

Twice-Baked Cheese Soufflé
A light, cloud-like twice-baked cheese soufflé

(V) (GF) – **£11**

Soup
Butter bean velouté with truffle oil
(V) (GFoa) **– £9.50**

Parfait
Chicken livers flambéed in Cognac and whipped into a smooth pâté. Served with red onion jam, dressed micro leaves & toasted granary bread.
(GFoa) – **£10.50**

Crab Croquettes
Picked white crab & Manchego in crisp panko breadcrumbs, served with fresh mojo sauce.
– £10

Scallops
Pan Seared Scallops, with Shallot and Chablis Puree, Charred Sweetcorn, Pancetta, and Hot Honey
(GF) **– £14**

Roasts

Roast Beef
Sirloin of local beef, served with roast potatoes, baby corn, mangetout, roasted carrots, cauliflower cheese, roasted beetroot, Yorkshire pudding and rich gravy.
(GFoa) (DFoa) – £28

Roast Chicken
Free Range Chicken breast, marinated in lemon thyme and garlic. Served with roast potatoes, baby corn, mangetout, roasted carrots, cauliflower cheese, roasted beetroot,
Yorkshire pudding and rich gravy.
(GFoa) (DFoa) – £23

Gammon
Honey, Mustard & Cider Glazed Gammon Joint. Served with roast potatoes, baby corn, mangetout, roasted carrots, cauliflower cheese, roasted beetroot, Yorkshire pudding and rich gravy.
(GFoa) (DFoa) – £23

Mixed Roasted
A mix of all the meats, served with Yorkshire pudding, roast potatoes, baby corn, mangetout, roasted carrots, leek and cauliflower cheese, roasted beetroot and rich gravy.
(GFoa) (DFoa) – £30

Vegetarian Roast
Caramelised red onion & vintage cheddar tartlet, served with roast potatoes, baby corn, mangetout, roasted carrots, cauliflower cheese, roasted beetroot, Yorkshire pudding and a rich vegetarian gravy.
(V) (Veoa) (GFoa) (DFoa) – £20

Mains

Chef's Smoked Brisket Burger
Two smashed beef patties with Swiss & American cheese, smoked bacon, tomato, lettuce, dill pickles & The Greyhound's secret burger sauce, served with fries & house coleslaw.
(GFoa) (DFoa) – **£20.50**

Vegetarian? Swap the beef patties for our beetroot and Onion Bhaji burger.
(V) (Veoa) (GFoa) (DFoa)

Roasted Cod Loin
Roasted cod loin with chilli garlic butter, vine-roasted cherry tomatoes, Jersey Royals. Served with a Tenderstem broccoli & watercress salad.
(GF) - **£28**

Pea & Shallot Tortellini
Durum wheat pasta parcel stuffed with green peas & sweet shallots sauteed in extra virgin olive oil. Pan fried and served with a light tarragon cream sauce.
(V) (Ve) (DF) – **£16.50**

Add chicken and bacon – £8

Duck Salad
Confit shredded duck, raspberries, pomegranate & micro herbs with balsamic raspberry dressing.
Topped with crispy Duck Skin
(DF) (GF) – £16.50

Desserts

Assiette of fruit
raspberry panna cotta, blackberry sabayon, fresh berries & mango and passion fruit sorbet.
(V) (GF) **– £12**

Chocolate Fondant
Valrhona Chocolate pudding with a rich gooey chocolate centre, served with popcorn ice cream.
(V) (GF) **– £12**

Rhubarb & Orange Trifle
Layers of rhubarb Swiss roll, orange & rhubarb jelly, vanilla crème pâtisserie, Chantilly cream, poached rhubarb & toasted almonds.
(V) **– £12**

Affogato
Vanilla ice cream with freshly brewed espresso & a chocolate truffle.
(V) (Voa) (GFoa) **– £9.80**

Why not add a shot of your favourite liqueur?

Ice Cream & Sorbet
Ask our team for today's flavours. Served with fresh berries & a chocolate flake.
£3.20 per scoop
(V) (Voa) (GFoa) (DFoa)

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

Why not add freshly brewed tea or coffee?



Sandwiches
Doorstep sandwiches, served with salad & coleslaw

Beef, red onion jam, rocket & gravy dip – **£15**
Chicken breast, Cheese & Coleslaw – **£15**
Ham & mustard – **£15** (GFoa) (DFoa)
Mature Cheddar, with red onion chutney – **£11** (V) (GFoa)

Bar Snacks

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

Soup with cheese on toast
Soup of the Day with mature cheddar cheese on toast
-£13.95

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)*

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.