



THE
GREYHOUND
HOTEL • BAR • RESTAURANT
SINCE 1974



À LA CARTE

NIBBLES

ALMONDS
2.50

MIXED NUTS
2

MARINATED OLIVES
4.50

THAI CRACKERS
2

STARTERS

**SOUP OF THE DAY,
CRUSTY BREAD**
7

**CONFIT SHALLOT,
CHICK PEA COUS COUS,
CHICORY, ROASTED
SQUASH, FETA**
7.5 (DFA)

**THAI SALMON
FISHCAKE, LIME
RICOTTA, CORIANDER
OIL**
8.50 (GFA)

**CHICKEN, LEEK AND
PHEASANT TERRINE,
DATE PUREE, TOASTED
CIABATTA**
7.5 (GFA)

**CHARCUTERIE BOARD – CURED MEATS, PICKLES, DOLCELATTE,
ROASTED GARLIC, CIABATTA (GFA)** FOR ONE 9.5 TO SHARE 16

MAINS

**CHICKEN SUPREME,
FORESTIÈRE SAUCE,
FONDANT POTATO,
HERITAGE CARROT**
18 (GFA)

**PORK BELLY,
CAULIFLOWER, APPLE,
PEARL BARLEY
RISOTTO, CIDER JUS**
18 (GFA/DF)

**CHEESE AND
BARBEQUE PULLED
PORK BURGER, FRIES**
16.5 (GFA)

**PLANT BASED BURGER,
FRIES, COLESLAW,
HUMMUS**
16 (V)

**PIE, SEASONAL
GREENS, GRAVY,
MASH OR CHIPS**
18

**LAMB DUO – MINI
BRAISED SHOULDER
SHEPHERD'S PIE,
ROASTED RUMP,
CELERIAC,
COLCANNON MASH**
21 (GFA)

**ROOT VEGETABLE
RATATOUILLE, SAGE &
GOAT CHEESE, WILTED
SPINACH**
16 (GF/DFA)

**WILD MUSHROOM
TAGLIATELLE,
TARRAGON, BLUE
CHEESE**
15 (V)

FISH OF THE DAY
POA

**8 OZ RUMP STEAK,
PORTOBELLO
MUSHROOM, ROASTED
TOMATO, TRIPPLE
COOKED CHIPS**
24 (GFA/DFA)

SIDES

FRIES
3.50

**TRUFFLE &
PARMESAN FRIES**
4.50

**TRIPLE
COOKED CHIPS**
4

**SAUTEED
GREENS**
4

**PEPPERCORN
SAUCE**
4

**GARLIC
BUTTER**
3.50

V - Vegan / VE - Vegetarian / VGA - Vegan Adaptable / GF - Gluten Free / GFA - Gluten Free Adaptable / DF - Dairy Free / DFA - Dairy Free Adaptable
DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR QUESTIONS ABOUT THE INGREDIENTS IN OUR DISHES. PLEASE NOTE: TABLES OF 6+ GUESTS ARE SUBJECT TO A VOLUNTARY SERVICE CHARGE OF 10%.