

NIBBLES

- Marinated Gordal Olives (VG/GF) 5.5
Hambleton Bakery Focaccia, Melted Honey & Rosemary Butter (V) 5
Jimmy Butler's Chipolatas, Honey Mustard Dip (GF) 7
Beetroot Hummus, Salsa Verde, Crispy Flatbreads & Crudités (VG/GFA) 8.5
Buttermilk Fried Chicken, Chive Sour Cream 9

THE
GRIFFIN
235 INN 197



STARTERS

- Roasted Carrot Soup, Smoked Almond, Warm Focaccia (V/VGA/GFA) 9
Chicken Caesar Salad, Smoked Bacon, Aged Parmesani (GFA) 12
Sautéed Mushrooms, Toasted Muffin, Boursin & Spinach (V/VGA) 11.5
Add a Sunny Side up Egg + 2.5
Smoked Duck Parfait, Plum & Apple Chutney, Toasted Sourdough (GFA) 12.5

MAINS

- Steak & Ale Pie, Mashed Potatoes, Buttered Greens, Gravy 22
Flat Iron Half Chicken, Chimichurri, Charred Lemon, Gem Lettuce & Fries (GF) 25
6oz Dry-Aged Flat Iron Steak, Cricketers Butter, Gem Lettuce & Fries (GF) 26.5
Add Sautéed Mushrooms + 5, Colston Bassett Stilton + 3.5, Green Peppercorn Sauce + 3 or Chimichurri + 3
Double Smash Cheeseburger & Friess (GFA) 21
Nashville Hot Chicken Thigh Burger, Gherkins, Cheese, Buttermilk Ranch & Fries 21
Add any of the following to your burger: Free-Range Bacon Rashers + 3, Colston Bassett Stilton + 3.5, Pulled BBQ Brisket + 5.5
Plant-Based Burger, Beetroot Relish, Grilled Mushroom, Truffle Mayo & Fries (VG/GFA) 20
Add Halloumi + 4

SIDES

- Skin on Koffmann French Fries (VG/GF) 5
Skin on Koffmann Chips (VG/GF) 6
Add Bacon Gravy + 3 or Black Truffle & Aged Parmesan (GF) + 3.5
Mashed Potato (V/VGA) 5
Mixed Leaves, Lemon Dressing (VG/GF) 5.5
Roasted Heritage Carrots, Tahini Yoghurt (V/GF) 6.5
Cabbage, Leeks & Kale, Preserved Lemon Butter (V/VGA/GF) 6.5
Baked Mac & Cheese, Mature Cheddar Sauce, Charred Onion Crumb (V) 7.5
Add Black Truffle & Aged Parmesan (GF) + 4.5

DESSERTS

Our full dessert menu will be
available as usual



Allergens Info.

Cat & Wickets Pubs are now cashless.

If you have any allergies, please let your server know.

(V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable

£1 from every sharing board sold will be donated to Rainbows Children's Hospice.





WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE
BUILT TO ENSURE OUR KITCHENS SHOWCASE THE
FINEST QUALITY SEASONAL PRODUCE.

We work with a family run, award winning meat supplier, Aubrey Allen, Royal Warrant Holders to His Majesty King Charles, who select from a group of high welfare farms where quality, sustainability and animal welfare are number one.

Our Beef is ethically sourced and is selected from only the top 1% of grass fed cattle from the UK & Ireland and is matured for a minimum of 28 days.

All of our Pork is free-range and comes from Jimmy Butler's farm in Suffolk, whilst our Lamb is from the West Country.

Our Chicken is all free-range, from small, family run farms in the West of France. The chickens are kept outdoors and their slower growth is key to ensuring the highest quality.

Our Seafood is supplied by Direct Seafoods. We strive to use line-caught fish wherever possible and ensure that all our seafood meets MSC or BAP sustainability standards.

Kale and Damson supply all of our fruit and vegetables, they are a small, family run supplier that sources from the finest farms and growers in the UK and Europe.

All of our bread is freshly baked and supplied by Hambletons Bakery. An award-winning, family-run bakery based in Rutland, renowned for their traditional methods and exceptional quality.

Specialist products are supplied by Suffolk Salami, Jude's Ice Cream, Tracklements & Savoursmiths

THE CAT
235 & 197
WICKETS
PUB COMPANY