



TABLE SNACKS

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

WEEK DAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

* £4 SUPPLEMENT APPLIES

SANDWICHES

13.5

Served on sourdough, toasted ciabatta or garlic & rosemary focaccia with a choice of triple cooked chips or French fries.

Fish fingers, shredded gem, tartare sauce
Minute steak, caramelised onions, mustard mayo
Hot roast chicken, rocket, béarnaise
Brie and herb roasted red pepper

SIDES

5

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

greyhoundfinchampstead.co.uk

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.

LUNCH 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

PUB CLASSICS & BURGERS

All served with triple cooked chips or French fries

Day boat fish and chips, minted peas, tartare sauce	22
Double chuck and rib cheeseburger, fried onions, pickles, beef and bacon dripping	21.5
Fried buttermilk chicken thigh, kimchi, Korean hot sauce, jalapeño cheese	21.5
'Symplicity' vegan burger, vegan Applewood cheddar, fried onions (pb)	19.5

MAINS

Summer squash, ancient grain, lentil and broccoli salad, 'feta', walnuts (pb)	19.5
Fennel risotto, egg yolk, dill (pb av.)	22.5
Pan fried fillet of seabass, octopus and courgette fregola	27
Whole Cornish plaice, broad beans, caviar	* 29.5
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
220g flat iron steak, watercress, shallot and caper salad, triple cooked chips, peppercorn sauce	* 29

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