



## Starters

Soup of the day, served with warm bread	£4.85
Ham hock croutes with herb and balsamic dressing, toasted bloomer	£6.50
Garden peas and goat's cheese tart, rocket salad, red pepper coulis	£6.25
Chicken liver parfait, red onion marmalade, toasted brioche	£7.00
Mediterranean vegetable tart melted mozzarella and pesto	£7.50
Smoked Var salmon with cucumber and dill salad, toasted rye bread	£7.95
Salad of bacon lardons, Scottish girolles, fried duck egg, frisee leaves	£6.95
<u>Shared grazing platter for two:</u>	
<u>Meat:</u> Prosciutto, roast chorizo, chicken liver parfait, grilled flank steak with salsa, chicken satays, olives, served with ciabatta	£14.00
<u>Seafood:</u> Grilled fresh prawns, smoked salmon, sautéed baby squid, pan fried scallops, potted shrimps, onion puff, olives, garlic croutons, served with ciabatta	£16.00

## Mains

Greyhound Burger, home made, streaky bacon, cheese, fries and relish	£11.75
Beer battered cod, hand cut chips, mushy peas, fried parsley, tartare sauce	£13.50
8oz sirloin steak, grilled tomato, mushrooms, fries, Bearnaise sauce	£17.75
Grandfather Richardson's own recipe free range local pork sausage, mash, onion gravy, garden peas	£11.50
Grilled cornfed chicken breast, chorizo potatoes, thyme sauce	£14.50
Gloucester old spot pork belly, pan fried colcannon, cardamom jus	£14.75
Roast Var salmon with root vegetables, light garlic mash, balsamic and herb dressing	£14.25
Steak and ale pie, bubble and squeak	£12.75
Squid ink linguine with clams, crayfish, shallot and roasted cherry tomato sauce	£13.75
Polenta cake, guacamole, pea shoot salad with red pepper dressing	£10.15
Grilled calves liver, mash, bacon, jus and fried onions	£16.00
Greyhound fish stew, with peppers, coconut milk, paprika and scented rice	£15.00
Wild mushroom risotto, rocket salad, parmesan shavings	£11.20
Lamb shank with root vegetables, mashed potatoes	£13.75
Fillet steak with Scottish girolles, potato cake, red wine and shallot jus	£24.00

## Sides

Bowl of fries	£2.65
Sautéed new potatoes	£3.15
Buttered spinach	£3.15
Buttered broccoli	£2.15
Creamed cabbage	£2.15
Roast butternut squash with honey and thyme	£3.15
Rocket and parmesan salad	£3.60
Garden peas	£2.15

## Nibbles

Warm ciabatta, aged balsamic, olive oil	£3.00
A bowl of Provencal olives	£3.00

## Desserts

Apple tart, vanilla ice cream and Calvados raisins	£5.30
Home made sticky toffee pudding	£5.30
Brioche bread and butter pudding, vanilla custard	£5.30
Vanilla ice cream with hot chocolate sauce	£4.70
Chocolate fondant candied orange and clotted cream	£5.30
Passion fruit crème brulee	£5.30
Treacle tart with clotted cream	£5.30
A selection of local cheeses, biscuits and quince jelly	£8.50

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.