

## TO START

**Slow Cooked Barbacoa Beef Brisket Taco 9.50**  
Tender brisket in a charred flour tortilla with lettuce, red onion, jalapeños, coriander, soured cream, hot sauce, queso, and a lime wedge.

**Savoury Carrot and Almond Cakes (GF) (V+) 9.50**  
Homemade savoury cakes bursting with carrot and almond goodness, paired with creamy avocado, crisp cucumber, and a tantalizing tamari reduction.

**Whitebait 8.50**  
Crispy fried whitebait with a delicate texture and subtly sweet flavour, served with zesty lemon aioli.

**Coriander And Basil Hummus (V+) (GFA) 8.50**  
Creamy hummus infused with fresh coriander and basil, with vibrant pomegranate seeds, paprika, and cumin, drizzled with house-made chilli-infused olive oil. Served with charred flat bread.

**Asian Style Sticky Pork Belly Bites (GF) 9.50**  
Tender bites of pork belly glazed in a sticky sauce, topped with sesame seeds, tangy pickled radish, and fresh green onions.

**Salmon Pate (GFA) 9.00**  
A luxurious blend of smoked and poached salmon with cream, lemon, and horseradish. Served with herb crostini for a burst of flavour in every bite.

## BIGGER PLATES

**Atlantic Cod and Chips 18.75**  
Sustainably caught cod fillet, hand dipped in a Dorset Knob real ale and maldon sea salt batter. Served alongside skin on seasoned fries, minted pea puree, tangy tartare sauce, and a refreshing lemon wedge for a quintessential taste of the coast.

**Half Rotisserie Chicken (GF) 19.50**  
Succulent rotisserie chicken marinated in lemon and thyme, served with skin-on seasoned fries, summer salad, and lemon aioli. A flavourful and satisfying meal.

**Ham, Egg And Chips (GF) 16.50**  
Tender slices of ham paired with perfectly fried free range eggs and seasoned skin-on fries. A comforting and satisfying classic.

**Rump Steak (GF) (recommended medium rare) 23.50**  
An 8 oz rump steak cooked to perfection, served with parmesan fries, summer salad, and indulgent confit garlic butter. A deliciously satisfying choice. (Add peppercorn or mushroom sauce 3.85)

**Falafel (V+) (GFA) 17.75**  
Vibrant falafel served with our creamy basil and coriander hummus, drizzled with sticky date syrup, and accompanied by charred flat bread and skin-on seasoned fries. (Upgrade to sweet potato fries 1.00)

**Moules Marinière (GFA) 19.50**  
Rope-grown mussels cooked in a traditional broth of wine, shallots, and garlic. Served with bread for savouring every last drop of the delicious sauce.

**Lamb Rump Steak 26.75**  
A 6oz lamb rump marinated in rosemary, garlic, and thyme. Served with parmesan fries, summer salad, and indulgent confit garlic butter.

**Zuppa Di Pesce Tradizionale 18.75**  
A traditional Italian chilli, garlic, and tomato seafood stew with mussels, prawns, calamari, and cod, served with aromatic garlic bread.

## FROM THE CHAR GRILL

**Carolina Reel (GFA) 17.50**  
Feast on in house 14 in hour slow cooked, spice rubbed pork shoulder, hand pulled on a toasted brioche-style bun with crisp lettuce, red onion, and Carolina gold BBQ sauce. Served with seasoned skin-on fries and our house made summer slaw.

**Smoky Trail (GFA) 17.50**  
Delight in our smoky beef brisket, tenderly slow cooked in house for 14 hours, hand-pulled and layered on a toasted brioche style bun with lettuce, red onions, and hickory BBQ sauce. Served with crispy skin-on seasoned fries and our house made summer slaw.

**Greyhound Back Yard Burger (GFA) 16.95**  
Relish our char grilled gluten free 6oz Aberdeen Angus burger on a toasted brioche style bun with iceberg lettuce, tomato, red onion, ketchup, our signature burger sauce. Paired with seasoned fries and our house made summer slaw.



**Cod Burger 16.75**  
Enjoy a golden cod fillet in a Dorset ale and sea salt batter, on a toasted brioche style bun with lettuce, gherkins, and tartare sauce. Comes with seasoned skin-on fries and our house made summer slaw.

**Greyhound Green Burger (V+) (GF) 16.95**  
Savour our gluten-free plant-based burger on a toasted bun, topped with shredded iceberg lettuce, vegan cheese, and garlic mayo. Comes with seasoned fries and house-made summer slaw.

**Greyhound Hot Dog 15.95**  
Savour our 9-inch hot dog in a soft roll, topped with mustard, ketchup, jalapeños, and crispy onions, accompanied by house pickles, seasoned skin-on fries, and our house made summer slaw.

## BURGER BOLT ONS


**Get The Recipe's . Make It At Home**

	Fermented hot honey	1.50
	Greyhound hot sauce	1.00

Fried egg	1.85
Smoky Bacon	2.75
Melted Monterrey Jack cheese	2.75
Pulled pork	4.80
Shredded brisket	5.80
Extra patty	5.60

## CHICKEN WINGS

**Greyhound Original Hot Wings | 6 - 7.50 | 12 - 15.00 |**  
Experience a new twist on the classic Buffalo hot wings with our Greyhound Original Hot Wings. Our chicken wings are expertly tossed in a distinctive, house fermented hot sauce, offering a complex flavour profile that sets it apart from regular sauces. These wings are perfectly paired with a cooling sour cream and chive dipping sauce, providing a delightful contrast to the robust heat. Indulge in this gourmet fusion of spice and zest.



Please be advised that food prepared in our kitchens may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. For detailed information on the allergens present in our dishes, please scan the QR code provided. Our staff are also available to answer any questions you may have regarding potential allergens in your meal.

