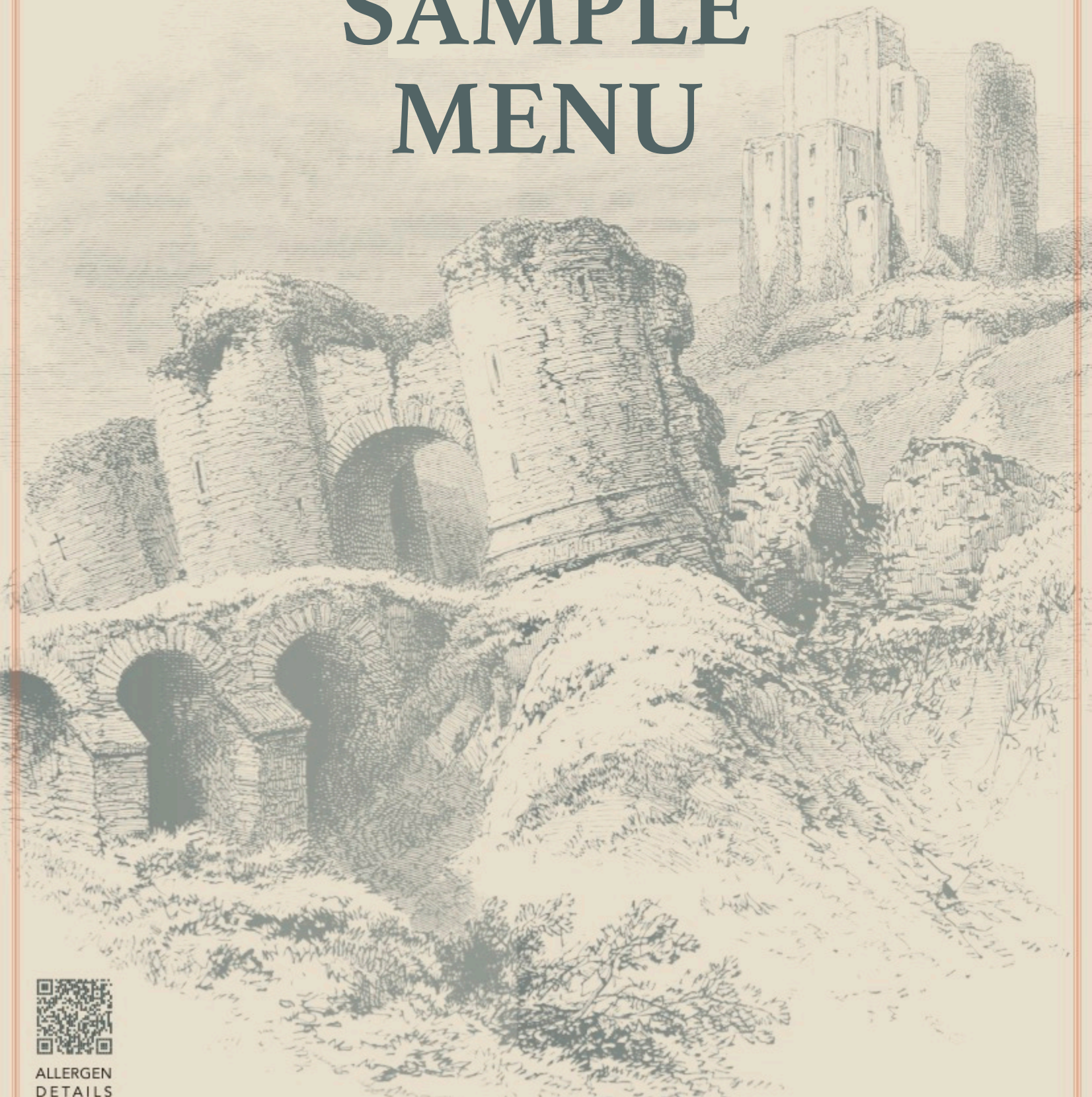




GREYHOUND INN
CORFE CASTLE, DORSET

SAMPLE MENU



ALLERGEN
DETAILS



SUNDAY LUNCH MENU



TO START

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) 9.50

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.

Savoury Carrot & Almond Cakes (GFA)(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 a subtly sweet flavour, served with zesty lemon aioli.

Coriander and Basil Hummus (GFA)(V+) 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.

BIGGER PLATES

Classic Caesar Salad (GFA) (V) 10.50

Crisp lettuce with crunchy garlic croutons, anchovy fillets, shaved parmesan, and a tangy Caesar dressing, a timeless classic. ADD Chicken strips 5.25 - ADD Bacon 2.50 ADD Haloumi 6.80

Greyhound Ploughman 18.90

Classic Ploughman's Lunch Cheddar, Stilton Ham crusty bread, pickles and fresh salad.

Cod and Chips 18.75

Sustainably caught cod fillet in real ale batter, seasoned fries, minted pea puree, tartare sauce and a lemon wedge.

Greyhound Green Burger (GF) (V+) 16.95

Gluten free plant based burger, toasted bun, topped with iceberg lettuce, vegan cheese and garlic mayo, comes with seasoned fries and house summer slaw.

Greyhound Backyard Burger (GFA) 16.95

Relish our char grilled gluten free 6oz Aberdeen Angus burger on a toasted brioche bun, lettuce, tomato, red onion, ketchup our signature burger sauce, seasoned fries and summer slaw.

Burger Bolt ons

| Monterrey Jack Cheese 2.50 | Fried Egg 1.85 | Extra Patty 5.60 | Smoky Bacon 2.75 | Shredded Brisket 5.80 | Pulled Pork 4.80 |

SUNDAY ROASTS

Roast 32 Day Aged Sirloin Of Beef 21.50

Roast Shoulder of Pork 20.50

Chefs Vegan Nut Roast (V+) 19.50

Roast Shoulder of Spring Lamb 21.50

Half Rotisserie Roast Chicken 20.00

Childrens Beef, Lamb or Pork (Under 12) 14.00

Add a Side of Cauliflower Cheese 6.00

All our Sunday roasts are served with roast potatoes, spiced red cabbage, steamed broccoli, maple roasted root vegetables, carrot puree, pork sausage meat, sage an onion stuffing, giant Yorkshire pudding and a jug of red wine gravy.

UPGRADE YOUR ROAST

Choose between roast beef, roast pork, roast lamb or rotisserie roast chicken

Duo of Meats 24.00

Trio of Meats 26.00

SIDES

Halloumi Fries & Chilli Jam 7.45

Skin on seasoned fries 4.00

Extra Yorkshire Pudding 2.00

Garlic Bread 4.50

Sweet Potato Fries (V+) 4.85

House Salad 4.75

Beer Battered Onion Rings 4.85

Roast Potatoes 5.00

House Pickles (V+) 4.50

Maple Roast Vegetables (V+) 4.25

DESSERTS

Sticky Toffee Pudding 9.00

Served with vanilla ice cream

Blondie Cheese Cake 9.00

Vanilla ice cream.

Chocolate Orange Tart (V+) 9.00

Dairy free vanilla ice cream.

Churros 8.50

Cinnamon sugar, Nutella and Vanilla ice cream.

Ice Cream (per scoop) 4.75

Vanilla, chocolate, mint choc chip, strawberry, blackcurrant & clotted cream, dairy free vanilla

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 or scan the QR code on the back of the menu. A 10% optional service charge will be added to your bill. The full amount go to our hard working staff. If you would prefer to have it removed please do ask your server