

The Greyhound

~ Wednesday 22nd September 2021 ~

Today's Real Ales

Vale Brewery's Red Kite , deep red in colour with big malt flavours & a strong hop finish (4.3%)	4.25
Timothy Taylor Landlord , a classic pale ale with a complex citrus and hoppy aroma (4.3%)	4.25
White Horse Village Idiot Light and refreshing with a hoppy aroma and light, citrus flavours (4.1%)	4.25
Loose Cannon Abingdon Bridge malty backbone & crisp hops, a beautifully balanced beer (4.1%)	4.25
St Austell's Tribute , light, hoppy, zesty, easy-drinking & consistently delicious (4.2%)	4.25

Drinks To Get You Started

Slingsby Gooseberry Gin , served with Elderflower Tonic & Fresh Apple Slice	6.65
GinTing Passionfruit Gin , served with Rhubarb Tonic & Fresh Strawberries	6.85
Chase Pink Grapefruit & Pomelo Gin , served with Fever Tree Aromatic Tonic & Fresh Grapefruit	7.05
Gin Mare Mediterranean Gin , with Fever Tree Mediterranean Tonic, Fresh Rosemary & Lemon	7.90

Starters and Nibbles

Roasted tomato and basil soup , bread, butter	5.95
Loch Fyne smoked salmon tortellini , white wine cream sauce, samphire	11.95
Sticky BBQ pork ribs , chard corn red pepper salad	7.75
Pan fried scallops , spiced carrot puree, dukkah crumb	12.95
Baked Camembert , candied walnuts, celery, apricot chutney, ciabatta croutes	7.50
Crispy chilli beef, cashew nuts	6.75
Crispy baby squid, saffron aioli 5.95	BBQ jerk wings, mango salsa. 5.95
Chilli and lime king prawns 6.95	Antipasto with warm ciabatta 5.50
Halloumi fries, tomato salsa 5.95	Nocellara olives (vg) 3.95
Lamb kofta, cumber, mint yoghurt 5.95	Thai prawn crackers 3.25

Mains

Roasted rack of lamb (pink), fondant potato, buttered vegetables	23.95
Crispy beef salad , sweet chilli sauce, roasted cashew nuts	13.95
Pan fried sea bass , miso broth, pak choi, pickled ginger, steamed prawn dumplings	16.95
Lamb, roast parsnip and rosemary pie , buttered mash potatoes, greens, redcurrant gravy	14.95
10oz Sirloin, Dijon and tarragon butter , portobello mushrooms, tomato, chips	25.95
Crispy buttermilk chicken burger , bacon, garlic mayonnaise, coleslaw, fries	13.95
Braised shoulder of lamb , dauphinoise potatoes and rosemary gravy	18.95
Pan fried chicken , pappardelle pasta, wild mushrooms, tarragon and white wine sauce	14.95
Steak burger, grilled bacon, Cheddar , spiced tomato mayonnaise, coleslaw, fries	13.95
Deep fried cod in beer batter , chips, mushy peas, tartare sauce	14.95 / 10.95
Honey roasted ham (served cold), free range eggs, chips	13.95 / 10.95
Smoked haddock and salmon fishcakes , tomato and spring onion salad	13.95 / 10.95
Buttercross Farm pork and leek sausages , buttered mash potatoes, onion gravy	13.95 / 10.95
Sweet potato, aubergine and chickpea Malaysian curry , coconut rice, steamed pak choi (vg)	13.95
Beetroot, quinoa and soybean burger with a seeded bun red cabbage slaw and fries (vg)	12.95
Basil gnocchi , tomato sauce, roasted peppers and aubergines and toasted pumpkin seeds (vg)	13.95

Sides

Chunky chips 3.75	Garlic bread with cheese 4.50	Mixed salad (vg) 3.95
Fries 3.75	Buttered vegetables 3.95	Beer battered onion rings 3.95
Garlic bread 3.95	Tomato and rocket salad 3.95	Peppercorn sauce 2.50

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

Small Mains & Light Bites

Rump steak sandwich , Dijon tarragon mayonnaise, onions and fries	11.95
Smoked haddock and salmon fishcake with tomato and spring onion salad	10.95
Moroccan sweet potato and chickpea pie , coconut yoghurt, dried fruit, carrot and cous cous salad	10.50
Crab and king prawn linguine with ginger, red chilli and coriander	13.95
Broccoli, red onion and stilton quiche with new potato salad	9.95

