

TABLE SNACKS

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

SET LUNCH SAVER

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

* £4 SUPPLEMENT APPLIES

SANDWICHES & BAPS

Served with triple cooked chips or French fries on your choice of sourdough bread or traditional floured bap. Fish finger, shredded gem, tartare sauce

13.5

Brie and herb roasted piquillo pepper Roast chicken, béarnaise and rocket

Rare roast beef, horseradish, watercress

Roast pork, apple sauce, crackling Italian ham, Waldorf slaw

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

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.

LUNCH MENU

STARTERS

JIANIENS	
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
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PUB CLASSICS & BURGERS	
All served with triple cooked chips or French fries	
Day boat fish and chips, minted peas, tartare sauce	21
Double chuck and rib cheeseburger, pickles	21.5
Fried buttermilk chicken thigh, kimchi slaw, Korean hot sauce	21
'Symplicity' vegan burger, vegan Applewood cheddar, fried onions (pb)	19.5
MAINS	
Truffled celeriac risotto, salsify crisps, shaved 'Parmesan' (pb)	18
Cauliflower steak, barley, roast cauliflower purée, black cabbage, confit chestnuts (pb)	19.5
Roast Scottish hake, crab and butter bean stew, saffron potatoes, samphire	24.5
Whole Cornish plaice, crayfish, samphire, dill butter sauce	* 27
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
220g flat iron steak, watercress, shallot and caper salad, triple cooked chips, peppercorn sauce	* 29
DESSERTS	
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

British cheeseboard, sourdough crackers, real ale and onion chutney

9.5