

The Greyhound Inn

APPETISERS

Mini stuffed peppers [v] sweet & hot peppers stuffed with feta & soft cheeses	£3.95	Charcuterie board a selection of cured meats, homemade pork liver & Cognac parfait & cornichons. Served with warm bread & oil	£12.50
Bread with oils & balsamic dip [v]	£3.25		
Bowl of olives [v]	£3.50		

STARTERS

Chef's soup of the day [v] with warm bread & butter	£5.50	Duo of smoked mackerel & smoked salmon watercress & radish salad with a prawn & dill crème fraiche dressing	£7.50
Homemade pork liver & Cognac parfait toasted brioche & real ale chutney	£6.95	Tempura battered tiger prawns Cajun & lime mayo & dressed leaves [Available as a vegetarian option]	£7.95
Black pudding & spiced apple bonbons served with minted pea purée -	£7.50	Sharing platter [2 persons] a taster from a selection of our starters served with warm bread & olives	£15.95
Filo basket [v] filled with olives, sunblushed tomato & feta cheese, topped with dressed rocket	£6.95		

MAINS

Chicken, chorizo & pea risotto: with dressed rocket & fresh herbs	£12.95
Slow roasted pork belly: with black pudding & tarragon mash, creamed Savoy cabbage & whole grain mustard jus	£15.95
Chargrilled 10oz Barnsley lamb chop: served with a mixed bean, courgette & red onion cassoulet, sauté potatoes & a rich tomato sauce	£16.95
Poached smoked haddock: served with a chive mash, wilted spinach & a cheddar cream sauce	£14.95
Homemade beef & wild boar burger: topped with a choice of Cheddar, Dorset Blue Vinny or goats cheese, served in a floured bun with caramelised red onions, spiced tomato chutney, dressed salad & French fries	£12.95
Traditional steak & ale pie: topped with herb shortcrust pastry, served with a selection of vegetables & a choice of potatoes	£12.95
Oven roasted cod supreme: served with an aromatic Thai green curry sauce, mange tout, red pepper, basmati rice & dressed with fresh coriander	£16.95
Beer battered fish & chips: fresh hake fillet in a light beer batter served with hand cut chips, homemade tartare sauce & a choice of dressed salad or minted pea puree	£12.95
Wild mushroom, butternut squash, pea & Dorset Blue Vinny crumble [v] served with a dressed salad & garlic bread	£11.95
Confit duck leg: served with garlic parmentier potatoes, braised red cabbage & port & cassis jus	£16.95
Chargrilled ribeye steak: served with twice-cooked hand cut chips, oven roasted vine cherry tomatoes, beer battered onion rings & garden peas Add a Dorset Blue Vinny, Béarnaise or Peppercorn sauce	£19.95 £2.00

SIDES

Garlic bread / with cheese	£2.70 / £3.25	Chive mashed potato	£2.95
Fries / chips	£2.95	Creamed savoy cabbage	£2.95
Buttered new / sauté potatoes	£2.95	Selection of vegetables	£3.25
Beer battered onion rings	£3.25	Parmesan & green leaf salad	£3.25

It is possible that all dishes may contain allergenic ingredients. Please ask a member of staff for details or refer to our Allergen information pack, available from the bar. Fish dishes may contain bones.

Please note that we do not serve fast food, we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods.