

Starters

- Soup of the day, served with warm bread £4.75
- Avocado and plum tomato salad topped with fresh crabmeat £6.80
- Mixed leaf salad, warm poached egg, bacon lardons, new potatoes and croutons £5.95/9.95
- Chicken liver parfait, quince jelly and toasted brioche £5.75
- Plum tomato tart, melted goat's cheese with rocket £7.25
- Bury black pudding on thin rosti, crispy pancetta, devilled sauce £6.00
- Smoked salmon with dill and mustard, herb salad and potato straws £7.50
- New season beetroot, home made horseradish sauce and lamb's lettuce £5.95

Shared grazing platter:

Olives, aubergine caviar, roast chorizo, feta cheese, grilled fennel, chicken liver parfait, Prosciutto, garlic croutons, served with ciabatta (2 persons) £10.95

OR

Grilled fresh prawns, smoked salmon, marinated chicken skewers, roast chorizo, onion puff, olives, garlic croutons, served with ciabatta (2 persons) £13.95

Main

- Greyhound Burger, home made, streaky bacon, cheese, fries and relish £10.95
- Beer battered cod, hand cut chips, mushy peas, fried parsley, tartare sauce £12.50
- 8oz sirloin steak, grilled tomato, mushrooms, fries, Bearnaise sauce £15.95
- Grandfather Richardson's own recipe free range local pork sausage, mash, onion gravy, garden peas £11.00
- Devilled grilled spatchcock whole chicken (for two), sautéed potatoes, lardons, French beans (available as half chicken for one person) £27.00
- 28 day hung ribeye steak, hand cut chips, wilted spinach, peppercorn or béarnaise sauce £17.95
- Roast Scottish Organic salmon with crisped skin, pan seared scallops, mashed potato, lemon and herb butter £13.95
- Steak and ale pie, bubble and squeak £11.95
- Squid ink linguine with crab, crayfish and a touch of spice £12.95
- Salad of seared tuna with French beans, vine tomatoes and new potatoes, Jerez dressing £12.75
- Medley of venison, steak, confit and burger, savoy cabbage, redcurrant and juniper berry sauce £16.95
- Grilled fillet of sea bass on chorizo potato, guacamole, shallot and white wine sauce £14.50
- Wild mushroom risotto, rocket salad and parmesan shavings £10.95
- Grilled calves liver, mash, bacon, jus and fried onions £14.95
- Potato and leek home made gnocchi on a bed of roasted peppers, parsley and spinach sauce £9.95

Sides

- Bowl of fries £2.60
- Sautéed new potatoes £3.10
- Buttered spinach £3.10
- Buttered broccoli £2.10
- Roast butternut squash with honey and thyme £3.10
- Rocket and parmesan salad £3.60
- Garden peas £2.10
- French beans £2.10
- Warm ciabatta, aged balsamic, olive oil £2.60

Desserts

- Apple tart vanilla ice cream and Calvados raisins £4.80
- Home made sticky toffee pudding £5.20
- Nana's classic sherry trifle £5.20
- Baked pear with mascarpone cream, candied almonds, chocolate sauce £5.20
- Passion fruit crème brulee £5.20
- Cherry and chocolate mousse with orange coulis £5.20
- Vanilla ice cream with hot chocolate sauce £4.60
- A selection of local cheeses, biscuits and quince jelly £7.85
(All our cheeses come from within 30 miles of the Greyhound)

Why not share a bottle of dessert wine

Monbazillac 2006 Domaine de l'Ancienne Cure
£21.00 (half bottle)

After dinner

with coffee or tea we recommend:
Ruby or Vintage port

Our Selection of Spirits

Whiskies - Dalwhinnie, Chivas Regal, Laphroaig, Macallan, Highland Park, Glenmorangie
Hine or Courvoisier cognacs
Tia Maria, Baileys, Drambuie, Cointreau

If you have any allergies please mention this to our staff, as some dishes contain flour and traces of nuts. Please note that the above prices do not include a service charge. A discretionary service charge of 8% will be added for parties of 8 and above.