

# The Greyhound Grill - Set Menu - Midday 'til 5

2 courses 25, 3 courses 30

## 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, Pea & 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 Skinny Fries, Mint Pea Puree,  
Chunky Tartare Sauce

### Flat Iron Steak Sandwich

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

## Desserts

### Seasonal Fruit 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**