

# AUTUMN MENU



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

## BEFORE YOU BEGIN

Negroni £12.95

Old Fashioned £11.95

The Greyhound Margarita £12.50

Vesper Martini £12.95

A glass of Champagne £13.95

A glass of Exton Park Rose £14.95

## SNACKS & NIBBLES

Hoxton Sourdough Bread, Salted Butter £5.50    Mixed Garlic & Herb Olives £5.75

Duo of dips; Muhammara & Babaganoush, Sourdough Crispbreads £9.00

## STARTERS

Braised Ox Cheek Fritter, Aged Tartare, Heritage Beetroots, Horseradish Cream, Quail Egg, Chervil £16.50

Roasted Shellfish Velouté, Salt Cod Brandade, Kohlrabi, King Prawn, Rainbow Chard, Prawn Oil, Saffron £16.25

Game Bird Terrine, Roasted Pistachio, Gauffre Potatoes, Spiced Apple & Raisin Chutney, Roasted Fig £15.95

Tempura Maldon Oysters, Taramasalata, Pickled Cucumber, Burnt Lemon, Dill £15.50

Glazed Roscoff Onion, Braised Chestnuts, Onion Soubise, King Oyster Mushroom, Cabernet Sauvignon Vinegar £15.50

## MAIN COURSES

Pan Roasted English Duck Breast, Turnip Fondant, Sour Cherry, Confit Leg Croquette, Aged Balsamic, Offal Sauce £29.95

Pan Seared Devonshire Hake, Roasted Pumpkin, Smoked Corn Velouté, Chilli, Miso, Ginger, Tomato, Coriander £29.25

Spiced Wiltshire Pork Chop, Roasted Celeriac, Apple & Pecan Salsa, Date Ketchup, Braised Cheek Bon Bon £28.75

Roasted Napa Cabbage, Korean Spiced Rice, Coriander Emulsion, Gochujang Curry Sauce, Puffed Wild Rice £25.50

## GREYHOUND FAVOURITES

Greyhound Ale Battered Haddock, Fries, Tartar Sauce, Lemon, Garden Peas £22.50

Beef Fillet Burger, Smoked Bacon, Tunworth, Brioche, Fries £23.00

Autumn 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

## SIDES

Glazed Heritage Root Vegetables, Chermoula, Pine Nuts £7.50

Celeriac & Kohlrabi Slaw, Apple, Mustard, Citrus Dressing £6.00

Sauteed Broccoli, Chilli, Garlic, Soy, Almond £7.50

Truffled Roasted Baby Potatoes, Rosemary, Aged Parmesan, Sea Salt £7.50

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

|                                                                                       |        |
|---------------------------------------------------------------------------------------|--------|
| Bitter Chocolate Parfait, Cocoa Sponge, Cherry Consommé, Sugar Tuille, Cherry Compote | £11.50 |
| Warm Quince & Walnut Cake, Miso Caramel, Poached Quince, White Chocolate Ganache      | £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.