

## SMALL PLATES

### Soup Of The Day (V+) (GFA) : 8.50

Our soup of the day is a creamy, hearty and flavourful blend of seasonal vegetables served with crusty bread.

### Homemade Ardennes Pate : 9.00

Velvety Ardennes pate, accompanied by the delightful fruitiness and tang of gooseberry chutney. Served with herb crostini.

### Slider Duo : 9.50

A duo of slow-cooked shredded brisket and pulled pork served on mini brioche buns with a sweet smoky Kentucky bourbon sauce and crunchy house made pickles.

### Savoury Carrot and Almond Cakes (V+) (GF) : 9.00

House made savoury carrot and almond cakes, creamy avocado, crisp cucumber with a tamari reduction.

### Gambas Pil Pil (GFA) : 9.50

Succulent tiger prawns in a fragrant garlic and chilli oil paired with smoky, spicy notes of chorizo. Served with crusty bread on the side, perfect for mopping up every last drop of the sauce.

### Mini Jager Schnitzel: 9.50

Chicken schnitzel served with purple kraut and a creamy brandy sauce.

## PUB CLASSICS

### Cod and Chips : 18.00

Simply delicious sustainably caught cod fillet in real ale batter, served with chunky gourmet chips, minted pea puree, tartare sauce and a lemon wedge.

### Chicken Schnitzel : 17.50

Chicken schnitzel served with potatoes sautéed with paprika, bacon, onions, served with a creamy brandy sauce and sweet pickled red cabbage on the side.

### Falafel (V+) (GF) : 17.50

Beetroot and chickpea falafel paired with creamy butternut hummus, topped with sesame seeds, drizzled with date syrup, served with flat bread and a side of sweet potato fries.

### Pie Of The Day(Ask for V+) : 18.00

Hand crimped pie served with buttery mashed potato and maple-roasted root vegetables topped off with crispy leeks and a jug of rich red wine gravy on the side

### Trio of Butchers Sausages (Ask for V+) (GF) : 17.95

Trio of butcher's sausages served with creamy, buttered mashed potato maple-roasted root vegetables, crispy leeks and a jug of rich red wine gravy.

### Ham, Egg And Chips (GF) : 16.00

Tender slices of honey glazed gammon ham paired with perfectly fried free-range eggs and accompanied by hearty, chunky gourmet chips.

### Classic Caesar Salad (V) : 9.50

Crisp lettuce with crunchy garlic croutons, shaved parmesan, and a tangy Caesar dressing, a timeless classic.

**ADD | grilled chicken breast 5.00 | bacon 2.50 |**

### Raclette : 18.50 (V) (GFO)

The Greyhound's take on a Swiss classic.

Choose between **herb roasted new potatoes** or **crispy seasoned fries**

then choose between BBQ smoked pulled pork, shredded beef brisket, grilled smoked sausage, or Mediterranean **ratatouille**.

All smothered in melted Swiss raclette cheese and served with dressed salad and cornichons

## FROM THE CHAR GRILL

### Greyhound Burger (GFO) : 16.95

Prime gluten free Blackgate Signature Aberdeen Angus Burger, char grilled & served on a toasted brioche bun, with ketchup, shredded iceberg lettuce, sliced tomato, diced red onion & our very own backyard sauce. Served with gourmet chunky chips & house coleslaw.

**ADD | smoked streaky bacon rashers 2.50 | melted cheddar 2.50 | shredded smoked bbq brisket 4.25 | battered onion rings 4.75 | fried egg 1.75 | smoked bbq pulled pork 3.75 | our own house pickles 2.50 |**

### Greyhound Vegan Burger (V+) (GF) : 16.95

Gluten free plant based burger, toasted bun, red onion chutney, iceberg lettuce, tomato, onion rings, chunky chips.

### 10 oz Eye Steak (GF) 28.50

Award-winning Black Gate rib eye steak, dry aged for 32 days and hand-cut and cooked to your liking. Served with vine-ripened cherry tomatoes, garlic portobello mushroom, and gourmet chunky chips. **Add a classic steak sauce 3.75 | Mushroom | Blue Vinney | Peppercorn |**

## LOW AND SLOW

### Classic Pulled Pork Bun (GFO) : 17.25

Coated in our secret house rub and slow cooked for 18 hours. Hand pulled and tossed in a smoky Kentucky bourbon sauce then piled on a soft brioche bun served with coleslaw house pickles and chunky chips on the side.

### Shredded Brisket Bun (GFO) : 17.25

18 hour Slow-cooked, melt-in-your-mouth hand shredded Aberdeen Angus brisket piled high on a brioche bun with crunchy coleslaw and a smoky Kentucky bourbon sauce with house pickles and chunky chips on the side.

## SIDES

Haloumi fries and chilli jam (V) : 6.50

House salad (V+) : 4.50

Gourmet Chunky Chips (GF) (V+) : 4.75

Beer battered onion rings : 4.75

House pickles (V+) : 4.50

Garlic Bread : 4.25

Sweet potato fries (GF) (V+) : 4.75

Buttered mashed potato (GF) : 4.25

Chefs maple roast vegetables (V+) : 4.25



ALLERGEN  
INFORMATION

## DESSERTS

### Warm Dorset Apple Cake (GF) : 8.95

A slice of warm moist spiced Dorset Apple Cake, a delightful treat. Served with a dried apple crisp and clotted cream.

### Sticky Toffee Pudding : 9.00

Moist and warm sponge cake, enveloped in a decadent and velvety toffee sauce and served with vanilla ice cream.

### Churros : 8.25

Golden churros tossed in cinnamon sugar. Served with creamy vanilla ice cream and a side of indulgent Nutella for dipping.

### Salted Caramel Blondie Cheesecake (V) : 9.00

Vanilla cheesecake with a layer of salted dulce de leche caramel, topped with chunks of squidgy blondie and drizzle of white chocolate with salted caramel sauce.

### Chocolate Orange Tart (V+) : 9.00

A chocolate orange tart, perfectly balanced with zesty orange flavours served with a scoop of cool vanilla ice cream, a delightful contrast of indulgence and fruity sweetness.

### Ice Cream 4.75 Per Scoop : Choose From

| Vanilla | Chocolate | Salted Caramel | Strawberry |  
| Blackcurrant & Clotted Cream | Vegan Vanilla |