

FOOD MENU

WHILE YOU DECIDE

ARTISAN BREAD BOARD [veg]	5.00
Olive oil, aged balsamic vinegar, butter, salt	
MIXED OLIVES [v+] [gf]	3.50
Sicilian marinated olives	
FOR DIPPING [veg] [ask for v+]	6.00
Tzatziki, butternut hummus and flat breads	

STARTERS

TEMPURA PRAWNS	8.50
King prawns deep fried in tempura batter, fresh leaves and sweet chilli dipping sauce	
MACKEREL PATE	8.25
Smoked mackerel pate with gooseberry chutney and herb crostini	
MOULES MARINIERE	8.75
A bowl full of rope grown mussels in a creamy white wine sauce, served with bread and butter	
BBQ PORK STEAMED BUNS	8.25
Steamed guo bao buns, sticky BBQ pulled pork, cucumber, spring onion & a soy, honey, garlic, lime dipping sauce	
FALAFEL [veg] [ask for v+]	8.40
Spiced chickpea, cumin and beetroot falafels, tzatziki, house pickles and flatbread	
BUTTERNUT AND TAHINI HUMMUS [v+, ask for gf]	8.00
Date syrup, sesame seeds, pitta chips	
SAVOURY CARROT AND ALMOND CAKE [v+]	8.00
Fragrant and savoury, lightly spiced carrot and almond cakes, with sesame seeds, avocado, dressed leaves and a tamari reduction	

BIGGER PLATES

HAM, EGG AND CHIPS [gf]	14.75
Honey glazed gammon ham slices, 2 free range fried eggs, chunky gourmet chips	
COD AND CHIPS	15.95
Cod fillet hand dipped in real ale batter, chunky gourmet chips, minted pea puree homemade tartare sauce	
FALAFEL [veg] [ask for v+]	15.00
Spiced beetroot & chickpea falafel, butternut hummus, tzatziki, slaw, dressed salad leaves, house pickles, sweet potato fries	
CATCH OF THE DAY [ask for the days catch]	16.50
Pan fried fillet, gourmet chunky chips, fresh leaves, lemon & caper butter	
MOULES MARINIERE	16.90
A bowl full of rope grown mussels in a creamy white wine sauce, served with chips and bread and butter	

SOUL BOWLS

CHICKEN CAESAR SALAD	15.00
Chicken, bacon, iceberg lettuce, cucumber, anchovy, croutons parmesan shavings and classic Caesar dressing	
MEDITERRANEAN BOWL [v+]	14.75
Spiced beetroot & chickpea falafel on a salad of mixed leaves, parsley, onion tomato served with hummus, mixed olives with an orange and lemon dressing and sesame seeds	
ADD Haloumi 3.50 Sweet potato fries 4.50	

FROM THE GRILL

ROTISSERIE CHICKEN	FOR 1: HALF 16.00 FOR 2: WHOLE 31.00
Brined for 24 hours in our lemon & thyme herb blend, then slow cooked on our spit roast served with house salad, black garlic aioli & chips	
CHICKEN SCHNITZEL	15.75
Chicken schnitzel, potatoes sauteed with bacon and onions and a brandy cream sauce and purple kraut	
COD BURGER	15.25
Cod fillet hand dipped in real ale batter served in a toasted seeded bun with homemade tartare sauce, rocket, gherkin, onion rings, chunky chips	
GREYHOUND HOT DOG	15.00
9-inch dog served in a soft roll smothered in yellow mustard, ketchup, sliced jalapeno and crispy onions served with chunky chips, slaw and house pickles.	
MOVING MOUNTAINS BURGER [v+]	15.50
Plant based burger, toasted seeded bun, red onion chutney, iceberg lettuce, tomato, onion rings, Chunky Chips	
GREYHOUND BURGER	15.00
6oz 100% beef patty seasoned with our own special blend, then chargrilled & served on a toasted Portreath seeded bun, with ketchup, shredded iceberg lettuce, sliced tomato, diced red onion & our very own backyard sauce. Served with chunky chips & house coleslaw.	
ADD smoked streaky bacon rashers 2.00 melted cheddar 1.50 shredded smoked BBQ Brisket 3.50 battered onion rings 1.50 fried egg 1.50 smoked BBQ pulled pork 3.00 our own house pickles 1.50 extra 6oz 100% beef patty 4.50	
SMOKED BBQ PULLED PORK BUN	15.50
Pork shoulder smoked in house for 18 hrs over applewood, hand pulled with a Kentucky bourbon BBQ sauce, served on a toasted Portreath seeded bun with slaw, gherkins & chunky chips	
SMOKED BBQ SHREDDED BRISKET	15.50
Packer cut brisket smoked in house for 10 hrs, hand shredded with a Kentucky bourbon BBQ sauce, served on a toasted Portreath seeded bun with slaw, gherkins & chunky chips	
8OZ AGED RIB-EYE STEAK [ask for gf]	24.00
On the vine cherry tomatoes, garlic portobello mushroom, rocket and parmesan, chunky chips (we recommend medium rare)	
ADD Sauce 3.00 Mushroom Blue Vinney Peppercorn	

