



THE GRIFFIN INN

Est. 1730

Nibbles

- Padron peppers VG / GF £4
- Marinated olives VG / GF £4
- Pumpkin-seed sourdough, rosemary butter V £4
- Mushroom & truffle arancini, saffron potato cream V £6
- Crab, lime mayonnaise, pumpkin-seed sourdough £6

Starters

- Soup of the day, pumpkin-seed sourdough VG £5
- Freshford charcuterie board, pickles, chutney, apple jelly £7 / £14
- Calves liver, slow roasted onions, fig chutney, pumpkin-seed sourdough £7 / £12
- Panko goats cheese wheel, balsamic glaze, chipotle & apple jelly, endive V £6
- Smoked salmon, avocado mousse, cucumber, sesame seeds GF £7

Mains

- Cod fillet, fish bechamel, pomme fondant, crispy shallots £16
- 30-day dry aged 8oz rib eye, collard greens, bone marrow sauce, fries £21
- Pork belly, apple sauce, beetroot puree, cavolo nero, roasted beetroot GF £17
- Bream fillet, crushed new potatoes, langoustine sauce, chive oil GF £17
- Stuffed baby gem squash, vegetable ragu, spiced quinoa GF / VG £13
- Handmade potato gnocchi, vegan butter, sage, vegan cheese VG £11

Sides

- Skinny fries VG £4
- Green salad VG / GF £4
- Seasonal vegetables VG / GF £4
- Creamy mash V / GF £4

Desserts

- Chocolate fondant, orange reduction, salted caramel ice cream V £7
- Autumn crumble, vanilla ice cream – *please ask for today's options* GF £7
- Cheeseboard for two - local Bath cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N £12
- Scoop of ice cream or sorbet - *please ask for today's options* V £1.50

V - Vegetarian VG – Vegan GF – Gluten Free N – Contains Nuts



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Our promise:

We're doing our bit to reduce our carbon footprint & become more environmentally friendly.

Here's what we're doing in the bar:

No more plastic straws

Only serve takeaway coffees in biodegradable cups

In the kitchen:

Serve more fish that is sustainably & ethically caught

Be conscious to turn off cookers & electric devices when not in use

Throughout the business:

Use more local suppliers to cut our carbon footprint

Recycle all glass bottles

Recycle all cardboard

Our chefs source food for its quality, freshness & flavour, using locally sourced & seasonal produce - wherever possible.

Our menus are designed to be accessible, including dishes that are vegan, vegetarian & free from gluten.

Coming soon:

Some products on our menu will be available to purchase to take home, like our homemade sauces, chutneys, pickles, pies & sausage rolls to name a few!

Our kitchen is open Wednesday through to Sunday:

Breakfast menu served 8 - 12pm

Main menu served Wednesday to Saturday 12 – 9pm

Sunday roast menu served 12 - 4pm