



THE GREYHOUND
ON THE TEST

VEGAN MENU

Seasonal vegan dishes by Chef Nar Gurung & team

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| STARTER | Curry Roasted Heritage Carrots £14.50
Whipped Tofu, Crispy Garlic & Chilli Oil,
Peanut Pesto, Coriander, Leeks, Lime
(Sd,Ce,Mu,Pe,N,So) |
| MAIN | Hasselback Winter Beetroot £24.00
White Bean Puree, Roasted Celeriac, King
Oyster Mushroom, Almonds, King Cabbage
(N,Sd,Mu,Ce) |
| DESSERT | Dark Chocolate & Coconut Marquise £11.00
Yorkshire Forced Rhubarb,
Blood Orange & Pistachio
(Sd,So) |

SERVICE TIMES

Monday-Saturday: Lunch 12pm-3pm | Dinner 6:30pm-9:30pm
Sunday: Lunch 12pm-7pm

Kindly note; a discretionary service charge of 12.5% will be added to your bill.

www.thegreyhoundonthetest.co.uk

ALLERGENS KEY

Sulphur Dioxide - SD	Celery - Ce	Soya - SO	Fish - F
Dairy - D	Mustard - Mu	Crustaceans - CR	Lupin - L
Milk - Mi	Nuts - N	Molluscs - MO	Gluten - G
Egg - Egg	Peanuts - P	Sesame - Se	