

# The Guildford Arms

Greenwich | 1808

## SMALL & SHARING PLATES

### OLIVES | 4.5

Mixed pitted olives, garlic & basil, roasted red roquito, hot guindilla peppers (VG) (GF)

### HUMMUS | 7.5

Char-grilled flatbread house made hummus (VG)

### CRISPY PULLED PORK BITES | 7.5

Pickled veg, coriander, apple sauce

### SERRANO HAM & CHEESE

#### CROQUETTES | 7.5

Creamy aioli

### CRISPY SQUID RINGS | 8

Battered & lightly fried squid rings, tartare sauce

### HALLOUMI FRITTERS | 7.5

Panco fried halloumi cheese fritters, sweet chilli sauce (V)

### MUSHROOM & CHEESE

#### CROQUETTES | 7.5

Creamy aioli (V)

### VEGGIE SHARING

#### PLATTER | 24

Hummus, padron peppers, pickled olives, roasted artichokes, halloumi fritters, mushroom & cheese croquettes, char-grilled flatbread

(2-3 guests) (V)

### CHARCUTERIE PLATE | 21

Serrano ham, salami, wedge of Brie, olives, pickles, char-grilled flatbread

(2-3 guests)

## TO START

### SPRING SALAD | 7.5

Whipped feta, dukkah, green peas, herbs, wild garlic coulis (V)

### MACKEREL RILLETTE | 8.5

Sourdough crostini, pickles, fresh leaf salad

### CHAR-GRILLED ARTICHOKE | 9

Feta crumbs, preserved lemon, micro salad, gremolata, paprika, pickled fennel, sourdough crostini (V)

Please inform a member of the team of any food allergies or intolerances when ordering.

## SUNDAYS

Our Sunday roasts are all about bringing people together. Slow-cooked to perfection and served with love, they're designed for sharing, savouring, and creating memories around the table. Whether grazing with family or indulging with friends, our roasts turn every Sunday into a feast.

### ROASTS

#### CHICKEN | 20

Herb crust, rosemary & thyme potatoes, carrots, tenderstem broccoli, gravy, Yorkshire pudding

#### BEEF | 25

Perfectly cooked top Rump, rosemary & thyme potatoes, carrots, tenderstem broccoli, gravy, Yorkshire pudding

#### PORK | 22

Pork belly, apricot & sage stuffing, rosemary & thyme potatoes, carrots, tenderstem broccoli, gravy, Yorkshire pudding

#### LAMB | 24

Slow-cooked & rolled lamb shoulder, garlic, rosemary, mint, rosemary & thyme potatoes, carrots, tenderstem broccoli, gravy, Yorkshire pudding

#### NUT ROAST | 20

Wild mushroom & parsnips nut roast, rosemary & thyme potatoes, carrots, tenderstem broccoli, veg gravy (N) (VG) with Yorkshire pudding (V)

## SUNDAYS

### EXTRAS

#### FRIES | 5

Skin-on, rosemary salt (V)

#### ROAST POTATOES | 5

Rosemary & thyme (V)

#### LEAFY HERB SALAD | 6

Orange blossom dressing, orange segments, toasted pistachios

(N) (V) (GF)

#### YORKSHIRE PUDS & GRAVY | 2.5

#### CHAR-GRILLED HISPI

#### CABBAGE | 6

Crispy shallots, garlic oil, kimchi (VG) (GF)

#### SEASONAL SLAW | 6

Shredded rainbow carrots, cabbage, springs onions, herbs, red chillies

(GF) (V)

12.5% discretionary service charge will be added to your bill, 100% goes to the staff. We are cashless.

## MAINS

### GUILDFORD BEEF BURGER | 16

Lettuce, gherkin, crispy shallots & ketchup, fries

+ cheese 1 | + bacon 1.5

### PLANT BURGER | 16

Lettuce, gherkin, crispy shallots & ketchup, fries (VG)

+ cheese 1 | + bacon 1.5

### CHICKEN & CHORIZO BURGER | 16

Baby gem lettuce, kimchi mayo, slaw

+ cheese 1 | + bacon 1.5

### CHAR-GRILLED MACKEREL | 22

Roasted new potatoes, heritage tomato salad, salsa verde, pickled onions

### CHAR-GRILLED HAKE | 19

Smoked beetroot purée, lime & coriander dressing, cavolo nero, baby corn (GF)

### CHAR-GRILLED HALLOUMI | 16

Braised heirloom tomato, padron pepper, spicy cashew nuts, pepper salsa (V) (GF) (N)

*"By choosing the freshest seasonal produce and ingredients grown with care for the land, we're able to create dishes that not only taste exceptional but also support a healthier planet and a stronger local food community."*

*"Our commitment to sustainability goes beyond the plate. Supporting local growers and making mindful choices for people and the planet."*

## TREAT YOURSELF

### MIGLIACCIO NAPOLETANA | 8

Semolina & ricotta cake, orange zest pistachio crumbs (N) (V)

### SAKOLATOPITA 8

Rich Greek double chocolate cake, soaked in syrup. Chantilly cream and strawberries.

### PEACH ETON MESS | 8

Poached peaches, whipped cream, meringue & raspberries, verbena syrup (V)

### ICE CREAM OR SORBET | 7

2 scoops of chocolate, vanilla or mango sorbet (GF) (VG)

Proud to be partnering with Le Marche, The Fish Society, Farm Gate, Down Land Farm, Ellis Butchers