Puddings and Cheese

Bread and butter pudding with clotted cream and apricot sauce	6.95
Baked vanilla cheesecake , summer fruits, peach purée	6.95
Syrup sponge pudding with vanilla custard	6.50
Creme brulee with shortbread	6.95
Hot waffle, caramelised banana toffee sauce, vanilla ice cream	6.95
Chocolate and cherry tart , cherry sorbet (vg)	6.95
Triple chocolate brownie , chocolate sauce, vanilla ice cream	6.95
Sticky toffee pudding , toffee sauce, vanilla ice cream	6.95
Cheshire Farm ice cream choose three scoops from; vanilla, strawberry, chocolate, honeycomb, raspberry ripple, cinnamon, lemon sorbet, cherry sorbet, mango sorbet, passion fruit sorbet	5.85
A selection of British farmhouse cheese , biscuits, chutney, celery	6.95
Dessert Wine: Ginestet Classique Sauternes , rich in honey and sweet floral tones with hints of citrus marmalade (125ml)	5.95

Coffees and Hot Drinks

Cafetiere of coffee 2.95	Americano 3.50
Latte 3.50	Espresso 2.50
Cappuccino 3.50	Double espresso 3.50
Flat white 3.50	Selection of tea 2.95

Hot Drink with a Small Pudding

Mini triple chocolate brownie , vanilla ice cream	6.95
Mini sticky toffee pudding , vanilla ice cream	6.95
Mini waffle , banana, honeycomb ice cream	6.95

Childrens Mains

Fish fingers, chips, peas 6.95	Beef burger, cheese, chips 6.95
Chicken goujons, chips, peas 6.95	5oz rump steak, fries, peas 8.95
Penne pasta, tomato and basil sauce and cheddar cheese 5.95	

Childrens Puddings

Chocolate brownie, vanilla ice cream	3.95
Sticky toffee pudding, vanilla ice cream	3.95
Hot waffle, honeycomb ice cream	3.95

Wines by the Glass

Colombard Sauvignon, Crusan, France -	3.60	Solandia Nero d'Avola, Sicily, Italy -	3.60
Chenin Blanc, Kleine Zalze Vineyard, South Africa -	3.70	Merlot, Granfort, Pays d'Oc, France -	3.75
Chardonnay, The Listening Station, Australia -	3.75	Shiraz Mourvedre, Percheron, South Africa -	3.95
Pinot Grigio, Quindi, Italy -	3.85	Cotes du Rhone, Ogier Gentilhomme, France	3.95
Viognier, Rare Vineyards, Marsanne -	3.85	Malbec, Medoza, Turno de Noche, Argentina	4.20
Chardonnay, Les Volets, Burgundy -	3.95	Pinot Noir, Rothschild, Bordeaux, France -	4.30
Sauvignon Blanc, Marlborough, New Zealand -	4.45	Rioja Vega del Rayo, Rioja, Spain -	4.45
Picpoul, Duc De Morny Carte Noire -	4.85	Cabernet Sauvignon, Pays d'Oc, France -	4.65

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With Allergen Information

~ Wednesday 22nd September 2021 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient.

Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Today's Real Ales

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White Horse Village Idiot Light and refreshing with a hoppy aroma and light, citrus flavours (4.1%) £4.25

Loose Cannon Abingdon Bridge malty backbone & crisp hops, a beautifully balanced beer (4.1%) £4.25

St Austell's Tribute, light, hoppy, zesty, easy-drinking & consistently delicious (4.2%) £4.25

Drinks To Get You Started

Slingsby Gooseberry Gin, served with Elderflower Tonic & Fresh Apple Slice £6.65

GinTing Passionfruit Gin, served with Rhubarb Tonic & Fresh Strawberries £6.85

Chase Pink Grapefruit & Pomelo Gin, served with Fever Tree Aromatic Tonic & Fresh Grapefruit £7.05

Gin Mare Mediterranean Gin, with Fever Tree Mediterranean Tonic, Fresh Rosemary & Lemon £7.90

