Cherry Tomatoes, Pickled Vegetables, Seafood Aioli, Fresh Bread **£14**
3 Cheeses, Olives, Cherry Tomatoes, Roasted Garlic, Pickled Vegetables, Chutneys, Fresh Bread (v) **£12**

Mains

Griffin Burger, JD Candied Bacon, Gruyere, Dill Pickled Gherkins on Ciabatta with Fries **£15**
Pan Fried Fillet of Halibut, Tender Stem Broccoli, Langoustine Bisque, French Fries **£20**
Slow Cooked Shin of Beef, Tender Stem Broccoli, Port & Rosemary Reduction, French Fries **£20**
Tempura Cod, Minted Marrowfat Peas, French Fries, Tartar **£20**
Shrimp & Samphire Linguine, Cream, Langoustine Bisque, Dill **£15**
Pea, Mint & Pine Nut Linguine, Cream, White Wine (v) **£11**

On The Side

Seasoned French Fries **£3.50**
Buttered Roasted Vegetables **£3.50**
Cherry Tomatoes, Red Onion, Balsamic **£3.50**

To Finish

Sticky Toffee Pudding, Pecan Nuts, Vanilla Cream, Black Treacle Sauce **£8**
Dark Chocolate Delice, White Chocolate Foam, Raspberry Sherbet (gf) **£8**
Lemon Posset, Lemon Curd, Shortbread Crumb **£8**
Selection of Cheeses, Biscuits & Chutney **3 for £11 or Full (5) for £15**

(V) Vegetarian (G) Gluten Free. All of the dishes can be prepared Gluten Free – Please ask for details
We cannot guarantee that any items are completely allergen free due to kitchen production methods.