

The Greyhound Grill - Set Menu - Midday 'til 5

2 courses 22, 3 courses 28

Starters

Whipped Golden Cross Goat's Cheese (v, vg)

Served on a Salad of Compressed Watermelon & Cucumber,
Toasted Soy Pinenuts, Nasturtium Leaves, Citrus Dressing

Torched Mackerel

Pickled Rainbow Radish, Salt Marsh Vegetables,
Rhubarb & Fennel Dressing

Chorizo or Green Bubble Cake (v, vg)

Chorizo Bubble Cake, Poached Egg, Marmite Hollandaise
Green Bubble Cake, Avocado, Tomato & Basil salsa

Rustic Pressed Terrine of Mixed Meats

Served With Toasted Soda Bread & Onion chutney

Light Mains

Brie, Courgette & Broccoli Filo tart (v)

Wild Rocket & Roast Red Onion Salad,
Lemon & Honey Dressing

Chicken Milanese

Panko & Parmesan Crusted Chicken Escalope,
Warm Bacon & New Potato Salad, Dressed Rocket & Red Chard,
Sweet Mustard Aioli

Lunchtime Fish & Chips

Salt & Vinegar Dusted Chips, Mint Pea Puree,
Chunky Tartare Sauce

Flat Iron Steak Sandwich

Open Toasted Tiger Bread, Red Onion Chutney, Chestnut Mushrooms,
Rocket Leaves, Wookey Hole Cheddar, Fries

Desserts

Seasonal Cheesecake

Light and Perfect for Lunch.

Ice Cream or Sorbet x 2 Scoops

Vanilla, Chocolate, Strawberry, Salted Caramel, Honeycomb
Lemon, Raspberry, Mango

Mini Sticky Toffee Pudding

Lashings of Hot Salted Caramel Sauce and Ice Cream

Fresh Fruit Crumble Pot

Deliciously Creamy Vanilla Custard

Sides

Skinny Fries 4 + Cheese 2 + Truffle 4

Pigs in Blankets 6

Mixed Greens 6

Tomato, Red Onion & Basil 6

Honey Roast Carrots & Peas 6

Handmade Beer Battered Onion Rings 8

Roast Beets 6

Raw Slaw 6

Mixed Salad 6