

# Sunday @ The Greyhound

**A Summer Salad of Heritage Tomatoes**, Peach, Red Onion,  
Basil, Soft Goat's Cheese & Toasted Almonds  
With a Shot of Chilled Gazpacho **10 (v) (n) (gf)**

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

**Crisp Fried 3 Cheese Stuffed Courgette Flower**  
Ratatouille, Heritage Tomato Salad **11 (v)**

**Classic Cornish Lobster Cocktail**  
Marie Rose Sauce, Crostini **16**

**Tuna & Avocado Tartare**, Crostini **11**

**Chargrilled Brixham Sardines** on Rocket, with Crisp Bacon,  
Sourdough Crumbs, Salsa Verde **11**

**Warm Greyhound Scotch Egg**, Pickles, Chutney, Salad **9**

**A Fried Duo - Chilli-Salt Squid** - Chilli Mayo, Asian Salad  
**Korean Buttermilk Chicken**, Cucumber, Chilli Jam **12 (gf)**

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

**Panko-Coated Haggis & Black Pudding Cake**,  
Poached Egg, HP Hollandaise **10**

~~The Family Roast With Wagyu Fat Potatoes  
Plus All the Trimmings with Vegetables or Salad~~  
**French Trimmed Rack & Belly of Free Range Pork 23**  
**Leg of Herdwick Lamb 27**  
**Sirloin of Aberdeen Angus Beef 27**  
**Our Combo** — Sirloin of Aberdeen Angus Beef,  
Free-Range Pork & Herdwick Lamb **27**  
**Half Free Range Chicken, Dry Cure Bacon 17**

**Layered Vegetable 'Wellington'** -  
Red Cabbage, Spinach, Pumpkin & Ricotta In a Puff Pastry Case, Tomato,  
Chilli & Pumpkin Sauce, A Scattering of Peas & Pea Shoots **20 (v)**

**Teriyaki Glazed Salmon Fillet**, Pak Choi, Asian Salad,  
Sesame Seeds, Rice **24 (gf)**

**Classic Panko-Coated Salmon, Haddock & Halibut Fishcake**  
on Buttered Greens, with a Poached Burford Brown Egg, Hollandaise **18**

**Chargrilled Flat Iron Steak on Garlic Pitta**, Salsa Verde, Greek Salad,  
Crisp Fried Cheese Stuffed Courgette Flower, Hummus, Tzatziki,  
Aubergine, Courgette Ratatouille & Jewelled Freekah **24**

**Aberdeen Angus Fillet 'Stroganoff'**,  
Braised Red Cabbage, Soured Cream, Buttered Rice **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 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*