



THE GRIFFIN INN

Est. 1730

Nibbles

- Nocellara olives VG / GF £4
- Homemade mini breads, rosemary butter V £4
- Homemade pork sausage roll, date ketchup £6
- Trio of Quails scotch eggs, sauces £6

Starters

- Devilled lamb's kidneys on toast £7
- Fresh mussels cooked in cider & leeks, sourdough £12
- Chilled asparagus, crispy soft-boiled egg, spiced beetroot mayo V £6
- Goats cheese parcel, pickled candied beets, endive salad V £6
- Freshford charcuterie board for two, pickles & chutney £14

Mains

- Grilled lamb cutlets, Sicilian caponata, mint dressing GF £16
- Bream fillet, fennel, radish & radicchio salad, lemon dressing GF £16
- Butter poached rump steak, roasted cherry tomatoes, salsa verde, fries £19
- Darcy pie, creamy mash, seasonal greens – *please ask for today's options* £12
- Sprouting broccoli, green beans, mangetout, shallots, watercress, nut cheese, citrus dressing VG / N £12
- Buddha bowl - cauliflower, harissa roasted tomatoes, heritage carrots, split pea, spiced tahini dressing VG / GF £12
- Chargrilled tuna steak, cucumber, mooli, sesame seeds, Ponzu dressing & avocado wasabi GF £18

Sides

- Skinny fries VG £4
- Green salad VG / GF £4
- Seasonal vegetables VG / GF £4
- Mashed potato VG / GF £4

Desserts

- Mascarpone mousse, roasted hazelnuts, raspberries VG / N £7
- Buttermilk panna-cotta, chocolate dipped strawberries 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 - Vegan VG – Vegetarian GF – Gluten Free N – Contains Nuts

*Our food is freshly prepared to order, please bear with us during busy times.
Please inform a team member of any allergies or intolerances prior to ordering
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THE GRIFFIN INN

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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 ketchup's, chutneys, pickles, pies & sausage rolls to name a few!

Our kitchen is open Wednesday through to Sunday

Serving times: Wednesday to Saturday 12 – 9.30pm, Sunday 12 - 4pm

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