

SUMMER MENU



Classic Greyhound favourites and seasonal dishes curated by Head Chef Narr and his kitchen team.

BEFORE YOU BEGIN

Negroni £12.95	Vesper Martini £12.95
Old Fashioned £11.95	A glass of Champagne £13.95
The Greyhound Margarita £12.50	A glass of Exton Park Rose £14.95

SNACKS & NIBBLES

Hoxton Sourdough Bread, Salted Butter £5.50	Mixed Garlic & Chilli Olives £5.75
Duo of dips; Muhammara & Babaganoush, Sourdough Crispbreads £9.00	

STARTERS

Aged Beef Carpaccio, Figs, Berries, Balsamic Cream, Black Garlic, Sourdough Croutons, Parmesan, Black Olive	£16.75
Cured & Torched Jurassic Coast Mackerel, Ajo Blanco, Fennel Fondue, Pickled White Grape, Tarragon Oil	£16.25
Smoked Ham Hock Fritter, Cheddar & Greyhound Ale Rarebit, English Mustard Emulsion, Charred Gem, Quails Egg	£15.95
Maldon Oysters, Nam Jim Vietnamese Dressing, Chilli, Coriander, Puffed Wild Rice	£15.50
Dressed New Forest Asparagus, Broad Beans, Whipped Ricotta, Roasted Hazelnuts, Basil, Grilled House Focaccia	£15.50

MAIN COURSES

Grilled Pork Ribeye, Borlotti Beans, Smoked & Braised Cheek, Paprika, Salsa Verde, Roasted Peppers, Baby Spinach	£28.95
Pan Roasted Chalk Stream Trout, Heritage Tomatoes, Beurre Blanc, Salad of Grilled Summer Vegetables, Trout Roe	£29.50
Roasted English Chicken, King Oyster Mushroom, Summer Courgette Fricassee, Chicken & Tarragon Blanquette	£28.50
Sauteed Parsley & Aged Cheddar Gnocchi, Roasted Courgette, Pickled Radish, Romesco, Smoked Almond, Chilli	£25.25

GREYHOUND FAVOURITES

Greyhound Ale Battered Haddock, Fries, Tartar Sauce, Lemon, Garden Peas	£22.50
Beef Fillet Burger, Smoked Bacon, Tunworth, Brioche, Fries	£23.00
Summer Vegetable Risotto, Aged Cheddar, Crispy Onions, Lemon Zest, Pressed English Rapeseed Oil	£23.50
Fresh Seafood Linguini, Saffron Sauce, Samphire, Spring Onion, Red Chilli	£26.75

STEAKS

6oz Minute Steak, Fries, Local Watercress & Pea Shoots, Confit Garlic	£25.50
8oz Aged Beef Sirloin, Triple Cooked Chips, Aged Parmesan	£32.50
16oz Chateaubriand & all the trimmings (For 2 to share)	£89.95

ADD A SAUCE TO YOUR STEAK	Peppercorn Sauce £4.00	Garlic & Chive Butter £4.00
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SIDES

Barbecued Summer Cabbage, Aged Parmesan, Caesar Dressing, Sourdough Crumb	£7.00
Watercress Salad, Poppy Seed Dressing, Pickled Shallot, Aged Balsamic	£7.00
Buttered Fine Green Beans, Confit Garlic, Aged Cheddar, Crispy Onions	£7.00
Buttered Baby Potatoes, Mint, Preserved Lemon	£7.00
French Fries, Aged Parmesan	£6.00

Monday-Saturday; Lunch 12.00 - 3.00pm - Dinner 6.00 - 9.30pm - Sunday; 12.00 - 7.00pm
Please ask your server to view our allergens menu. Kindly note; a 12.5% discretionary service charge will be added to your bill

Enjoy a selection of desserts all made freshly by our kitchen team here at The Greyhound.

DESSERTS

Buttermilk & Cirtus Bavarois, Macerated Strawberries, Basil, Meringue, Strawberry Consommé, Elderflower	£11.50
Lemon Verbena Poached Apricot, Walnut Granola, Lemon Sponge, Creme Fraiche Mousse, Crystallised Lemon	£11.50
Classic Vanilla Brulée, Homemade Shortbread	£10.50
Freshly Baked Citrus & Vanilla Madeleines, Lemon Curd (Tray of 6)	£11.00
Vanilla Affogato	£7.95
Homemade Ice Cream or Sorbet - Seasonal Flavours	£3.50

CHEESES

A selection of English Cheeses, served with Sourdough crackers & condiments.

- 3 Cheese Selection - £14.25
- 5 Cheese Selection - £17.75

Tunworth Soft Cheese

A British Camembert made from Hampshire cow's milk, a soft, white-rinded cheese made entirely by hand which has a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Snowdonia Black Bomber

A wax wrapped extra mature cheddar known for its rich & creamy texture with notes of toffee. Made with pasteurised cow's milk from the rolling hills & valleys of Wales.

Barkham Blue

A blue cheese with a very rich & creamy taste, a buttery texture with a subtle yet distinctive tanginess. Aged for 60-90 days, during this time the cheese is spiked with steel rods to encourage the mold to form the distinctive blue veins throughout the cheese.

Isle of Wight Blue

A naturally rinded soft blue cheese made from pasteurised cow's milk, aged for 5 weeks. A very creamy and mild blue cheese flavour with a strong aroma. Made in the style of a classic French Reblochon.

Rachel

A semi hard, wash rind cheese made from unpasteurised goats' milk from Somerset and vegetarian rennet. The texture is that of a young Gouda, with the taste being delicate, slightly sweet and nutty.

AFTER DINNER DRINKS

AFTER DINNER COCKTAILS

Espresso Martini	£12.50
Old Fashioned	£11.95
Brandy Alexander	£12.50
Baileys Hot Chocolate	£10.95
Irish Coffee	£10.95

HOT DRINKS

Espresso	£3.50
Americano	£3.25
Flat White	£4.50
Hot Chocolate	£5.00
Selection of Teas	£3.95

All of our coffees can be made using decaffeinated coffee beans.

DESSERT WINES & PORT

	BOTTLE	GLASS
Megyer, Tokaji Aszu 5 Puttonyos, Hungary, 25cl	£39.95	£7.95 75ML
Suduiraut, Lions de Suduiraut, Sauternes, France, Half Bottle	£45.95	£8.95 75ML
Botrytised Riesling Paulett Wines, Clare Valley, Aus 50CL	£49.95	£8.95 75ML
Krohn, Port, LBV, Portugal 75cl.	£59.95	£5.95 50ML

COGNAC

Hennessey VS	£5.95
Remy Martin VSOP	£6.65
Janneau VSOP	£6.65
Hennessy XO	£14.95

WHISKY

Balvenie	£6.65
Talisker	£6.65
Lagavulin	£7.00
Oban 14 yr	£7.25

LIQUEURS

Grand Marnier	£5.10
Tia Maria	£5.10
Baileys	£5.25
Kahlua	£4.25

FANCY A PARTY?

From birthday celebrations to weddings by the river, The Greyhound on the Test can offer a whole range of options for a party. Speak to one of the team to find out more.