



## TABLE SNACKS

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

## LIBATIONS

Aperol Spritz	7
Greystones Gimlet	8.5
Tommy's Margarita	9

## WEEKDAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

## SIDES

	4.75
Sprout tops, bacon and chestnuts	
Honey roast parsnips	
Creamed mashed potatoes	
Triple cooked chips / French fries	
Watercress, chicory and rocket salad, crisp shallots	

[greyhoundfinchampstead.co.uk](http://greyhoundfinchampstead.co.uk)

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

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

White onion soup, truffled 'Cheddar' croquette (pb)	9
Heritage beets, ash rolled goat's cheese, chicory and pear, candied walnuts (v)	9.5
Dorset coppa, Waldorf slaw	11.5
Steak tartare, seeded crispbread	13.5
Cured Scottish sea trout, fennel, radish, rye	11
Grilled smoked mackerel, squid bolognaise	13.5
Half dozen Jersey No.2 rock oysters, shallot dressing	18

## MAINS

Truffled celeriac risotto, salsify crisps, shaved 'Parmesan' (pb)	18
Cauliflower steak, barley, roast cauliflower purée, black cabbage, confit chestnuts (pb)	19.5
Day boat fish and chips, minted peas, tartare sauce	21
Roast Scottish hake, crab and butter bean stew, saffron potatoes, samphire	24.5
Whole Cornish plaice, crayfish, samphire, dill butter sauce	27
Double chuck and rib cheeseburger, pickles, triple cooked chips	21.5
Roast Suffolk chicken, grilled Savoy, wild mushroom bordelaise	24.5
Slow cooked beef shoulder, parsnip and grain mustard mash, sprout tops, braising juices	26
Shepherd's Pie, glazed carrots	27

### 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	

## PUDDINGS

Treacle tart, crème fraîche	9.5
Apple and blackberry crumble, custard	9.5
Dark chocolate mousse, salted caramel	9.5
Vanilla cheesecake, steeped cranberries (pb)	9.5
Sticky toffee pudding, clotted cream, butterscotch	9.5
British cheeseboard, sourdough crackers, real ale and onion chutney	17