

# **TABLE SNACKS**

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

# 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 4.75

Hispi cabbage, caraway butter
Creamed corn and bacon
Cornish new potatoes, seaweed butter
Triple cooked chips / French fries
Caesar salad

Watercress, chicory and rocket salad, crisp shallot

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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**

STARTERS	
Charlotte potato and spring onion soup, cream 'cheese' and chives (p	b) 8.5
New Forest asparagus, soft hen's egg, brown shrimps, vinaigrette	13
Ham hock terrine, celeriac, cornichons	9
Rabbit and black pudding Scotch egg, summer peas	11
Steak tartare, seeded crispbread	*14.5
Half pint o' shell on prawns, mayonnaise	9.5
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	21
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	
Broad bean, asparagus and wild nettle risotto, smoked almonds, 'feta' (pb)	18
Homity pie, hispi cabbage, smoked cheddar sauce	19.5
Fowey Bay mussels, white wine, garlic, cream, French fries	24
Pan fried fillet of Hampshire trout, clams, fennel, sea vegetables, salsa verde	* 26
Roast Suffolk chicken, sweetheart cabbage, creamed corn and bacon, gravy	23
Grilled dry aged pork T-bone chop, creamed leeks, blue cheese, glazed onion	* 26
Berkshire lamb rump, fondant potatoes, peas, samphire, wild garlic	* 29
220g flat iron steak, watercress, shallot and caper salad, triple cooked chips, peppercorn sauce	* 29
DESSERTS	
Tiramisu (pb)	9.5
Summer pudding, crème fraîche	9.5
Baked chocolate pot, cookies and cream	9.5
Custard tart, Kentish strawberries	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