Dinner at The Greyhound

Starters

Salmon 3 Ways

Gravadlax, Tartare, Smoked. Crostini **15**

Grilled Brixham Sardines

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

Mushrooms 2 Ways

Garlic Roasted Field Mushrooms with Sweet Onions, Melting Brie & Pea Shoots on Grilled Country Bread – Cream of Mushroom Soup (v) 12

Caramelized Onion & Goats Cheese Tartlet, Pickled Shallots, Dressed Rocket (v) 12

Melting Vacherin Mont D'Or 'Fondue'
Crusty Sourdough, Crispy Chicken Skins, Balsamic Onion Jam 18 (for 2)

A Fried Duo -

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

Mains

Pan-Fried Rosemary Gnocchi,

Rich Carrot Purée, Sautéed Field Mushrooms, Wilted Rocket (v) 17

Roast Shallot Tart Tatin with Melting Brie,

Roasted Garlic Risotto, Rocket & Parmesan Top (v) 19

Surf 'n' Turf -

Medallions of Aberdeen Angus Fillet & 'Pil-Pil' Style Tiger Prawns, Chilli-Garlic Kale, Crisp Bubble & Squeak 'Cake' 30

Whole Roasted Cornish Sole

Parmentier Potatoes, Samphire, Fine Beans, Lemon Velouté 32

Pan Roasted Venison Haunch

Pont Neuf Potatoes, Buttered Greens, Juniper Jus 30

Grilled Gloucestershire Old Spot Pork Chop

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

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.