



TABLE SNACKS

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.75
Beef shin pasties, mustard mayo	9.5

LIBATIONS

Aperol Spritz	8
Negroni	9.5
Vesper Martini	11
Tommy's Margarita	10.5

WEEK DAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

SIDES

Hispi cabbage, caraway butter	5
Minted peas and beans	
Cornish new potatoes, seaweed butter	
Triple cooked chips / French fries	
Caesar salad	
Watercress, chicory and rocket salad, crisp shallot	

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A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

DINNER MENU

STARTERS

Spring onion and lovage soup, 'cheese' and leek pasty (pb)	9
Watercress, pinenut and goat's cheese tart	11.5
Burrata, grilled artichokes, samphire, smoked almonds	13.5
Chicken and ham hock terrine, celeriac, cornichons	10.5
Rabbit and black pudding Scotch egg, summer peas	11
Steak tartare, seeded crispbread	14.5
Chalk stream trout rillette, toast, caper berries	10.5
Monkfish scampi, gribiche	11
Half dozen Jersey No.2 rock oysters, shallot dressing	21

MAINS

Summer squash, ancient grain, lentil and broccoli salad, 'feta', walnuts (pb)	19.5
Fennel risotto, egg yolk, dill (pb av.)	22.5
Day boat fish and chips, minted peas, tartare sauce	22
Pan fried fillet of seabass, octopus and courgette fregola	27
Whole Cornish plaice, broad beans, caviar	29.5
Double chuck and rib cheeseburger, pickles, triple cooked chips	21.5
Roast Suffolk chicken, crispy potato terrine, peas and beans, minted hollandaise	24
Middle White pork belly, cockles, white beans, pancetta	27
Slow cooked Berkshire lamb shoulder, sweetbreads, leeks, gravy	27.5

35 day aged native breed steaks

watercress, shallot and caper salad, triple cooked chips	
220g flat iron	29
300g sirloin	37
500g Chateaubriand	75
Sauces: Béarnaise / Green peppercorn	3.5
Stilton hollandaise / Marmite hollandaise	

DESSERTS

Tiramisu (pb)	9.5
Strawberry cheesecake Sundae	9.5
St Clements panna cotta, shortbread	9.5
Cherry and almond tart, clotted cream	9.5
Chocolate, caramel and honeycomb mousse	9.5
Sticky toffee pudding, clotted cream, butterscotch	9.5
Ice creams and sorbets (3 scoops)	6.5
British cheeseboard, sourdough crackers, real ale and onion chutney	17