

# Group Dining Menu



## Snacks

Perelló Gordal Picante olives	4.5
Sourdough, crisp bread, salted butter	5
Deep fried pickles, blue cheese	8
Whitebait	8.5
Scotch egg	9
Cod cheeks, curry sauce	9.5
Rock oysters	3.5 ea

## Starters

Roast cauliflower and carraway soup, 'cheese' scone (*pb*)  
Leeks vinaigrette, soft hen's egg, mushroom toast  
Chicken and black pudding terrine, roast apple  
Quail Kyiv, Waldorf slaw  
Smoked trout rilette, crumpet, radish, capers  
Monkfish scampi, gribiche

## Mains

Artichoke risotto, woodland mushrooms (*pb*)  
Celeriac and Tunworth pie, creamed leeks  
Fowey Bay mussels, pub chips  
Whole sole, samphire, crayfish and dill butter sauce  
Chicken, lardons, chanterelles, bread sauce  
Confit duck leg, Toulouse sausage, white beans  
Venison suet pudding, cabbage

## Sides

King cabbage / Roast squash, curds, seeds  
Garlic and parmesan mash / Pub chips  
Butterhead lettuce, shallots, lemon

5

## Desserts

Cherry and almond trifle (*pb*)  
Honey crème caramel, Yorkshire rhubarb  
Sticky toffee pudding, clotted cream  
Baked chocolate pot, salted caramel, honeycomb  
Quickes Mature Cheddar, Eccles cake

## Three courses for £36 per person

*Please note that snacks and side orders will be charged as extras*

**For all enquires please email [info@greyhoundfinchampstead.co.uk](mailto:info@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 let us know immediately; we will remove the service charge and 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.