

Starters

Soup of the Day
Ask our team for today's special
(V) (GFoa) – **£9.50**

Twice-Baked Cheese Soufflé
Our signature dish — a light, cloud-like cheese soufflé
(V) (GF) – **£11**

Smoked Chicken & Orange Parfait
Smooth chicken liver parfait, served with red onion jam, micro herb salad and toasted bread.
(GFoa) – **£10**

Prawns
Tempura Battered King Prawns, served with a sweet chilli mayo
(DF) – **£11.50**

Smoked Kippers
with a bacon & whiskey pate and horseradish toast
(GFoa) – **£12**

Ham Hock Terrine
With capers, cornichons & shallots, served with crunchy piccalilli, toasted granary bread & pickled butter
(GFoa) (DFoa) – **£11**

Pub Classics

Sausage & Mash
Award-winning Greenfield sausages infused with our spiced prune chutney.
Served with buttery mash, peas & rich gravy
(DFoa) – **£19.95**

Whitby Scampi
Whole-tail scampi with skinny fries, rocket, tartare sauce & fresh lemon
– **£17**

Beer-Battered Fish & Chips
Sustainably sourced fish of the day, golden beer batter, chunky chips, pea purée, tartare & lemon
(DFoa) – **£20.50**

Chef's Smoked Brisket Burger
Two smashed beef patties with Swiss cheese, bacon, tomato, lettuce, mustard mayo & dill pickles.
Served with fries
(GFoa) (DFoa) – **£20.50**
Replace beef patties with Moving Mountains burger for vegetarian option

Twice-Baked Cheese Soufflé (Main)
Our signature soufflé served with roasted new potatoes & truffle-dressed micro herb salad
(V) (GF) – **£15.95**

Sides

Fries – **£5.80** *(GFoa) (V) (DF)*
Chunky Chips – **£5.80** *(GFoa) (Ve) (DF)*
Truffled Parmesan Fries – **£6.90** *(GFoa) (V)*
Side Salad – **£5** *(V) (DF)*
Panaché of Vegetables – **£5** *(V) (DFoa)*

Al a Carte Dishes

Curry of the Day
Traditionally made and authentically spiced meat, vegetarian or vegan option.
Served with chilli, coriander & coconut rice
(DF) (GFoa) (Veoa) (Voa) – **£21.50**
Add homemade coriander & garlic naan with mango chutney – **£4**

Venison Ragù
Slow-braised local venison in rich red wine sauce with venison pancetta, served with pasta & finished with finely grated Parmesan
– **£25**

Tartiflette
Layers of potato, French cheeses, lardons & finely chopped onions.
Served with pickled salad of cornichons, sundried tomatoes, onions & capers
(GF) – **£21.50**

Pork
Outdoor bred roasted pork loin, saffron mash, Tenderstem broccoli, wild mushroom fricassee & a mustard and chive velouté
(GFoa) – **£27**

Venison Fillet
Pan seared, with creamed savoy cabbage & pancetta, fondant potato, miniature venison faggot, with red wine poached pear with walnut and red wine jus
(GFoa)– **£28**

Desserts

Sticky Toffee Pudding
With butter sauce & vanilla ice cream *(V)* – **£9.50**

Seasonal Fruit Crumble
With vanilla ice cream *(V) (GFoa)* – **£10**

Bread & Butter Pudding
White chocolate, brioche and cranberry pudding topped with orange segments
and cranberries steeped in Grand Marnier *(V)* – **£10**

Assiette of Citrus
Orange Pannacotta, orange sabayon covered raspberries, mandarin sorbet *(V)* – **£11**

Toffee Apple Tart
English milk toffee & apple infused with Christmas spices,
served with grapefruit sorbet *(V) (GFoa)* – **£10**

Warm Chocolate Brownie
With butterscotch sauce & vanilla ice cream *(V)* – **£11**

Affogato
Vanilla ice cream, espresso & chocolate truffle
(V) (Voa) (GFoa) – **£9.80**
Add a shot of your favourite liqueur

Ice Cream & Sorbet – £3.20 per scoop
Ask our team for today's flavours *(V) (Voa) (GFoa) (DFoa)*

Petit Fours
Chef's selection of truffles & treats *(V) (GFoa)* – **£5.50**



Sandwiches
Available lunch time

Sausage – Greenfield pork, spiced prune chutney, red onion jam, rocket & gravy dip – **£11**
Fish Finger – Crispy fish fingers, tartare sauce & pea purée – **£11**
Mature Cheddar – With red onion chutney – **£11** (V) (GFoa)
Croque Monsieur – Ham, Gruyère, béchamel, crisp cheesy topping – **£13**
BBQ Melt – Toasted chicken breast with cheese & BBQ sauce – **£13.50** (GFoa)
The Greyhound Griller – Butter-toasted Applewood smoked cheddar, peppery pastrami, jalapeños & gherkins, finished with spicy house chilli sauce – **£14**

Lunchtime Specials

Soup with Cheese on Toast
Soup of the Day with Mature Cheddar Cheese on Toast
(GFoa) – **£14.50**

Breaded Camembert
Deep Fried Camembert, with a tomato and BBQ Spicy Sauce (V) £8

Bar Snacks
Available all day

French Onion Quiche
Caramelised French Onion & vintage cheddar quiche, served with salad & Coleslaw
-£9.95

Scotch Egg
Made with Greenfield pork, served with red onion chutney
– £7.95

Sausage Roll
Made with Greenfield pork & wrapped in their bacon, wrapped in pastry, topped with crispy onions and served with our piccalilli
– £7.95

Dietary Information
(V) = Vegetarian | (Voa) = Vegetarian option available
(Ve) = Vegan | (Veoa) = Vegan option available
(DF) = Dairy Free | (DFoa) = Dairy Free option available
(GF) = Gluten Free | (GFoa) = Gluten Free option available
Please speak to a member of our team about allergens or dietary requirements before ordering.