The Greyhound Dinner

Starters

Tricolore - Avocado, Ripe Tomato & Creamy Burratini on Sourdough Toast 9 (v)

Veggie Antipasti Plate – Crisp Fried Cheese Stuffed Courgette Flower, Moutabel – Tzatziki – Raw Courgette, Lemon & Parmesan Salad, Jewelled Freekah with Fresh Fig 10 (v)

Crisp Fried Melting Olive-Crusted Mozzarella Ball on a Tomato & Chilli Compôte, Salad Leaves 10 (v)

A Pair of Crabs – Spicy Fried Soft Shell on Asian Salad, Chilli Mayo, Chilli Crab Arancini on Allioli 15

Pancetta-Wrapped Highland Grouse Breast on a Black Pudding Field Mushroom. Redcurrant—Red Wine Glaze 14 (s)

Mains

Thai Red 9 Vegetable Curry Courgette Fries, Steamed Rice 19 (vg)

Bandari Roast Monkfish on a Vegetable Curry, Jewelled Freekah Salad 26

Seared Tuna Loin

Salsa Verde with a Tomato & Grilled Artichoke Salad 24 (gf)

Roast Fillet of Cod, Beurre Noisette with Baby Clams, Samphire, Brown Shrimps, Cherry Tomatoes & Rissolé Potatoes 24 (gf)

Surf n' Turf - Medallions of Angus Fillet Topped with 'Pil-Pil' Tiger Prawns, 'Bubble & Squeak', Buttered Cavalo Nero **26** (*gf*)

Chargrilled Smoked Free Range Pork Loin on a Cassoulet Style Duck Confit Stew, Crisp Fried Kale 22

A Pudding Preview...

Chocolate 3 Ways – Nut Brownie Bites; Dark Chocolate Pot; Chocolate Ice Cream (n)

Home-Grown Greyhound Crumble, Served with Custard (n)

Classic Crème Brulée, Shortbread

Mediterranean Pistachio, Almond & Carrot Cake, Vanilla Ice Cream (n)

Sticky Toffee Pudding, Butterscotch Ice Cream

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