

The Greyhound Dinner

Starters

Tricolore

Avocado, Creamy Burratini, Tomato, Grilled Sourdough **10 (v)**

Roasted Balsamic Beetroot & Melting Goat's Cheese

Jewelled Fregola, Hazelnuts & Rocket **10 (v) (n)**

Poached Asparagus –

Poached Burford Brown Egg, Hollandaise Sauce, Pangrattato **10**

Salmon 2 Ways – Smoked Salmon –

Dill Cured, with Cucumber – Home-Baked Soda Bread **13**

Chargrilled Brixham Sardines in Lemon, Garlic & Oregano,
With Rocket, Crisp Pancetta 'Crumb', Salsa Verde **10 (gf)**

A Fried Duo - Chilli-Salt Squid - Chilli Mayo, Asian Salad

Korean Buttermilk Chicken, Wakame 14 (gf)

Devilled Rose Veal Kidneys

with Mushrooms, on Sourdough Toast **12**

Pancetta Wrapped 'Posh' Pigeon Breast (served pink) on a
Black Pudding Stuffed Portobello Mushroom, Apple Compôte,

Red Wine Glaze **12 (s)**

Mains

Roasted Shallot Tart Tatin

Beetroot Risotto, Melting Blue Cheese, Rocket Top **20 (v)**

Spiced Squash, Spinach, Mushroom & Zesty Cream Cheese Wellington

Spiced Carrot Purée, Kale **18 (v)**

Thai Red Monkfish & Tiger Prawn Curry,

Asian Salad, Coriander Rice **25 (gf)**

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 Rose Veal & Mushroom 'Stroganoff'

Soured Cream, Truffle Mash **25 (gf)**

Sticky BBQ Korean Short Rib with Corn Ribs,

Asian Mushrooms, Miso Aubergine & Spinach,

Soy Pak Choi, Rice **28 (gf)**

Farmed Rabbit Leg

Creamy Grain Mustard Sauce, Buttery Mash,

Honey Roast Heritage Carrots, A Scattering of Peas **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*