



The Greyhound ~ Daily Menu

~ Tuesday 9th April 2024 ~

Tipples

Diabliesse Clementine Spiced Rum and Apple Juice £6.25

Starters & Nibbles

Roasted tomato and red pepper soup, warm sourdough roll, butter (v, gfa) 533 kcal 7.45

Braised lamb breast, feta, pomegranate, pea purée, lamb jus (gf) 363 kcal 8.95

Pressed belly pork, rhubarb, apple and ginger (gf) 461 kcal 8.45

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.45

Char-grilled bruschetta, burrata, oven-dried tomatoes and basil pesto (v) 702 kcal 9.95

Smoked salmon, horseradish panna cotta, pickled fennel, orange salad 414 kcal 10.95

Coriander falafel, tabbouleh, preserved lemon and tahini dressing (vg) 630 kcal 8.95

Tandoori king prawns, naan bread 268 kcal 7.95

Halloumi fries, chilli jam (v, gf) 585 kcal 6.25

Sticky five spiced chicken wings (gf) 464 kcal 7.45

Crispy baby squid, garlic mayonnaise 433 kcal 7.45

Red pepper, tomato hummus, pitta crisps (vg) 516 kcal 5.95

Garlic and basil Halkidiki olives (vg, gf) 174 kcal 4.95

Main Courses

10oz 30 day aged Scotch sirloin steak pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1380 kcal 33.95

Honey roasted ham, (served cold) fried eggs and chips (gf) 1211 kcal 16.95

Lamb, roast parsnip and rosemary pie, buttered mash potatoes, greens, redcurrant gravy (gf) 1331 kcal 16.95

Teriyaki and sesame trout, egg noodles, tenderstem broccoli, ginger and soy broth 699 kcal 21.95

Black truffle and ricotta tortellini, celeriac purée, spring onion and crispy sage (v) 464 kcal 17.45

King prawn and chorizo salad, harissa chick peas, roasted red peppers (gf) 689 kcal 17.95

Summer vegetable risotto, coconut feta, broad beans, radish, asparagus, lemon (vg, gf) 464 kcal 16.95

Braised beef feather, parmesan truffle mash, white onion puree, red wine sauce (gf) 702 kcal 20.95

Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 23.95

Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 851 kcal 17.95

Bacon chop, with colcannon mash, crispy black pudding, mustard sauce, apple puree (gf) 856 kcal 18.95

Basil gnocchi, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg) 664 kcal 15.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95

Add pulled BBQ pork 104 kcal 2.45

Sides

Truffle parmesan fries (gf) 453 kcal 5.95

Mixed salad (vg, gf) 99 kcal 4.45

Garlic bread, cheese (v) 621 kcal 4.95

Broccoli, chilli, almonds (v, gf) 291 kcal 4.75

Buttered vegetables (v, gf) 200 kcal 4.95

Light Bites

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.95

Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal 15.25

Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 687 kcal 12.75

Crispy shredded lamb flatbread, tomato, red pepper and mint yoghurt 579 kcal 12.95

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

Syrup sponge pudding, vanilla custard (v) 606 kcal 7.95

Glazed lemon tart, raspberry sorbet (v) 401 kcal 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.45

Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479 kcal 7.95

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95

A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 12.95

Lincolnshire Poacher Cheddar - Alford, Lincolnshire

This is a hard, mature cheese that is somewhere between a cheddar and a Swiss mountain cheese. This award-winning Supreme Champion cheese is a hardpressed, full-fat cheese – cheddar in style, but slightly open in texture.

Ashlynn Goats Cheese - Evesham, Worcestershire

Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

Oxford Blue - Burford, Oxfordshire

This is a soft, creamy full bodied blue with a deep, rich flavour. This cheese has a good length so its taste lingers in your mouth.

Ice Creams & Sorbets

Choose from: 1 scoop for £2.50, 2 scoops for £5 or 3 scoops for £7.50

Vanilla (v, gf) 127 kcal

Strawberry (v, gf) 122 kcal

Honeycomb (v, gf) 137 kcal

Lemon Sorbet (vg, gf) 74 kcal

Mango Sorbet (vg, gf) 62 kcal

Cherry Sorbet (vg, gf) 83 kcal

Hot Drinks

Cafetière of coffee (v, gf) 47 kcal 3.95

Cappuccino (v, gf) 127 kcal 3.95

Latte (v, gf) 128 kcal 3.95

Americano (vg, gf) 0 kcal 3.75

Double espresso (vg, gf) 0 kcal 3.95

Selection of tea (v, gf) 24 kcal 3.95

Hot Drinks with a Small Pudding

Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.