Starters and Nibbles

Roasted tomato and basil soup, bread, butter £5.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Loch Fyne smoked salmon tortellini, white wine cream sauce, samphire £11.95

Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Sulphur Dioxide

Sticky BBQ pork ribs, chard corn red pepper salad £7.75

Contains: Celery, Mustard

Pan fried scallops, spiced carrot puree, dukkah crumb £12.95

Contains: Molluscs, Nuts, Milk, Sesame, Sulphur Dioxide

Baked Camembert, candied walnuts, celery, apricot chutney, ciabatta croutes £7.50

Contains: Gluten, Nuts, Milk, Celery, Sulphur Dioxide

Crispy chilli beef, cashew nuts £6.75

Contains: Nuts, Soya, Celery

Crispy baby squid, saffron aioli £5.95

Contains: Gluten, Molluscs, Egg, Mustard

Chilli and lime king prawns £6.95

Contains: Crustaceans

Halloumi fries, tomato salsa £5.95

Contains: Milk

Lamb kofta, cumber, mint yoghurt £5.95

Contains: Soya, Milk, Sulphur Dioxide

BBQ jerk wings, mango salsa. £5.95

Contains: Celery, Mustard

Antipasto with warm ciabatta £5.50

Contains: Gluten, Sulphur Dioxide

Nocellara olives (vg) £3.95

Thai prawn crackers £3.25

Contains: Crustaceans, Sulphur Dioxide

Mains

Roasted rack of lamb (pink), fondant potato, buttered vegetables £23.95

Contains: Milk, Celery, Sulphur Dioxide

Crispy beef salad, sweet chilli sauce, roasted cashew nuts £13.95

Contains: Nuts, Soya, Celery

Pan fried sea bass, miso broth, pak choi, pickled ginger, steamed prawn dumplings £16.95

Contains: Gluten, Crustaceans, Fish, Soya, Sesame

Lamb, roast parsnip and rosemary pie, buttered mash potatoes, greens, redcurrant gravy £14.95

Contains: Milk, Celery, Sulphur Dioxide

10oz Sirloin, Dijon and tarragon butter, portobello mushrooms, tomato, chips £25.95

Contains: Milk, Mustard, Sulphur Dioxide

Crispy buttermilk chicken burger, bacon, garlic mayonnaise, coleslaw, fries £13.95

Contains: Gluten, Egg, Milk, Celery, Mustard, Sulphur Dioxide

Braised shoulder of lamb, dauphinoise potatoes and rosemary gravy £18.95

Contains: Milk, Celery, Sulphur Dioxide

Pan fried chicken, pappardelle pasta, wild mushrooms, tarragon and white wine sauce £14.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Steak burger, grilled bacon, Cheddar, spiced tomato mayonnaise, coleslaw, fries £13.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Deep fried cod in beer batter, chips, mushy peas, tartare sauce £14.95

Contains: Egg, Fish, Sulphur Dioxide

Honey roasted ham (served cold), free range eggs, chips £13.95

Contains: Egg, Mustard, Sulphur Dioxide

Smoked haddock and salmon fishcakes, tomato and spring onion salad £13.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Buttercross Farm pork and leek sausages, buttered mash potatoes, onion gravy £13.95

Contains: Milk, Celery, Sulphur Dioxide

Sweet potato, aubergine and chickpea Malaysian curry, coconut rice, steamed pak choi (vg) £13.95

Contains: Sulphur Dioxide

Beetroot, quinoa and soybean burger with a seeded bun red cabbage slaw and fries (vg) £12.95

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Basil gnocchi, tomato sauce, roasted peppers and aubergines and toasted pumpkin seeds (vg) £13.95

Contains: Gluten

Sides

Chunky chips £3.75

Fries £3.75

Garlic bread £3.95

Contains: Gluten, Milk

Garlic bread with cheese £4.50

Contains: Gluten, Milk

Buttered vegetables £3.95

Contains: Milk, Sulphur Dioxide

Tomato and rocket salad £3.95

Mixed salad (vg) £3.95

Beer battered onion rings £3.95

Peppercorn sauce £2.50

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Small Mains & Light Bites

Rump steak sandwich, Dijon tarragon mayonnaise, onions and fries £11.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Smoked haddock and salmon fishcake with tomato and spring onion salad £10.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Moroccan sweet potato and chickpea pie, coconut yoghurt, dried fruit, carrot and cous cous salad £10.50

