



## The Greyhound Inn

# Evening Menu

### **Notice**

All menu items, descriptions and prices are subject to availability and change without prior notice.

### **Dietary Information**

Please be advised that our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering and ensure that a Team member allows you to read our food allergens information for each dish, which is available on request.



# To Start

## **Rustic Breads**

With balsamic, olive oil, roasted garlic & olives

**£5.00**

## **Homemade Chicken Liver Paté**

With onion marmalade & warm toast

**£7.15**

## **Blueberry, Broccoli & Spinach Salad**

With poppy seed ranch dressing

**£6.45**

## **Lightly Dusted Calamari**

With aioli & dressed leaves

**£7.25**

## **Hot Smoked Salmon Fish Cakes**

With lemon tartar sauce & micro shoots

**£7.15**

## **Homemade Soup of the Day**

With rustic bread

**£5.70**

## **Smoked Salmon & King Prawns**

Served with horseradish cream & lime vinaigrette

**£7.95**

## **Warm Scotch Egg**

With mushroom ketchup & glazed red onion

**£6.15**

## **Goats Cheese Mousse**

With beetroot purée, candied pecan, apple & poached pear

**£5.95**



# To Share or Not to Share

Gluten free bread available on request

## Mezze Plate

Hummus, grilled courgette, roasted peppers, baba ganoush, olives & lemon fried potatoes with rustic bread

**£13.90**

## Seafood Platter

Calamari, crayfish, king prawns & smoked mackerel paté with caper berries, Marie rose sauce & salad garnish served with brown rustic bread

**£14.75**

## Baked Camembert

Infused with garlic & rosemary, rustic bread & fig jam

**£12.55**



# To Follow

## **Pan Fried Sea Bass Fillet**

With potato wedges & seasonal salad

**£15.25**

## **Calves Liver & Bacon**

Served on seasonal salad drizzled with pesto and cumin seeds OR  
mashed potato, peas & red wine gravy

**£14.55**

## **Medallions of Beef Fillet**

On a bed of sautéed wild mushrooms, chipped potatoes & rocket

**£22.25**

## **Oriental Crispy Chilli Beef**

Served with egg fried rice

**£16.45**

## **Smoked Haddock**

With sugar snap peas on creamed mashed potato, topped with  
poached egg & butter sauce

**£16.45**

## **Pan Fried Barramundi Fillet**

With new potatoes, sugar snap peas & butter sauce

**£15.90**

## **Pan Fried Noodles & Bean Shoots**

Topped with crispy lamb & drizzle with lemon & honey

**£14.55**

## **Slow Roasted Pork Belly**

With grain mustard mash, apple purée & kale

**£15.25**

## **Sautéed Red Onion, Mushroom, Spinach & Asparagus**

Served in a puff pastry case with a poached egg & hollandaise sauce

**£13.45**

## **Crispy Duck Leg**

With mashed potato, peas & soy jus

**£15.50**

## **Baked Butternut Squash**

With lime, chilli & coriander & served with quinoa, capers & salsa  
dressing

**£13.95**



# On the Side

**Mashed or Chipped Potatoes**

*£3.75*

**Mixed Salad**

*£3.75*

**Seasonal Vegetables**

*£3.75*

**Rustic Bread with Butter**

*£3.75*

