# **Dinner at The Greyhound**

## **Starters**

#### Tricolore - £11

Vine tomatoes, avocado & creamy burratini on garlic sourdough toast (v)

## Melting Goat's Cheese with Balsamic Beetroot - £11

Jewelled freekeh salad, broken crostini (v)

## Baked Portobello Mushrooms, Melting Brie & Sweet Onions - £11

Grilled courgette, pancetta crumb (gf)

## Crab 3 Ways - £16

Crab crème brûlée, chilli-salt soft shell crab, Asian salad - crispy crab arancini, allioli

#### The Fried Duo - £13

Chilli-Salt Squid - Chilli mayo, Asian salad; Korean Buttermilk Chicken - Chilli jam, Wakame (gf)

## Haggis & Black Pudding 'Cake' - £11

Poached Burford brown egg, HP hollandaise sauce

## **Mains**

## **AWT Panko-Coated Nut Roast - £20**

Roast root vegetables, tomato compôte, ratatouille, roast butternut, salsa verde (v)

### Roast Shallot Tart Tatin with Melting Blue Cheese - £20

Primavera risotto, rocket & Parmesan top (v)

#### Massaman Monkfish & Tiger Prawn Curry - £26

Prawn crackers, Asian salad, coriander rice (gf)

## Chargrilled Octopus, Chorizo, Roast Onions & Peppers - £25

Paella rice (gf)

## Surf'n' Turf - £27

Medallions of Angus fillet topped with 'Pil-Pil' style tiger prawns, Chilli-garlic kale, bubble & squeak 'Cake'

## Fillet of Aberdeen Angus 'Stroganoff' - £26

Braised red cabbage, soured cream, buttered rice

#### Pork Mixed Grill - £27

Iberico pork loin & belly, chorizo, black pudding, crackling, apple sauce, pork sausage, chilli-tomato compôte, salad garnish, chips

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.