

# The Greyhound Dinner

## Starters

**Tricolore** – Creamy Mozzarella, Avocado,  
Vine Tomato & Pea Shoots on Sourdough Toast **9 (v)**

**Baked Vacherin Mont D'Or 'Fondue'**,  
Crudités, Sourdough Crostini **10**

### A Seafood Trio –

**Tempura Tiger Prawns** on Wakame & Sesame Salad;  
**Crisp Fried Spiced Whitebait**, Rocket;  
**Chilli-Salt Squid** on Asian Salad **14**

### A Pairing of Arancini –

**Beetroots & Goat's Cheese; Wild Mushroom, Truffle & Mozzarella,**  
Parmesan Salad **9 (v)**

**Hand-Carved Serrano Ham with Sweet Melon**  
on Whipped Feta Sourdough Toast, Salad Leaves,  
Fresh Cherries, Pomegranate Molasses **10**

**Baked Field Mushrooms with Melting Brie, Dry-Cure Bacon Lardons,**  
Onions & Cranberry on Rocket & Parmesan Salad **10 (gf)**

**Pancetta-Wrapped Posh Pigeon**  
on Black Pudding Stuffed Portobello Mushroom,  
Red Currant Red Wine Glaze **10 (gf)**

## Mains

**Roast Beetroot & Melting Onion Tart Tatin, Melting Goat's Cheese,**  
Beetroot & Malbec Risotto, Rocket & Parmesan Top **20 (v)**

**Thai Monkfish & Tiger Prawn Red Curry,**  
Asian Salad, Coriander Rice **25 (gf)**

**Pan-Roast Scottish Smoked Haddock**  
on a Classic Panko-Coated Salmon & Cod Fish Cake,  
Creamy Kedgeree Rice, Buttered Greens, Hollandaise Sauce **21**

**Surf n' Turf** – Medallions of Angus Beef Fillet,  
Topped with 'Pil Pil' Style Tiger Prawns, Chilli-Garlic Curly Kale,  
Roast Vegetable Crushed New Potatoes **26 (gf)**

**Guinea Fowl Confit Leg on a 'Cassoulet' of Duck & White Beans,**  
Chilli Crumbs, a Scattering of Peas, Shoestring Potatoes **23**

**Pheasant & Winter Vegetable, Calvados Cream Puff Pastry Pie,**  
Colcannon Mash **17**

**Chargrilled Pork Belly with a Pork Faggot** in a Rich Onion Gravy,  
2 Cabbages, Roast Carrots, a Scattering of Peas, Roast Onion Mash **18**

*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 shot (v) = vegetarian (vg) = vegan*

*An optional service charge of 12.5% will be added to your final bill*

*\*Sharing a main course will incur a £5 supplement, added to your bill*

