

Lunch at The Greyhound

Starters

Melting Camembert Cheese 'Fondue'

Crudités, Sourdough **(v) 12**

Caramelized Onion & Goats Cheese Tartlet

Pickled Shallots, Dressed Rocket **(v) 12**

"Frito Misto"

Tempura King Prawns, Chilli Salt Soft Shell Crab,
Asian Salad, Chilli Mayo **15**

A Fried Duo

Chilli-Salt Squid - Chilli Mayo, Asian Salad;
Korean Buttermilk Chicken, Chilli Jam, Wakame **(gf) 13**

Stornaway Black Pudding & Pork Scotch Egg

Pickles, Salad **13**

Grilled Brixham Sardines

Marinated in Lemon, Chilli & Oregano
Leaf Salad, Chimmichurri **12**

Mains

Roast Shallot Tart Tatin with Melting Brie

Roasted Garlic Risotto, Rocket & Parmesan Top **(v) 18**

Fish 'n Chips

Beer Battered Fillets of Haddock, Buttered Peas,
Lemon, Tartare **22**

Steak Au Poivre

Pepper Crusted Angus Bavette, Peppercorn Sauce, Skinny Fries,
Tomato, Red Onion & Basil Salad **30**

Grilled Gloucestershire Old Spot Pork Chop

Wholegrain Mustard Mash, Mangetout, Red Wine Jus, Apple Sauce **26**

Cumberland Sausages & Mash

Buttered Greens, Onion Gravy **18**

*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
An optional service charge of 12.5% will be added to your final bill
Sharing a main course will incur a £5 supplement, added to your bill*