PLATTERS

BONEYARD FEAST FOR 2	32.00
Shredded BBQ brisket bun, smoked BBQ pulled pork bun, half rotisserie chicken, homemade pickles, slaw and gourmet chunky chips	
PLOUGHMANS PLATTER	FOR 1 12.95 FOR 2 23.00
West country mature cheddar, Dorset blue vinney, house pickles, roast ham, crusty bread and butter, dressed leaves, pickles, onion chutney	
VEGETARIAN PLATTER FOR 2 [ask for v+]	30.00
Fragrant carrot & almond cakes, salt & pepper tofu, spiced beetroot & chickpea falafel, halloumi fries, butternut hummus, avocado, sun blushed tomatoes, tzatziki, tamari reduction, chilli jam & pitta bread	

| v+ = vegan | veg = vegetarian | gf = gluten free |

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, nuts and crustacean. We take every precaution to prevent cross contamination. If you have a food allergy, please do notify your server so that we may take extra precautions. *A 10% discretionary service charge has been added to your bill. All the service charge is paid to our hard working team, we do not deduct any of it for any purpose, nor is it used to supplement their wages. We believe service charge is your reward to our team for exceptional service. If you do not wish to pay the service charge, then please do ask your server to remove it.*

FOOD MENU

HALLOUMI FRIES & CHILLI JAM [veg]
CHUNKY CHIPS [v+, gf]
GARLIC BREAD
SWEET POTATO FRIES [v+, gf]

SIDES

5.00 CHERRY TOMATO, ROCKET & PARMESAN SALAD 5.00
4.00 BEER BATTERED ONION RINGS 4.00
4.00 HOUSE PICKLES [gf] 4.00
4.50 HOUSE SALAD 4.00

TRADITIONAL HANDMADE STONE BAKED PIZZA

All our pizzas are 12 inch hand stretched and baked fresh to order in our traditional pizza oven, served thin and crispy. *Pizza will be delivered to the table when ready and may arrive before or after other main courses*

MARGARITA 11.95

Mozzarella & tomato

DIVOLA - 14.50

Mozzarella, tomato, chorizo, chicken, jalapenos & chilli flakes

CARNE - 14.50

Mozzarella, tomato, chicken, chorizo, pepperoni & ham

THE RANCHER - 14.50

Mozzarella, shredded BBQ brisket, red onion and jalapeno peppers

PEPPERONI - 13.50

Mozzarella, tomato & pepperoni slices

PADANO - 14.50

Goat's cheese, spinach, red onion, rocket & red onion chutney

GREYHOUND SMOKEHOUSE - 14.50

Mozzarella, BBQ pulled pork, shredded rotisserie chicken, red onion and jalapeno peppers

PIZZA ADD ONS

| Chicken 1.50 | Chorizo 1.50 | Pepperoni 1.50 | Avocado 1.50 | Mushrooms 1.00 | Spinach 1.00 |
| Goats Cheese 1.50 | Jalapeno 1.00 |

PANINI

Available until 5pm. All our panini are served with chunky chips

TOMATO AND PESTO - 10.00

Sundried tomato, pesto, mozzarella cheese

[ask for v+]

THE PHILLY - 10.75

Smoked BBQ shredded beef brisket, mozzarella, red onion, and jalapeno

CHICKEN AND CHORIZO - 10.50

Chicken breast, chorizo sausage, cheddar cheese, chilli jam

CHEESY VEGETARIAN - 10.50

Cheese, tomato, mashed avocado, spinach

[ask for v+]

CAPRESE - 10.75

Tomato, mozzarella cheese, fresh basil, aged balsamic vinegar, olive oil

BACON AND BRIE - 10.75

Smoked bacon, creamy French brie, cranberry sauce

CHILDREN UNDER 12

FISH AND CHIPS - 8.25

Beer battered fish goujons served with peas & chunky chips or salad

CHICKEN NUGGETS - 8.25

Chicken breast nuggets served with peas & chunky chips or salad

OREO BROWNIE - 5.25

Oreo brownie, chocolate sauce & vanilla ice cream

BEEF BURGER - 8.25

4oz beef burger in a toasted seeded bun served with peas & chunky chips or salad (add cheese or bacon 1.00)

TOASTED HAM SANDWICH - 6.50

Roast ham served on sliced white bread served with lightly salted kettle crisps (ask for gf)

ICE CREAM SUNDAE - 5.25

Vanilla, Chocolate, Strawberry, Salted Caramel

DESSERTS

STICKY TOFFEE PUDDING - 6.95

Vanilla ice cream & toffee sauce

SPOTTED DICK PUDDING - 6.95

Hot Custard

BISCOFF CHEESECAKE - 7.00

Vanilla ice cream, Biscoff crumble, Biscoff sauce

CHURROS - 6.50

Cinnamon sugar, Nutella, vanilla ice cream

CHOCOLATE ORANGE TART - 7.00

With sorbet

SELECTION OF LOCAL DORSET CHEESES - 9.00

Chutney, crackers, fruits

ICE CREAMS £2.50 PER SCOOP

Vanilla Chocolate | Salted caramel | Strawberry | Blackcurrants & Clotted cream | Sorbet V+ |

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