

Sunday Lunch at The Greyhound

A la carte – as per menu
2 course Sunday Lunch £34
3 course Sunday Lunch £42

The Greyhound Family Roast

Crisp Panko Coated **Nut Roast** £18

Sirloin of Angus **Beef** £28

Herdwick Leg of **Lamb** £27

Rack & Belly of Free Range **Pork** £25

Our Combo — Sirloin of Angus Beef, Free-Range Pork & Herdwick Lamb £28

All served with braised red cabbage, chard onion, honied heritage carrots, sugar snaps & hispey, wagyu fat potatoes, homemade Yorkshire pudding & root vegetable puree, homemade accompanying sauces (apple, mint, horseradish....)

Other Choice Mains

Roast Shallot Tart Tatin with Melting Blue Cheese - £20

Primavera risotto, rocket & parmesan top (v)

Torched 'Bang Bang' Mackerel Fillets - £20

Wakame & Asian Salads, Soy Pak Choi. Roast Butternut, Cucumber Yoghurt, Coriander Rice (gf)

Chilli Chicken – £22

Chicken breast topped with chilli, soured cream, jalapeno, red onion, salad & fries (gf)

Side Orders

Chargrilled cauliflower cheese £6 (v)

Creamed braised leeks £6 (v)

Green beans with garlic roasted pine nuts £6 (v)

Bacon wrapped stuffing thins £5

Pigs in luxury Parma blankets £5

Extra homemade Yorkshire puddings £2 (v)

If you have any **food allergies or intolerances** please make a member of our Team aware as **not all ingredients are listed on the menu**. We cook in an environment that uses most allergens on a regular basis. Whilst we endeavour to do our best, there can be no guarantee of an allergen free product. If you have a serious allergy we request that you bring your correct medication with you when dining.

Thank You

(n) = contains Nuts (s) = may contain shell (v) = vegetarian (vg) = vegan (gf) = gluten free
An optional service charge of 12.5% will be added to your final bill -
having a main course will incur a £5 supplement, added to your bill

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Starters

Tricolore - £10

Avocado, tomatoes & creamy burratini on toasted garlic sourdough (v)

Baked Portobello Mushrooms, Melting Brie & Sweet Onions - £10

Salad leaves (gf)

Home-Grown Courgettes - £11

3 cheese stuffed crispy courgette flowers, melting goat's cheese on ratatouille (v)

Crab 3 Ways – £16

Crab crème brûlée, chilli salt soft shell crab, Asian salad, crispy crab arancini, allioli

A Fried Duo – Chilli-Salt Squid & Korean Buttermilk Chicken - £13

Chilli mayo, Asian salad, wakame salad (gf)

Pan Fried Balsamic Chicken Livers - £10

Crisp pancetta, salad leaves, pangrattato

Ribs n' Wings - £12

Free range sticky pork ribs, buttermilk fried chicken wings, dip (gf)

Sunday Desserts

Pineapple Tart Tatin with homemade vanilla ice cream - £9

Crème Brûlée with shortbread - £8

Sticky toffee pudding, toffee sauce, vanilla ice cream - £8

Carrot, pistachio & coconut cake, orange cream (n) - £8

Raspberry & white chocolate cheesecake, mini Eton mess (gf) - £9

Chocolate 3 Ways – Dark choc pot, choc brownie, chocolate ice cream (n) - £9

Ice cream

Chocolate

Vanilla

Apple & Plum Crumble

Sorbet (gf)

Bramley Apple

Mango & Passion Fruit

1 scoop £3 - 2 scoops £5 - 4 scoops £9

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