

Freshly Baked Bread Rolls £4.45, Mixed Olives £3.35

STARTERS	
Sticky Beef Short Rib, Salad, fresh Chilli, Spring Onion	£9.95
Cider Battered King Prawns, Herb Toast, Chipotle Mayo	£11.95
Classic Prawn Cocktail served with Marie-Rose Sauce & Wholemeal Bread	£9.25
Goats Cheese Bon Bons with Beetroot & Walnut Salad (v)	£8.15
Creamy Garlic Mushroom Served on Toasted Ciabatta (v)	£7.95
Nduja Scotch Egg, Bacon Chilli Jam & Baby Watercress	£8.95
Nachos, Tortilla Chips with Melted Vintage Farmhouse Cheddar, Salsa, Spring Onion, Sour Cream, Guacamole & Jalapenos (v) (add beef chilli £3.50)	£9.95
LOADED FRIES	
Fries Topped with Melted Cheese, Soured Cream, Salsa, Guacamole, Jalapenos (v)	£9.95
Fries Topped with Melted Cheese, Beef Chilli, Soured Cream & Jalapenos	£9.95
THE GREYHOUND SPECIALS	
Fillet of Sea Bream, Buttered New Potatoes, Courgette Spaghetti, Cherry Tomatoes, Crispy Leeks, Gremol	lata £22.95
Pan Seared Rack of Lamb, Dauphinoise Potato, Parsnip Puree, Mixed Greens, & Redcurrant Jus	£27.95
MAINS	
Slow Braised Steak & Ale Pie Or Steak & Stilton with the option of; Puff Pastry Top, Chips & Peas OR	(S & A £17.95)
Topped with Mash Potato & Cheese served with Vegetables.	(S & S £18.95)
12hr Slow Roast Local Pork Belly, Mustard Mash, Spiced Red Cabbage, Crackling, Stornoway Black Pudding & Apple Croquette Pork Jus	£21.95
Freshly Battered Cod & Chips, Peas, Homemade Tartar Sauce	£17.95
Mushroom, Leek, Lentil & Chestnut Pie, Buttered New Potatoes, Mixed Vegetables & Gravy (v) (Can be Made Vegan)	£17.85
Whole Tail Scampi, Chips, Salad & Tartar Sauce	£16.95
Rack of Slow Roasted BBQ Ribs of Pork with Fries, Slaw	£19.85
Hunters Chicken, Breast of Chicken with Cheddar Cheese, Smoked Streaky Bacon, BBQ Sauce Served with Chips, Salad & Slaw	£17.95
80z Aged Sirloin Steak, Roasted Mushrooms, Cafe de Paris Buttered Tomato, Chips	£26.95
10oz Gammon Steak, Free Range Eggs, Roasted Mushrooms, Cafe de Paris Buttered Tomato & Chips	£ 18.45
BURGERS	
Our burgers are served in a brioche roll with tomato & baby gem with a side of chips, slaw & spiced tomato chutney (add	d bacon £1.50)
The Traditional, ½ Pound Beef Burger with Monterey Jack Cheese & Gherkins	£17.95
The Big Blue, ½ Pound Beef Burger with Melted Blue Cheese	£17.95
The West Country Big Daddy, 2 x ½ Pound Beef Pattys, Gherkins, Double Monterey Jack Cheese, Onion Rings & Chipotle Sauce	£19.95
Chilli Chicken & Bacon Burger, Southern Fried Chicken Goujons, Smoked Bacon, Salsa, Spring Onion, Sour Cream, Guacamole, Cheese, Jalapenos	£18.95
The Veggie, Aromatic Veggie Burger, Hummus, Mango Salsa, Monterey Jack cheese (v) (Can be Made Vega	an) £17.95

SIDES

Mixed Vegetables £3, Side Salad £3, Buttered New Potatoes £4.00, Onion Rings & Garlic Dip £4.00 Garlic Bread £5.95, Garlic Bread with Cheese £6.95 Chunky Chips £4.20 Fries £4.20 with Cheese £5.20 Peppercorn Sauce £3.25, Blue Cheese Sauce £3.25

Food allergies and intolerances, before ordering please speak to our staff about your requirements.

Gratuities are left to our customers' discretion. Prices are inclusive of vat



PUDDINGS

Jaffa Cake Cheesecake with Vanilla Ice Cream {50ml Shot of Limoncello on Ice £6.95}	£7.45
Iced Coffee Parfait, Bourbon Brittle, Candied Nuts, Caramel Sauce	£7.95
Banana Sticky Toffee Pudding with Toffee Sauce & Banana Ice Cream (v) {50ml Pedro Ximenez Sherry, Tara's Favourite, It reminds her of Xmas Pudding in a Glass! £6.95}	£7.45
Chocolate Brownie & Salted Caramel Ice Cream Sundae	£7.95
Syrup Sponge Served with Custard (v)	£7.45
Selection of Cheese & Biscuits with Celery, Grapes & Homemade Fruit Chutney Cashel Blue, Creamy Goats Cheese, Brie & Vintage Cheddar (v) {£50ml Ruby Port £6.95}	£11.95
Marshfield Farm Ice Creams or Sorbets (v) 2 Scoops £4.70 3 Scoops Ice Creams - Chocolate, Strawberry, Vanilla, Salted Caramel, Banana or Vegan Vanilla Sorbets - Lemon, Raspberry, Strawberry & Champagne	£6.95

BOOK NOW FOR SUNDAY LUNCH SERVED 12 - 3 pm

Roast Topside of West Country Beef
Roast Leg of Pork with Sausage & Sage Stuffing, Padfield Porkies, Seend
Breast of British Turkey with Sausage Wrapped in Bacon
Mixture of all Meats with all the Trimmings
Homemade Vegetable & Nut Roast (v)

All served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Vegetables & Gravy