Contains: Gluten, Celery, Sulphur Dioxide

Crab and king prawn linguine with ginger, red chilli and coriander £13.95

Contains: Gluten, Crustaceans, Soya, Milk

Broccoli, red onion and stilton quiche with new potato salad £9.95

Contains: Egg, Milk, Sulphur Dioxide

Puddings and Cheese

Bread and butter pudding with clotted cream and apricot sauce £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Baked vanilla cheesecake, summer fruits, peach purée £6.95

Contains: Egg, Milk, Sulphur Dioxide

Syrup sponge pudding with vanilla custard £6.50

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Creme brulee with shortbread £6.95

Contains: Egg, Milk, Sulphur Dioxide

Hot waffle, caramelised banana toffee sauce, vanilla ice cream £6.95

Contains: Gluten, Egg, Soya, Milk

Chocolate and cherry tart, cherry sorbet (vg) £6.95

Contains: Gluten, Nuts, Soya, Sulphur Dioxide

Triple chocolate brownie, chocolate sauce, vanilla ice cream £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.95

Contains: Egg, Soya, Milk

Cheshire Farm ice cream choose three scoops from; £5.85

Contains: Milk

A selection of British farmhouse cheese, biscuits, chutney, celery £6.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Dessert Wine: Ginestet Classique Sauternes, rich in honey and sweet floral tones with hints of citrus marmalade (125ml) £5.95

Coffees and Hot Drinks

Cafetiere of coffee £2.95

Contains: Milk

Latte £3.50

Contains: Milk

Cappuccino £3.50

Contains: Milk

Flat white £3.50

Contains: Milk

Americano £3.50

Contains: Milk

Espresso £2.50

Contains: Milk

Double espresso £3.50

Contains: Milk

Selection of tea £2.95

Contains: Milk

Hot Drink with a Small Pudding

Mini triple chocolate brownie, vanilla ice cream £6.95

Contains: Egg, Soya, Milk

Mini sticky toffee pudding, vanilla ice cream £6.95

Contains: Egg, Milk

Mini waffle, banana, honeycomb ice cream £6.95

Contains: Gluten, Egg, Soya, Milk

Childrens Mains

Fish fingers, chips, peas £6.95

Contains: Egg, Fish, Milk

Chicken goujons, chips, peas £6.95

Contains: Egg, Milk

Penne pasta, tomato and basil sauce and cheddar cheese £5.95

Contains: Gluten, Milk

Beef burger, cheese, chips £6.95

Contains: Gluten, Soya, Milk

5oz rump steak, fries, peas £8.95

Childrens Puddings

Chocolate brownie, vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Sticky toffee pudding, vanilla ice cream £3.95

Contains: Egg, Milk

Hot waffle, honeycomb ice cream £3.95

Contains: Gluten, Egg, Soya, Milk

Wines by the Glass

Colombard Sauvignon, Crusan, France - £3.60
Chenin Blanc, Kleine Zalze Vineyard, South Africa - £3.70
Chardonnay, The Listening Station, Australia - £3.75
Pinot Grigio, Quindi, Italy - £3.85
Viognier, Rare Vineyards, Marsanne - £3.85
Chardonnay, Les Volets, Burgundy - £3.95
Sauvignon Blanc, Marlborough, New Zealand - £4.45
Picpoul, Duc De Morny Carte Noire - £4.85
Solandia Nero d'Avola, Sicily, Italy - £3.60
Merlot, Granfort, Pays d'Oc, France - £3.75
Shiraz Mourvedre, Percheron, South Africa - £3.95
Cotes du Rhone, Ogier Gentilhomme, France - £3.95
Malbec, Medoza, Turno de Noche, Argentina - £4.20
Pinot Noir, Rothschild, Bordeaux, France - £4.30
Rioja Vega del Rayo, Rioja, Spain - £4.45
Cabernet Sauvignon, Pays d'Oc, France - £4.65

vanilla

Contains: Milk

strawberry

Contains: Milk

chocolate

Contains: Milk

honeycomb

Contains: Milk

raspberry ripple

Contains: Milk

cinnamon

Contains: Milk

lemon sorbet

cherry sorbet

mango sorbet

passion fruit sorbet