



# THE GREYHOUND

PUB & RESTAURANT

## SELECTION OF FRESHLY BAKED BREAD

Served with home made sea salted butter & rapeseed dipping oil  
- £4.50 -

## STARTERS

### WILD MUSHROOMS ON TOAST

Served on grilled sourdough & cooked in garlic & herb sauce  
- £7.00 -

### STEAMED ROPE GROWN CORNISH MUSSELS

Cooked in garlic & white wine emulsion and served with grilled sourdough  
- £8.00 -

### GOATS CHEESE MEDLEY

Hazelnut crusted goats cheese bon bon, goats curd mousse, beetroot and goats cheese beignet  
- £7.50 -

### SMOKED HAM HOCK TERRINE

Served with home-made piccalilli & grilled sourdough  
- £7.00 -

### SOUP OF THE DAY

Served with home made soda bread  
- £6.00 -

### BEEF & CAMBRIDGE BLUE CROQUETTES

Served with rustic slaw  
- £7.00 -

## TO SHARE

### BRITISH CURED MEAT BOARD

Served with Cambridge blue, marinated olives and freshly baked bread selection  
- £13.00 -

### BAKED CORNISH AGED CAMEMBERT

Served with fig & onion jam & freshly baked bread  
- £12.00 -

### BRITISH SEAFOOD MEDLEY PLATTER

(PLEASE ASK FOR TODAY'S OPTIONS)

Selection of fresh cured and chilled British seafood served with marinated olives, freshly baked bread & brown crab butter  
- £16.00 -

*Daily specials available, please see our specials board or ask a member of staff.*

## MAINS

### HOME MADE PIE OF THE DAY

(PLEASE ASK FOR TODAY'S OPTION)

Served with a choice of champ potatoes or hand cut chips & seasonal vegetables  
- £14.00 -

### PRIME HOME-MADE STEAK BURGER

Served in a dressed brioche bun, with rustic slaw, bacon jam and smoked cheddar with hand cut chips  
- £13.00 -

### TRADITIONAL FISH & CHIPS

British caught catch of the day cooked in a crisp batter with hand cut chips and crushed minted peas  
- £14.00 -

### HAND BREADED CHICKEN GOUJONS

Served with black garlic mayonnaise, rustic slaw, twice cooked chips & roasted corn  
- £13.00 -

### CORNISH MUSSELS & FRITES

Cooked in creamy, garlic & herb sauce served with straw fries and grilled sourdough  
- £15.00 -

### GRILLED GAMMON STEAK

Served with hand cut chips, fried free-range egg, roast tomato & pineapple chutney  
- £13.00 -

### GRILLED HALLOUMI FLAT BREAD

Served with sweet potato fries, yoghurt and sriracha dressing  
- £14.00 -

### SLOW ROASTED BELLY OF PORK

Served with black pudding croquette, champ potatoes, savoy cabbage cider jus and burnt apple puree  
- £16.00 -

## STEAKS

### LOCALLY SOURCED 28 Day Matured BEEF

Served with beef dripping hand cut chips, watercress salad, roast tomato, portobello mushroom & horseradish oil

8oz SIRLOIN  
£18

10oz RIB-EYE  
£23

8oz FILLET  
£27

### CHOICE OF SAUCE

Pepper sauce - Cep & black garlic - Cambridge blue cheese sauce  
- £2.00 -

### CHEFS BUTCHERS BLOCK TO SHARE - £60

A taste of our select cuts bavette, sirloin, fillet with onion rings, roast tomato, twice cooked chips, watercress salad and choice of sauce

## SIDES

SEASONAL VEGETABLES  
- £3.50 -

SWEET POTATO FRIES  
- £3.50 -

HAND CUT CHIPS  
- £3 -

BEER BATTERED ONION RINGS  
- £3 -

MIXED SALAD  
- £3 -

## DESSERTS

### WARM CHOCOLATE & GUINNESS BROWNIE

Served with honey comb ice cream  
- £6.50 -

### VANILLA CRÈME BRULEE

With sable biscuit  
- £6.00 -

### WARM APPLE & CINNAMON CRUMBLE

Served with vanilla custard  
- £6.00 -

### HOME MADE CHEESECAKE IN A JAR OF THE DAY

Served with ice cream  
- £6.00 -

### WARM STICKY TOFFEE PUDDING

Served with vanilla custard  
- £6.50 -

### BRITISH ARTISAN CHEESE BOARD

Served with homemade chutney, biscuits and grapes  
- £8.00 -

*Product allergens are available, please ask a member of staff.*

