Private Dining

At The Griffin...

If you're looking for an intimate private space to host your next meal,
our restored mezzanine, is just the place...

Nestled on the first floor of The Griffin,
our mezzanine offers the perfect setting to enjoy a meal surrounded by close friends & family.

Indulge in delicious creativity from a choice of Menus that suit your party best,
exceptional service & a space designed to make your celebration private, memorable & unique.

We would encourage getting in touch sooner rather than later,
as our Mezzanine tends to be in high demand.

The Mezzanine

Seats a maximum capacity of 25 guests on two separate tables

We had the most amazing lunch on the mezzanine following our legal wedding!
The food was fab and we were so well looked after by Harry;
he was super attentive and knowledgeable about the food and the wine.
He really helped me make our special day feel special there.
We can't wait to go back again!

- Rachel 15/12/24

Availability & Booking

If you are interested in hosting a Private Dining experience with us...

Contact The Griffin's Reservations Team with your date in mind:
INFO@GRIFFINAMERSHAM.CO.UK | 01494 326826

Please feel free to pop in at any time to see the Mezzanine

Our team will let you know which of our Menus suits your group best & let's get planning!

Please note we do require a pre-order for all tables above 9 guests.

Set Menu

Our 3-Course Set Menu has been designed for parties of 10-13 guests.
This menu allows you to still experience our classic A La Carte,
but pre-ordering ensures a seamless dining experience for you & your guests.

Our 3-course Set Menu is £55 per head.

We do require a Pre-Order for parties of 10 & above.

Please do let us know about any allergens & dietary restrictions.

We use seasonal ingredients & therefore our Menus are subject to change.
The Menu shown here is our most current & we will of course make you aware of any changes.

Set Menu

To Start

Sweet Potato, Coconut & Chilli Soup *sourdough croutons* (ve, gf on request)
Chalkstream Trout Ceviche *citrus ponzu, radish, spring onion* (gf on request)
Seasonal Croquette *celeriac remoulade, burnt onion ketchup* (gf)

To Follow

Gnocchi Parisienne oyster mushroom, cavolo nero (gf, v, ve on request)
Seasonal Fish fregola, braised fennel, buckwheat, fennel puree
Barbecued Chicken Breast herb emulsion, spelt risotto, broccoli (gf on request)
Chiltern Venison Leg sourdough dumpling, red cabbage puree, chicory, blackberries (gf)
38 Day Aged Hereford Angus Ribeye stout & miso glaze, peppercorn, fries (gf on request)
(£5 supplement)

All mains accompanied by Hispi Cabbage & Skinny Fries

Something Sweet...

Creme Brulee *beurre noisette shortbread* (gf)
Sticky Toffee Pudding *gingerbread gelato, caramelised pecans* (v, n, gf on request)

Baron Bigod Brie, Ashcombe, Katherine Goats, Yorkshire Blue
smoked seeds, pickled shallots, pear & pink peppercorn chutney, grape mustard, crackers (n)
(£5 supplement)

£55 p.h

(ve) vegan (v) vegetarian (n) nuts (gf) gluten free (se) sesame
All prices include VAT & a discretionary 12.5% service charge will be added to your bill.

Sharing Menu

Our Sharing Menu has been designed for parties of more than 13 guests.
This menu is an intimate & personal banquet style feast,
allowing all guests to indulge in a little bit of everything.

Our Sharing Menu is £65 per head.

We don't require a Pre-Order for this menu unless members of your party have specific dietary requirements.

Please do let us know about any allergens & dietary restrictions.

It is up to you to decide what split of Meat:Fish & Puddings:Cheese you opt for.
Most go for a 50:50 split but we'll leave this up to you.

Sharing Menu

Whilst you wait...

Ourdough Freshly Baked Sourdough *seasonal butter*

To Start

Loaded Potato Rosti *truffle mayonnaise, baked baron bigod brie* (gf)
Chalkstream Trout Ceviche *citrus ponzu, seaweed salad, radish* (gf)
Seasonal Croquette *celeriac remoulade, burnt onion ketchup* (gf)

To Follow

All mains will be accompanied by hispi cabbage & skinny fries

45 Day Aged Cote de Boeuf (750g)
stout & miso glaze, peppercorn sauce

Fish of the Day
salsa verde, lemon

(Vegetarian & Vegan options also available)

Something Sweet...

Bakewell Tart *creme fraiche, cherry compote* (n)
Sticky Toffee Pudding *caramelised pecans, caramel sauce* (v, n, gf on request)

British Cheese

Baron Bigod Brie, Ashcombe, Yorkshire Blue
smoked seeds, pickled shallots, grape mustard, crackers (n)

£70 p.h

(ve) vegan (v) vegetarian (n) nuts (gf) gluten free (se) sesame
All prices include VAT & a discretionary 12.5% service charge will be added to your bill.

