

The Greyhound

Sunday Menu

Tara, Danny & The Team welcome you to The Greyhound

If you have any dietary requirements please speak to a team member

Whilst you are choosing...

Freshly baked bread rolls £2.95, with mixed olives £4.95

STARTERS

Home Made Soup of the Day served with roll and butter (V)	£5.95
Classic Prawn Cocktail served with Marie-Rose sauce & wholemeal bread	£6.95
Chicken Liver & Madeira Parfait served with salad, fruit chutney & toast	£6.10
Buttermilk Fried Chicken Wings with dip & salad	£6.85
Creamy Garlic Mushrooms served on toasted bloomer (V)	£6.25
Homemade Pork & Black Pudding Scotch Egg with remoulade & rocket	£6.95
Breaded Brie cranberry syrup & salad (V)	£6.10

SUNDAY LUNCH

Roast Topside of West Country Beef £12.95
Roast Leg of Pork Padfield Porkies Seend £12.95
Breast of British Turkey £12.95
Mixed Roast, Beef, Pork & Turkey £13.95
Spiced Root Vegetable, Sweet Potato & Goats Cheese Nut Roast (V) £12.95
All served with roast potatoes, Yorkshire pudding, cauliflower cheese, vegetables & gravy

GREAT FOR SHARING

Baked Somerset Camembert, garlic bread to dip (V)	£10.45
Nachos tortilla chips with melted vintage farmhouse cheddar, salsa, spring onions, sour cream, guacamole & jalapenos (V)	£7.95

PUB CLASSICS

Beer Battered Fish & Chips freshly battered cod served with chips, peas, homemade tartar sauce & salad	£13.90
Whole Rack of Padfield Farm Pork Ribs slow cooked rack of pork ribs in a Tennessee BBQ sauce served with fries, house slaw & salad	£16.25
Whole Tail Scampi chips, salad & homemade tartar sauce	£11.95
Ham, Egg & Chips Wiltshire ham, brace of free range eggs & chips	£11.95
The Greyhound Beef Burger (add bacon £1.50) Monterey Jack cheese, sliced tomato, baby gem, gherkin, chips, homemade slaw & spiced tomato chutney	£12.95
Hunters Chicken breast of chicken with Cheddar cheese, wrapped in smoked bacon, covered in BBQ sauce, served with chips, salad, homemade coleslaw	£13.90
Falafel & Sweet Potato Burger houmous, mango salsa, Monterey Jack cheese, salad, sweet potato fries & slaw (V)	£12.95
Baked Field Mushrooms stuffed with Stilton, sun blushed tomato, topped with a parsley sourdough crumb, rocket & balsamic salad & new potatoes (V)	£11.25
Mushroom & Leek Pie served with new potatoes vegetables & gravy (V)	£13.60
8oz Sirloin Steak roasted field mushroom, grilled tomato, chunky chips & salad	£18.95

PUDDINGS

Chocolate & Orange Torte (v) with clotted cream vanilla ice cream	£6.25
Cheesecake	£6.25
Syrup Sponge with Custard (v)	£6.00
Raspberry Crème Brulée (v)	£6.25
Apple Pie & Custard (V)	£6.25
Sticky Toffee Pudding with toffee sauce & vanilla ice cream (v)	£6.25
Marshfield Farm Ice Creams or Sorbets (v) 2 Scoops £4.00 3 Scoops £5.95	
Ice Creams - Chocolate, Strawberry, Vanilla, Raspberry Ripple, Salted Caramel, Honeycomb & Mint Choc Chip	
Sorbets - Lemon, Raspberry, Gin & Tonic, Mango & Blackcurrant	
Selection of Cheese & Biscuits	£7.95

Espresso

Double Espresso

Americano

Cafe Latte

Cappuccino

Pot of Tea Pot of Herbal Tea

Floater Coffee (Non-alcoholic) £2.95 Liqueur Coffee £6.45

"A little bit about our suppliers"

We feel we source the highest quality ingredients and local when possible. Our meat is sourced from Bartletts of Bath, our pork is very local from Padfields Porkies in Seend and when possible our veg is from our own village of Bromham, Wings of St Mawes deliver our fresh fish and our ice cream is from Marshfields, Wiltshire