



GREIG'S GIN TREASURY - £7.95

London has long been famous - or infamous - for its gin; happily, the "new wave" of gins, many distilled in the city itself, from Portobello Road to Highgate and Parsons Green to Battersea, are of impeccable quality, far removed from the gin on offer in Hogarth's day.

Greig's is proud to offer a wide selection of gins for your delectation, as well as a range of cocktails that highlight the quintessential spirit of London.

All of our cocktails are made with Beefeater gin. For any of our Premium Gin's a surplus of £2 will be added.

The Classic Martini

Gin, Noilly Prat extra dry vermouth, olives; stirred, served straight up  
Premium Gin Recommendation: **Tanqueray**

The Bramble

Gin, fresh lemon juice, blackberry liqueur, stirred over ice  
Premium Gin Recommendation: **Sacred**

The Tom Collins

Gin, fresh lemon juice, soda, maraschino cherry; served long over ice  
Premium Gin Recommendation: **Hayman's Old Tom**

The G & T

Gin, tonic water, fresh lime, served long over ice  
Premium Gin Recommendation: **Beefeater 24**

The White Lady

Gin, triple sec, lemon juice, egg white, shaken, strained  
Premium Gin Recommendation: **Boodles**

The Gibson

Gin, Dolin white vermouth, silverskin onions, stirred, straight up  
Premium Gin Recommendation: **No 3 London Dry**

The Gimlet

Gin, fresh lime juice, lime cordial; shaken  
Premium Gin Recommendation: **Gilpin's**

The Negroni

Gin, punt e Mes, campari, orange zest; stirred and served in rocks glass over ice  
Premium Gin Recommendation: **Portobello Road No17**

STARTERS & SALADS

Scottish smoked salmon £14.95  
Seasonal Asparagus £13.95  
Cold with vinaigrette or hot with butter

Lancashire Cheese & Onion Tart £9.95  
Soup of the day £6.95  
Potted Shrimp £8.95  
Duck Liver £12.95  
Green Bean Salad

Smoked trout £12.95  
Horseradish, seasonal salad  
Traditional Prawn Cocktail £10.95  
Greig's Mixed Salad £9.95  
Tomatoes, cucumber, peppers, red onions

Toasted Goat's cheese salad £12.95  
Honey, raisins, walnuts, tomatoes

FISH & VEGETARIAN

Vegetarian Sausage & Mash £12.95  
Tiger Prawns £19.95  
Garlic butter

Beer battered cod & chips £17.95  
Mushy peas, tartar sauce  
Baked Salmon £17.95  
New potatoes, vine tomatoes, dill butter

Seabass £19.95  
New potatoes, vine tomatoes, dill butter  
Spinach Pie £8.95

GREIG'S GRILLS

Our beef is sourced from British Farmers, aged for up to 3 weeks, and hand-cut at Greig's

Rump steak 12oz £21.95  
Rump steak 16oz £26.65

Fillet steak 8oz £25.95  
Fillet steak 12oz £34.95

Sirloin steak 12oz £24.95  
Sirloin steak 16oz £32.95

Rib-eye steak 12oz £27.95  
T-bone 22oz £31.95

Mixed Grill £24.95  
Lamb cutlet, sirloin 6oz, sausage, bacon, kidney

Surf & Turf £42.95  
Fillet steak 8oz, Sirloin steak 6oz, 4 tiger prawns, smoked salmon

4 English Lamb Cutlets £23.95  
Mint sauce

Barbary duck breast £14.95  
Honey, lime, snow peas

Roasted Baby Chicken £14.95  
Lemon, Thyme

All served with grilled tomatoes and button mushrooms

Pepper or Béarnaise sauce £2.95

BRITISH SPECIALITIES

Roast Sirloin of beef and Yorkshire pudding\* £24.95  
Roast potatoes, traditional English gravy, horseradish sauce  
\*evenings and Sunday lunch only

Cumberland Sausages £12.95  
Mash potato, gravy

Cottage pie £12.95

Steak & Kidney pie £14.95

Lancashire Hotpot £15.95  
Pickled Red Cabbage

SIDES

Baby Carrots £3.95

Green Beans £3.95

Jacket Potato £3.95

Mash £3.95

Pickled Red Cabbage £3.95

Handcut chips £3.95

Mixed side salad £4.95