Sunday Roast Menu

Our Sunday Roast Menu is the only option we offer to private dining groups on a Sunday.
This menu is a true feast & perfect for a family affair.

Our Sunday Lunch Menu is priced individually.

We do require a Pre-Order for this menu.

Please do let us know about any allergens & dietary restrictions.

We use seasonal ingredients & therefore our Menus are subject to change.
The Menu shown here is our most current & we will of course make you aware of any changes.

The Griffin Sunday Roast

To Start

Ourdough Freshly Baked Sourdough *seasonal butter* (v) 4

Sweet Potato, Chilli & Coconut Soup *coriander oil & crispy onions* (ve, gf) 9

Mushroom Gyoza *pickled shimeji mushrooms, nappa cabbage, broth* (ve, se) 10

Smoked Haddock Fishcake *pickled mooli, lemon & parsley mayonnaise* (gf) 10

Grilled Red Mullet *cauliflower leaf, chickpea dhal* (gf) 11

Seasonal Croquette *celeriac remoulade, burnt onion ketchup* (gf) 11

To Follow

All served with roast potatoes, buttered savoy cabbage & mixed seeds,
caraway glazed carrots, cauliflower cheese & yorkshire pudding.

Roast Suckling Piglet (gf on request) 27
chorizo & apple jam

Roast Leg of Lamb & Slow Cooked Shoulder (gf on request) 27
house mint sauce

Roast Aged Ribeye & Slow Cooked Beef Rib (gf on request) 29
horseradish cream

Potash Farm Roast Chicken (gf on request) 27
red currant, port jelly

Veggie Roast (v, ve & gf on request) 19
all The Griffin Roast trimmings with roasties in garlic oil & veggie gravy

Gnocchi Parisienne (v, ve & gf on request) 21
oyster mushrooms, cavolo nero | also served with The Griffin's Roast trimmings

Grilled Cornish Gilt-Head Bream (gf on request) 28
braised fennel | also served with The Griffin's Roast trimmings

Something sweet...

Coconut & Chocolate Cremeux *coconut crunch, honeycomb, coconut sorbet* (gf, ve, n) 9.9

Bakewell Tart *cherry compote, creme fraiche* (n) 9.9

Sticky Toffee Pudding *gingerbread gelato, caramelised pecans, caramel sauce* (v, n, gf on request) 9.9

Creme Brulee *beurre noisette shortbread* (gf) 9.9

British Cheese

Baron Bigod Brie, Ashcombe, Katherine Goats, Yorkshire Blue

smoked seeds, pear & pink peppercorrn chutney, pickled shallots, grape mustard & crackers (n) 12.9

(ve) vegan (v) vegetarian (n) nuts (gf) gluten free (se) sesame

All prices include VAT & a discretionary 12.5% service charge will be added to your bill.

We used the mezzanine floor for a private party of 16 people and had a most successful Sunday Lunch meal. The food was delicious with very prompt and attentive service from the staff.

- Susan 22/12/24

Pricing

We request a Minimum Spend for exclusive use of The Mezzanine all evening.

On a Friday & Saturday evening,
our Minimum Spend Request is £2000 + a 12.5% discretionary service charge.
This minimum spend can be met however you would like.
Whether that be a larger percent of food to drink or vice versa.

For mid-week evenings & exclusive hires at Lunch please contact our Reservations Team.
We recognise that each Private Dining experience has it's own unqiue requirements
& therefore we are able to provide a tailored response for you.

*Please note if you are happy to be upstairs with other diners, we do not request a minimum spend.
This is only if you would like the space exclusively all evening*

FAQS

How many people can The Mezzanine accomodate?

The Mezzanine can hold a maximum capacity of 25 on two separate tables.

What time could we have the mezzanine to & from for exclusive hire?

For an exclusive hire of The Mezzanine all evening, the space would be yours from 6pm until Midnight.

What time can we dine?

To ensure your experience with us is as seamless as possible,
we request that larger tables sit down for Dinner at either 6.30pm or 8.30pm.

Can we have The Mezzanine all night?

Yes of course.
Our Exclusive Hire Minimum Spend Request covers exclusive use for the whole evening.

Can I hire entertainment for my private dining event?

Yes of course.
As The Mezzanine is a secluded area, you are more than welcome to hire your own entertainment.
We have previously had singers, a murder-mystery experience etc...

Can we Pre-Order drinks for the table?

Yes, many guests pre-order arrival drinks & perhaps some wine for the table.
It is an easy part of the process that makes your Dinner service run that little bit smoother.

Can I bring a Birthday cake?

Yes of course.
Our kitchen are more than happy to cut & portion this for your guests.
All we ask is full disclosure of ingredients for allergens.