

## LUNCH 12AM-3PM

### Green houmous and veggies - 14.5€

Green houmous (white beans, chick peas, spinach, coriander, parsley and scallions), fresh spinach, roasted carrots with zataar, chili oil

### Marinated chicken supreme - 16€

Marinated chicken supreme, red rice, charde, red chichurri sauce

### Saithe confit - 15.5€

Slow cooked saithe, fennel, quinoa, lemon, honey and thyme roasted apricot and tahini sauce

### Griffon's Croque-monsieur - 17€

Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar and mixed greens

### Dish of the week - 15.5€

Check with the staff

All of our dishes are homemade and cooked in Griffon

 Vegetarian dishes

## DINNER TO SHARE / 6.30PM-9.30PM

### Kimchi style salad - 10€

Soft boiled egg marinated in soysauce and sesame oil, cabbage, carrot and cucumber in kimchi sauce

### Whipped feta - 12€

Whipped feta and ricotta, pistachios, asparagus and broccolini.

### Carrot fritters - 12€

Carrot fritters, yogurt, harissa, soy and tahini sauce, herb salad

### Black pudding - 13€

Thick slice of "Maison Montalet" black pudding, peach and chilli chutney

### Fish Rillettes - 13.5€

Slow cooked saithe, baked trout and smoked salmon, creamcheese, crème fraiche, capers, dill and chives, pickled fennel

### Croque-monsieur Griffon - 15.5€

Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar

### Focaccia - 6.5€

Homade focaccia with rosemary and sun-dried tomatoes

## ALL DAY LONG 12AM-10PM

### SAVOURY

#### Salad bowl - 5€

Mixed greens and citrus vinaigrette

#### Hummus - 9.5€

Chickpeas with tahini, cumin, lemon and lightly spicy olive oil

#### Cheese plate - 12.5€

Three cheeses of the day with relish - Iroma

#### Country-style pâté - 9€

with mixed salad and pickles  
Maison Montalet

#### Charcuterie plate - 16€

Coppa, saucisson, rosette  
and ham (12 month) - Maison Montalet

## SWEETS OF THE MOMENT

Cookie - 5.5€

Cheesecake - 9€

Cake - 9€

# FOOD