

The Greyhound Sunday Lunch

Tricolore

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

Vegetarian Antipasti Plate –

Roast Onion Hummus, Tzatziki, Aubergine with Spinach & Yogurt,
Slow-Cooked Cherry Tomatoes & Burratini, Crostini **8 (v)**

Panko-Coated Bubble & Squeak Cake,

Poached Burford Brown Egg, Asparagus, Hollandaise **10 (v)**

Roasted Balsamic Beetroot & Melting Goat's Cheese

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

Classic Lobster Bisque, Melting Cheddar Crouton 8

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
Tiger Prawn Tempura, Wakame 14 (gf)

An Asian Salad of Smoked Chicken

Crunchy Salad Vegetables, Mango & Chilli Salsa, Ponzu Dressing **8 (gf)**

Greyhound Scotch Egg, Pickles, Mustard Mayo, Salad 9

The Family Roast With Wagyu Fat Potatoes **Plus All The Trimmings**

Rack, Loin & Belly of Free-Range **Pork 24**

Leg of Herdwick **Lamb 27**

Sirloin of Aberdeen Angus **Beef 27**

Our Combo — Sirloin of Aberdeen Angus Beef,
Free-Range Pork & Herdwick Lamb **27**

Roast Coquelet - Baby Poussin 18

Spiced Squash, Spinach, Mushroom & Feta Wellington
Spiced Carrot Purée, Roasted Squash **20 (v)**

Roasted Shallot Tart Tatin

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

Thai Red Monkfish & Tiger Prawn Curry,
Asian Salad, Coriander Rice **25 (gf)**

Spiced Mackerel with Chilli-Tomato Compôte,
Chimmichurri Roast Potatoes **18 (gf)**

Veal Meatballs in a Rich Tomato Sauce,
Pangrattato & Cheddar Glaze, Leaf Salad **18**

Shepherd's Pie, Bubble & Squeak and Cheddar Top,
Buttered Peas **16 (gf)**

Chargrilled Med Lamb on Garlic Pitta,
Greek Salad, Tzatziki, Roast Aubergine & Butternut,
Hummus, Chilli Tomato Compôte, Fregola **22**

Wagyu Steak, Kidney & Guinness Puff Pastry Pie
Colcannon Mash **20**

*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