## BOARDS

**Greyhound Ploughman 15.90**  
Classic Ploughman's Lunch, Indulge in mature Cheddar, rich Stilton, succulent ham, crusty bread, tangy pickles, and a crisp fresh salad.

**Butchers Board For 2 (GF) 36.90**  
Savour our Greyhound Butchers Board: Asian style sticky pork belly bites 32 day aged rump steak, and half a lemon and herb brined chicken, served with tangy pickles, confit garlic butter, lemon aioli, and seasoned fries.

**Mezze Board For 2 (V+) (GFA) 32.85**  
Beetroot and chickpea falafel, basil and coriander hummus, with pomegranate seeds, cumin, paprika and date syrup, savoury carrot and almond cake with creamy avocado slices and a tamari reduction. Served with pita and skin on seasoned fries.

## SALADS

**Classic Caesar Salad (V) (GFA) 10.50**  
Iconic Caesar Salad, a crisp ensemble of lettuce, anchovy fillets, garlic croutons, and parmesan, harmonised with zesty Caesar dressing. *Add char grilled chicken breast strips 5.25, smoky bacon 2.75, grilled haloumi 6.80*

**Hot Honey Goats Cheese Salad (V) (GF) 16.00**  
Indulge in warmth and flavour with our Hot Honey Goats Cheese Salad. Enjoy warm goats cheese drizzled with house fermented hot honey, paired with beetroot, tomato, cucumber, and avocado. Topped with candied walnuts and a garlic and oregano vinaigrette.

**Super Salad (V+) (GFA) 15.75**  
Flavour packed falafel, red quinoa, vibrant beetroot, crunchy seeds, crisp cucumber, and seasonal leaves, all crowned with garlic and oregano vinaigrette.

## DESSERTS

**Warm Dorset Apple Cake (V) (GF) 8.95**  
A slice of warm moist spiced Dorset apple cake, a delightful treat. Served with a dried organic apple crisp and creamy clotted cream, it's a heavenly indulgence.

**Lemon Panna Cotta (V) (GF) 9.00**  
Lemon Panna Cotta, a silky zesty summer delight. Paired with sweet mango coulis, fresh blueberries, and a mint leaf garnish for pure spoonful bliss.

**Sticky Toffee Pudding (V) 9.00**  
Indulge with our sticky toffee pudding. Moist and warm sponge cake, enveloped in a decadent and velvety toffee sauce and served with vanilla ice cream. The perfect end to your meal.

**Churros (V) 8.50**  
Golden churros tossed in cinnamon sugar. Served with creamy vanilla ice cream and a side of indulgent Nutella for dipping. A sweet treat that hits the spot.

**Baked New York Strawberry Cheesecake (V) (GF) 9.00**  
Indulge in our signature New York cheesecake. Creamy vanilla on a gluten-free biscuit base, with summer berry compote and a decadent white chocolate drizzle. A taste of classic elegance.

**Summer Berries And Prosecco Pavlova (GF) 9.00**  
Summer bliss embodied. Delicate meringue nest with prosecco infused berry compote, crowned with airy prosecco cream. A symphony of summer flavours.

**Chocolate Orange Tart (V+) (GF) 9.00**  
A chocolate orange tart, perfectly balanced with zesty orange flavours served with a scoop of cool vanilla ice cream

## Ice Cream 4.75 Per Scoop : Choose From

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

## STONE BAKED PIZZA

*All our pizzas are 12 inch hand stretched and with our own tomato, oregano, basil and garlic passata. Baked fresh to order in our dedicated pizza kitchen in a traditional pizza oven they are served thin and crispy. Pizza will be delivered to the table when ready and may arrive before or after other main courses.*

**Margarita 14.75**  
Mozzarella & tomato, fresh basil.

**Pepperoni 16.75**  
Mozzarella, tomato & pepperoni slices.

**Divola 16.75**  
Mozzarella, tomato, chorizo, chicken, jalapeños & chilli flakes.

**Carne 16.50**  
Mozzarella, tomato, chicken, chorizo, pepperoni & ham.

**Padano (V) 18.50**  
Goat's cheese, spinach, red onion, rocket & red onion chutney.

**Greyhound Smoke House 16.75**  
Mozzarella, BBQ pulled pork, shredded rotisserie chicken, red onion and jalapeño peppers.

**The Rancher 17.95**  
Mozzarella, shredded BBQ brisket, red onion and jalapeño peppers

*ADD | Chicken 3.00 | Chorizo 3.95 | Pepperoni 3.00 | Avocado 3.00 | Mushrooms 2.00 | Spinach 1.00 | Goats Cheese 4.00 | Jalapeño 2.00 |*

## PANINI

*(Served until 5pm. All served with fresh leaves and house pickles.)*

**Tomato And Pesto (V) 10.75**  
Sundried tomato, pesto, mozzarella cheese.

**The Philly 11.75**  
Smoked BBQ shredded beef brisket, mozzarella, red onion and jalapeño.

**Chicken and chorizo 11.75**  
Chicken breast, chorizo sausage, cheddar cheese, chilli jam.

**Bacon And Brie 11.75**  
Smoked bacon, creamy French brie, cranberry sauce.

**Caprese (V) 10.75**  
Tomato, mozzarella cheese, fresh basil, aged balsamic vinegar, olive oil.

**Cheesy vegan (V+) 11.50**  
Vegan cheese, tomato, mashed avocado, spinach.

## SIDES

Haloumi fries and chilli jam (V) 7.45

House salad (GF) (V+) 4.75

Skin on Seasoned fries (GF) (V+) 4.00

Beer battered onion rings 4.85

House pickles (GF) (V+) 4.50

Garlic bread (V) 4.50

Sweet potato fries (GF) (V+) 4.85