



The  
GREYHOUND

### While You Wait

Baked focaccia with olive oil and balsamic vinegar - v	£4.75	Edamame beans with soy ginger and sesame - vg	£4.75
Mushroom Scotch egg with a tarragon and mustard mayonnaise - v	£5.25	Nduja spicy salami on toast	£5.25

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### Starters and Sharer

Smoked salmon terrine with beetroot chutney and rustic bread	£7.75
Old Smokey cod, tiger prawns and smoked pancetta in a smoked cheese sauce with crostini	£8.50 / £14.95
Sautéed wild mushrooms in a creamy shallot, garlic and white wine sauce served on a toasted brioche - v	£6.95
Pheasant and pigeon croquette with crispy pancetta and a grain mustard sauce	£8.75
Homemade soup of the day with rustic bread - v	£5.95
Halloumi fries with harissa yogurt - v	£6.25
Chicken liver pâté with winter fruit chutney and warm toast	£6.75
Baked Camembert infused with honey and rosemary served with rustic bread and roast garlic jam - v	£12.95

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### Mains

Fish of the day coated in a Wadworth 6X Gold beer batter served with chips, garden peas, lemon and tartare sauce	£13.50 / £8.95
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips	£12.50
Shin of beef slow-cooked in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash	£16.50
Shortcrust pastry pie of the day served with seasonal greens, chips and gravy	£13.95
Walter Rose butcher's sausages on chive mashed potatoes served with seasonal greens and gravy	£12.95 / £8.50
Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips	£13.25
Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon	£14.75
Olive oil poached salmon fillet with butter bean purée, kale, peas, leeks and lemon	£16.95
Roasted cauliflower and potato curry served with brown rice, chapati and coconut raita - vg	£11.50
Homity pie an open pastry case filled with potato, onions, garlic and leeks baked with a Cheddar top and served with creamed spinach and roasted carrots - v	£13.50
8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips	£21.95
Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket	£15.50 / £10.50

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## Sides

Chips - v	£3.50	Honey sesame roasted carrots - v	£3.75
Cheesy chips - v	£4.50	Garlic bread - v	£4.00
Creamed mashed potato - v	£3.50	Cheesy garlic bread - v	£5.00
Wadworth 6X Gold battered onion rings - v	£3.75	Skinny fries - v	£3.50

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## Sandwiches

All our sandwiches are served with chips and dressed salad and are available 1pm to 3pm, Monday to Saturday

BBQ pulled jackfruit with sweetcorn relish and pickled red onion - vg	£7.95
Double Gloucester and ham rarebit with spring onion and pickle	£7.95
Prawns and avocado in a green chilli and basil mayonnaise	£8.25
Katsu chicken curry, carrot and coriander salad with chilli and sesame seeds	£10.75
Brie, chicken and chorizo with chilli jam	£8.75
Crushed chickpea, smashed avocado, roasted pepper, lime and coriander with harissa mayo - vg	£7.25

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## Desserts

All desserts £6.50

Choose 3 scoops from our selection of dairy ice-cream and sorbet, please ask us for more details - v  
Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v  
Cinnamon crème brûlée with poached rhubarb and an almond biscuit - v  
Baked chocolate chip cookie dough with vanilla ice-cream and salted caramel sauce - v  
Bakewell tart with toasted almonds and blackcurrant clotted cream ice-cream - v  
Winter berry and apple filo pastry with vanilla custard - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v	£8.95
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## Hot Drinks

Americano	£2.75	Double espresso	£3.00
Flat white	£3.00	Mocha	£3.25
Cappuccino	£3.00	Hot chocolate	£3.25
Latte	£3.00	Pot of tea	£2.75
Espresso	£2.50	Speciality tea	£2.90

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**Seasonal daily specials are always available ask us for more details**

### *Putting on our Sunday Best...*

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.