

The Greyhound Sunday Lunch

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

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

Scorched Spiced Mackerel Fillet,
Roast Pumpkin & Beetroot, Whipped Feta Cream, Tzatziki 11 (gf)

Haggis & Black Pudding Cake
Poached Burford Brown Egg, HP Hollandaise, Crisp Pancetta 11

A Fried Duo - Chilli-Salt Squid - Chilli Mayo, Asian Salad
Tempura Tiger Prawns, Chilli Jam, Wakame 15 (gf)

Devilled Veal Kidneys in a Mustard Cream Sauce,
On Chargrilled Sourdough 13

Greyhound Scotch Egg, Pickles, Celeriac Remoulade, Salad 9

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

Double Ribs – Sticky Free Range Pork Ribs –
Spicy Corn Ribs, Asian Salad 12 (gf)

The Family Roast With Wagyu Fat Potatoes

Plus All The Trimmings

Rack, Loin & Belly of Free-Range **Pork 25**

Leg of Herdwick **Lamb 27**

Sirloin of Aberdeen Angus **Beef 27**

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

Spiced Pumpkin, Spinach & Zesty Cream Cheese Wellington
Aromatic Carrot Purée - Curly Kale, Roasted Pumpkin 20 (v)

Aubergine 2 Ways – Aubergine, Chilli & Tomato –
Malaysian Aubergine & Spinach – Rice 18

Roast Fillet of Hake on a Spanish Shellfish Stew
With Chorizo, Mussels & Tiger Prawns, Allioli,
Chargrilled Sourdough 26

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

A Stew of Wagyu Oxtail on the Bone,
With Winter Vegetables in a Red Burgundy Sauce 19 (gf)

Turkey, Ham & Leek Puff Pastry Pie, Parslied New Potatoes 17

Chargrilled Rose Veal Sirloin,
Blue Cheese Sauce, Petits Pois à la Francaise, Buttery Potato Terrine 25 (gf)

Pan-Fried Lamb's Liver
Dry Cure Bacon, Onion Gravy, Buttery Mash 15

*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 (gf) = gluten free
An optional service charge of 12.5% will be added to your final bill -
having a main course will incur a £5 supplement, added to your bill*