

# The Greyhound Dinner

## Tricolore –

Heritage Tomatoes, Avocado & Creamy Burratini  
on Garlic Sourdough Toast **11 (v)**

## Mushroom 3 Ways –

Wild Mushroom Soup, Cheese Straw – Wild Mushroom Arancini, Aioli –  
Cheese & Onion Stuffed Portobello Mushroom **12 (v)**

**Melting Goat's Cheese on Balsamic Beetroot**  
Jewelled Freekah, Toasted Walnuts **11 (v) (n)**

## Tuna, Salmon & Avocado Tartare –

Gravadlax & Cucumber Top, Home Baked Soda Bread **13**

**A Fried Duo - Chilli-Salt Squid - Chilli Mayo, Asian Salad**  
**Korean Buttermilk Chicken, Wakame 14 (gf)**

**Serrano Ham, Sweet Honeydew Melon, Pomegranate & Feta,**  
**Pea Shoots, Broken Sourdough Crostini 11**

**Devilleed Veal Kidneys in a Mustard Cream Sauce**  
On Grilled Sourdough **12**

**Pancetta-Wrapped Partridge Breast,**  
Duck Liver Pâté, Sourdough Crostini  
Apple Compôte, Red Wine Glaze **13 (s)**

## Mains

**Roast Shallot & Garlic Tart Tatin, Melting Stilton,**  
Buttered Spinach, Camembert Cream, Salad & Parmesan Top,  
Shoestring Potatoes **20 (v)**

**Spiced Pumpkin, Spinach & Zesty Cream Cheese Wellington**  
Aromatic Carrot Purée, Curly Kale, Roasted Pumpkin **20 (v)**

**Roast Fillet of Stone Bass on a Spanish Shellfish Stew**  
With Chorizo, Mussels & Tiger Prawns, Allioli,  
Chargrilled Sourdough **26**

**Surf 'n' Turf – Medallions of Angus Fillet**  
**Topped With 'Pil-Pil' Style Tiger Prawns, Chilli-Garlic Kale,**  
Panko-Coated Bubble & Squeak 'Cake' **27**

**Fillet of Aberdeen Angus 'Stroganoff',**  
Braised Red Cabbage, Soured Cream, Buttered Rice **25 (gf)**

**Roast Pancetta-Wrapped, Stuffed Rabbit Loin**  
Creamy Grain Mustard Sauce, Buttery Swede Purée, Honey Carrots,  
A Scattering of Peas, Shoestring Potatoes **22 (gf)**

**A Stew of Wagyu Oxtail on the Bone,**  
With Winter Vegetables in a Red Wine Sauce **20 (gf)**

*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*