

The Greyhound Sunday Lunch

Melting Goat's Cheese over Hot Ratatouille, Sourdough Crostini 10 (v)

Tricolore –Heritage Tomatoes, Avocado & Creamy Burratini
on Toasted Sourdough, Pea Shoots 11 (v)

Mushroom 3 Ways –

Wild Mushroom Soup, Cheese Straw – Wild Mushroom Arancini, Aioli –
Melting Brie & Onion Stuffed Portobello Mushroom 12 (v)

Panko-Coated Bubble & Squeak Cake,

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

Tuna & Avocado Tartare –

Gravadlax & Cucumber Top, Home-Baked Soda Bread 13

Chargrilled Brixham Sardines -

Salad, Salsa Verde, Chorizo 'Crumb' 11

A Fried Duo - Chilli-Salt Squid - Chilli Mayo, Asian Salad
Tempura Tiger Prawns, Chilli Jam, Wakame 14 (gf)

Double Ribs – Sticky BBQ Free Range Pork Ribs
Spiced Corn Ribs, Charred Corn Salsa 12 (gf)

Pancetta-Wrapped Pink Partridge Breast,

Duck Liver Pâté & Red Onion Marmalade Crostini
Apple Compôte, Red Wine Glaze 13 (s)

Serrano Ham, Sweet Charantia Melon, Pomegranate & Labneh
Pea Shoots, Broken Sourdough Crostini 11

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**

Whole Baby Chicken, Partially Boned, Dry Cure Bacon 18

Beetroot, Spinach, Mushroom & Zesty Cream Cheese Wellington

With 2 Purées - Spiced Beetroot; Aromatic Carrot - Curly Kale, French Beans 20 (v)

Roast Cherry Tomato & Onion Tart Tatin

Curly Kale, Camembert Cream, Rocket & Parmesan Top, Shoestring Potatoes 20 (v)

Thai Red Monkfish & Tiger Prawn Curry,

Asian Salad, Coriander Rice 25 (gf)

Pan-Fried Lamb's Liver, Dry Cure Bacon,

Onion Gravy, Mash 16

Fillet of Aberdeen Angus 'Stroganoff',

Braised Red Cabbage, Soured Cream, Parslied Rice 25 (gf)

'Jambonette' of Guinea Fowl, Savoury Stuffing,

Rich Red Wine Sauce with Lardons,

Buttery Mash, Honey Roast Carrots & a Scattering of Peas 18

Wagyu Steak & Kidney 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 shell (v) = vegetarian (vg) = vegan
An optional service charge of 12.5% will be added to your final bill -*