



### **Starters/Light Bites**

Also available as Mains

**Soup of the Day – ask for flavours (v)  
(gf) 10 Add a crab sandwich 15**

**Whitby Crab Sandwich** seafood aioli,  
skin on fries 14

**Yorkshire Belly Pork** with red  
cabbage slaw, smokey corn fritter  
**12/18 (gf)**

**Baked Camembert to share** with  
garlic and rosemary, chutney and  
crusty bread **(GF with GF bread) 16**

**East Coast Seafood Chowder** with  
crusty bread **12/21**

**Whipped Feta** with roasted pepper,  
crispy chickpeas, croutes **(v/gf with gf  
bread) 9/16**

**G&T Smoked Salmon** with pickled  
cauliflower, beetroot, horseradish

## **WH&G Lunch Menu**

Served Weekdays and Saturday 12-3pm

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### **Private Dining**

*Our private dining room can seat up to  
35 comfortably for private parties,  
breakfasts, brunches, lunches and  
dinners.*



WHandGriffin

### **Main Courses**

#### **Fish & Chips 18**

Beer battered Whitby Cod or Halloumi  
served with skin on fries, Mushy peas &  
tartar sauce **(gf or v on request)**

#### **Steak & Fries 31**

10oz Sirloin, roasted tomato, mushroom,  
onion rings, skin on fries

#### **Mussels 19**

Shetland Mussels in white wine cream and  
garlic sauce served with skin on fries &  
bread **(gf with gf bread)**

#### **Cajun Fish Burger 19**

Spiced seabass fillet on toasted brioche  
with red cabbage slaw, rocket, skin on fries,  
Cajun mayo

#### **Vibrant Spring Vegetable Tagliatelle 21**

Selection of stir fry Spring Greens on fresh long  
flat pasta ribbons **(v)**

#### **Curried Lentil Cottage Pie 19**

Served with saag aloo potatoes **(v/ve/gf)**

### **Platters for 2 to share**

add a Bottle of Fizz for £20

#### **Antipasti 20**

Salami, prosciutto, chorizo, nocerella olives,  
cheese, kimchi, crusty bread with oil and  
balsamic vinegar

#### **Seafood Platter 30 (subject to availability)**

Oysters, smoked salmon, cod goujons, aioli,  
fresh crab, cherry tomatoes, rocket, bread, skin  
on fries **(gf with gf bread)**

### **Desserts**

**White Chocolate Mousse** with berry compote,  
peanut brittle, cocoa Chantilly **(v/gf) 8**

**Vanilla Yorkshire Pudding Profiteroles** with  
golden syrup, chocolate cream **(v) 6**

**Blackcurrant Sorbet** with berry compote **(ve) 6**

**Yorkshire Cheeses, Biscuits & Chutnev**

## Cocktails

### **Gin Bramble 10**

Large gin, lemon juice, Crème de Mure.

### **Nut Job 12**

Malibu, Frangelico, Amaretto, Lime, Pineapple Juice.

### **Raspberry Moscow Mule 10**

Large vodka, raspberry syrup, lime juice

### **Baby Guinness 4**

Large Kahlua, Baileys

### **Raspberry Dream 4**

Large Tequila Rose, Baileys

### **Sloe Gin Spritz 9**

Sloe Gin, Prosecco, soda, blueberries, mint

### **Kiwi Dream 10**

Large Watermelon Vodka, kiwi syrup, apple juice, mint

### **Espresso Martini 10**

Vodka, licor 43, espresso, sugar syrup

## Beverages

Yorkshire Tea **3**

Cappucino **3.50**

Latte **3.50**

Americano **3.50**

Espresso **3.50**

Hot Chocolate **4**

Virgin Mary **4**

## Wines

**Served by the bottle or the glass – ask to see a copy of the Wine List**

## Oyster Bar

Pink Shallot Vinaigrette, Lemon & Tabasco: 1 for **3.5**, 3 for **9.5**, 6 for **18**, 12 for **33**

**Or**

Rockefeller Style Butter Baked Oysters: 3 for **11**, 6 for **19**, 12 for **35**  
Add a bottle of fizz with 12 oysters **20**  
Add 2 glasses of fizz with 6 oysters **9**

## Bar Snacks

Giant Salted Corn **4**

Bread, Olives and Balsamic **4.50**

Skin on Fries & Aioli **4**

Corn 'Ribs' & BBQ Sauce **4**

Toasted Mixed Nuts **4**