

The Greyhound Dinner

Starters

Baked Ricotta with Harissa Roast Peppers, Crostini, Pickled Carrots **11 (v)**

Courgette 3 Ways - Crisp Fried 3 Cheese Stuffed Courgette Flower-Raw, Grated with Parmesan, EVOO & Lemon & Courgette Tzatziki **10 (v)**

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

Baked Portobello Mushrooms Topped with Onions & Welsh Rarebit On Tomato & Rocket Sourdough **11 (v)**

Moroccan-Inspired Scorched Mackerel & Chalk Stream Trout, Roast Butternut, Jewelled Freekah, Buttermilk Dressing **10**

Tataki 'Sandwich' of Seared Tuna, Ssämjang Dip, Asian Salad **12**

Crisp Fried Korean Chicken, Iceberg Wedge, 'Bang Bang' Peanut & Coriander Sauce **12 (n)**

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

Mains

Roast Pear & Shallot Tart Tatin, Melting Blue Cheese, Creamed Leeks, Shoestring Potatoes **20 (v)**

Roast Cod Loin on a Spanish Shellfish Stew, Grilled Sourdough, Allioli **25 (gf)**

Roast Smoked Haddock on Spiced Kedgeree Buttered Spinach, Poached Egg, Hollandaise Sauce **23 (gf)**

Pancetta-Wrapped Venison Saddle, Haggis & Black Pudding 'Cake', Roast Carrots with a Scattering of Peas, Braised Red Cabbage, Lilley's Cider Sauce **25**

Surf 'n' Turf – Medallions of Angus Fillet Topped With 'Pil-Pil' Style Tiger Prawns, Chilli-Garlic Kale, Italian Roast Potatoes **26 (gf)**

Chargrilled Lamb Cutlets on a Slow Cooked Lamb & Tomato Tagine, Jewelled Couscous **24**

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

Slow Cooked Featherblade Wagyu Steak in a Rich Red Wine Sauce, With Lardons, Mushrooms & Baby Onions, Horseradish Mash, Chargrilled Hispi Cabbage, Honey Roast Carrots, A Scattering of Peas **25 (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 shell (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*