



THE GRIFFIN INN

Est. 1730

Light Bites

Chargrilled focaccia, rosemary butter	£6
Nocellara olives VG / GF	£4

To start

Dressed crab on toast, lime mayonnaise	£9
Caprese salad, bull's heart tomato, mozzarella, basil leaves GF / V	£7
Glass noodles, spaghetti seaweed, broccoli, kale and garlic pesto GF / VG	£7
Soup of the day, sourdough	£7
Cape Malay, spiced rice GF	£6

Main courses

Smoked silverside of beef Yorkshire pudding, celeriac & thyme puree, duck fat potatoes, seasonal greens, root veg, cauliflower gratin, salt baked beetroot, roast baby carrots, gravy horseradish crème fraiche	£14
Roast Saddle of Lamb Yorkshire pudding, butternut & sorrel puree, duck fat roast potatoes, seasonal greens, salt baked beetroot, cauliflower gratin, gravy, roast baby carrots, salsa verde.	£15
Poached hake fillet, heirloom potatoes, sprouting broccoli, lemon butter sauce GF	£18
Cornish mussels cooked in cider and leeks, sourdough, fries	£18
Cured tofu and ceviche salad GF / VG	£15
Portobello mushroom Kiev's, garlic béchamel VG / N	£16

On the side

Fries	£4
Truffle fries	£5
Green salad GF	£4
Collard greens GF	£4

Desserts

Apple doughnuts, toffee sauce, mulled cider	£7
Chocolate, almond, prune tart, ice cream N	£7
Bath cheeseboard for two	£12
Local cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N	
Scoop of ice cream and sorbet GF	£1.5

Our food is freshly prepared to order, please bear with us during busy times.
Please inform a team member of any allergies or dietary requirements prior to ordering.
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