

# The Greyhound - A La Carte

## Starters

**Roasted Butternut Squash & Root Vegetable Soup**  
Rosemary Focaccia Toast, Chilli-Infused Sour Cream **12**

**Marinated Burrata**  
Sweetened & Blistered Tomatoes, Dressed Rocket leaves **12**

**Warm Goats Cheese Salad**  
Caramelised Walnut, Orange, Mixed Leaf, Herb Crostini **12**

**Partridge Terrine**  
Pickled Beets & Radish, Onion Chutney, Toasted Brioche **12**

**Classic Chicken Caesar Salad**  
Crispy Croutons, Anchovies, Parmesan, Cos Lettuce,  
Garlic & Herb Dressing **12**

**Crab 2 Ways**  
**Crab Brulee & Crispy Soft-Shell Crab**  
Crunchy Asian Slaw & Chili Mayo **14**

## Mains

**Roast Shallot, Golden Beetroot & Brie Tart Tatin**  
Heritage Tomato, Rocket & Walnut Salad, Honey-Mustard Dressing **20 (v) (n)**

**Beer Battered Haddock & Chips**  
Tartar Sauce, Peas, Lemon **22**

**Grilled Seabass**  
Crushed New Potatoes, Mangetout, Soy & Ginger Dressing **30**

**Steak Au Poivre**  
Skin-on-Fries & Salad **36**

**Rump Of Lamb,**  
Rump of Lamb, Chive Mash, Asparagus, Red Wine Jus **38**

**Chicken Supreme**  
Crushed New Potatoes, Buttered Greens,  
Citrus Hollandaise **29**

**Turkey, Pork & Leek Pie**  
Mash, Buttered Greens **20**

*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*