



Sample Menu

TO NIBBLE

Artisan breads with oil & balsamic for dipping (V) - **£2.00**

Marinated harlequin olives (V) - **£3.25**

Mini red peppers stuffed with Feta (V) - **£3.25**

STARTERS

Soup of the day with crusty bread - **£5.95**

Goats Cheese mousse with Beetroot carpaccio, caramelised Onion puree and cheese straws - **£6.95**

Duck liver pate with Gribble Chutney & toast - **£6.50**

Seared Queen Scallop and Chorizo Risotto with Basil Oil - **£8.95**

Home Smoked Local Pheasant, Goose rilette, Pheasant and Bacon nugget,
red Pepper pesto, Garlic crouton - **£8.25**

Pan fried Pigeon breast with Puy Lentil and bacon stew - **£7.95**

Smoked haddock brandade topped with parmesan cheese & toast - **£6.95**

IDEAL TO SHARE

Baked Camembert with baked bread for dipping - **£9.50**

Fish Platter, Smoked salmon, smoked mackerel, crispy squid,
whitebait & a beer battered haddock goujon - **£16.95**

Sausage Platter; Honey & mustard glazed sausages,
pork sausage roll, deep fried Brie wedge & red onion confit - **£10.95**

MAIN COURSES

Beer battered Haddock, Gribble chips & tartare sauce - **£13.95**
Add mushy or garden peas - £1.50

8oz steak burger topped with red onion confit & cheddar served on a brioche bun,
lettuce, tomato & gherkin & Gribble chips - **£12.50**

Lentil & bean burger with red onion confit & goats cheese served on a brioche bun, lettuce, tomato,
gherkin & Gribble chips - **£12.50** (This burger is gluten free ask for Gluten free bun) (V)
Add bacon, mushroom or fried egg to your burger - £1.50

Home cooked ham, 2 free range eggs & chips - **£10.95**

10oz rib eye steak with garlic Portebello mushroom, roasted tomato & Gribble chips - **£19.95**

Add blue cheese or peppercorn sauce - £2.50

Butchers pork & herb sausages with bubble & squeak & onion gravy - **£12.50**

Belly of pork slow roasted served with mash & creamed savoy cabbage & bacon, topped with crackling - **£15.25**

Slow braised Oxtail served off the bone with grain mustard mash, Parsnip puree and Buttered Kale - **£16.25**

Winter root Vegetable Tagine with lemon, chilli and coriander cauliflower cous cous - **£12.95**

GRIBBLE DESSERTS

Sticky toffee pudding & toffee sauce with Wobbler ale ice cream - **£6.00**

Layers of chocolate sponge, chocolate mousse & chocolate ganache - **£6.00**

White Chocolate and Vanilla Rice pudding with Sloe Gin Berry compote - **£6.00**

Gribble Fruit crumble with Custard - **£6.00**

Rhubarb and Pernod cheesecake topped with Rhubarb Jelly,
served with honey and Ginger ice cream - **£6.00**

Gribble homemade ice creams with fruit coulis & tuille biscuit ... 1 scoop - **£2.50** 2 scoops - **£4.50**

Vanilla, chocolate, coffee, raspberry ripple, honeycomb, honey & stem ginger
or Wobbler ale ice cream.

Lemon, mango or raspberry sorbet

English cheese & biscuits with Gribble ale chutney - **£7.95** Add a glass of port - **£10.95**

GRIBBLE BEER BITES

Ideal with a Gribble Ale Taster Tray 3 1/3 - **£4.00** OR 6 1/3 pints - **£8.00**

Pork & chutney sausage roll - **£4.00**

Beef chilli with chips topped with cheese - **£7.25**

Beer battered onion rings - **£3.00**

Deep fried whitebait & tartare sauce - **£6.95**

Macaroni cheese & garlic bread - **£6.50**

4oz steak burger, cheddar & onion relish served on a brioche bun
with a few chips - **£6.95**

Haddock goujons & chips with tartare sauce - **£7.25**

Sausage Platter; Honey & mustard glazed sausages, pork sausage roll,
deep fried Brie wedge & red onion confit - **£10.95**

*We are happy to provide allergen guidelines for all of our menu items, for more detailed
information, please speak to a member of staff.*

*We take additional measures when told about allergens but as our food is freshly prepared and
cooked to order in our kitchen, we cannot guarantee all traces*

*of allergens are completely removed. Some of our menu items can be served in
smaller portions for children or those with a smaller appetite.*