

# The Greyhound Dinner

## Starters

### Tricolore

Avocado, Creamy Burratini, Tomato, Grilled Sourdough 11 (v)

**Panko-Coated Bubble & Squeak Cake**, Asparagus,  
Poached Burford Brown Egg, Hollandaise 10 (v)

**Roasted Beetroot & Goat's Curd Salad**,  
Toasted Hazelnuts, Pickles 10 (v) (gf)

### Crab 3 Ways

Crisp Fried Soft Shell Crab, Chilli Mayo, Asian Salad,  
Crab Arancini,

Crisp Fried Ravioli, Cucumber, Chilli Jam– 16

### Scorched Mackerel & Chalk Stream Trout,

Celeriac & Apple Remoulade, Grilled Courgette 11 (gf)

**A Duck Pairing** - Sliced Smoked, Blueberry Compôte;  
Smooth Duck Liver Pâté, Sourdough Crostini;  
Orange, Red Onion & Mint Salad 12

**A Fried Duo - Chilli-Salt Squid** - Chilli Mayo, Asian Salad  
**Korean Buttermilk Chicken**, Sweet Pickled Cucumber,  
Chilli Jam 14 (gf)

**Pancetta Wrapped 'Posh' Pigeon Breast** (served pink) on a  
Black Pudding Stuffed Portobello Mushroom, Apple Compote,  
Red Wine Glaze 12 (s)

## Mains

### Roasted Shallot Tart Tatin

Pea & Spinach Risotto, Melting Goat's Cheese, Rocket Top 20 (v)

### Spiced Pumpkin Filo Parcel

Glazed Carrots, Chilli & Pumpkin Sauce, A Scattering of Peas 20 (v)

### Roast Hake on a Spanish Shellfish & Chorizo 'Stew'

Grilled Sourdough, Allioli 25

### Surf 'n' Turf – Medallions of Angus Fillet

**Topped With 'Pil-Pil' Style Tiger Prawns**, Chilli-Garlic Kale,  
Italian Roast Potatoes 26 (gf)

### Steak & Vegetable Puff Pastry Pie

Roast Vegetables, Mash, Gravy 20

### Fillet of Angus Beef 'Stroganoff'

Braised Red Cabbage, Soured Cream, Buttered Rice 24 (gf)

### Chargrilled Free-Range Pork T-Bone

Fondant Potato, Roast Butternut, Apple Sauce, Red Wine Jus 25 (gf)

**Pancetta Wrapped Veal Sirloin** – Stuffed with Lemon & Sage Ricotta,  
Celeriac Mash, Charred Hispi, Citrus Jus 22 (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*