



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

### **Aperitifs**

La Dolce Colline Prosecco (20cl bottle) £9.75

Langlois-Chateau Brut, crémant de Loire (125ml) £8.00

Kir or Kir Royale, served with Chambord (raspberry) or Cassis (blackcurrant) £5.50/£7.00

**Ask a member of the team for our Gin of the Moment!**

**Please see our Drinks Menu for our full range of  
aperitifs, cocktails, and wines by the glass**

### **Nibbles**

Chefs homemade breads; oatmeal Irish soda bread, Marmite & Guinness whipped butter with bacon crumb, sourdough, miso & poppy seed whipped butter with smoked Cornish salt (V GF\*) £6.00

Mixed marinated olives (Vg GF) £6.00

Goat's cheese, chive & black pepper macaroon, beetroot jam (V GF) £6.00

Pork belly & black pudding croquette, baked apple ketchup £6.00

### **Starters**

Cream of white onion soup, cider poached apples, pickled shallots, cheddar croutons (V\* GF\*) £7.00

Twice-baked Leonard Stanley Gloucestershire cheddar soufflé, smoked haddock chowder £9.00

Mussel & leek croquette, pickled fennel & seaweed, bouillabaisse reduction, saffron potatoes (GF) £8.00

Beef tartare, homemade corned beef, wasabi mayonnaise, chanterelle mushrooms, sliver onions,  
black garlic tuille (GF\*) £10.00

Red pepper panna cotta, Cerney Ash cigar, cumin spiced ratatouille, sunflower shoots (V) £8.50

Coq au vin terrine, leeks, date & coffee puree, confit shallots, smoked bacon crumb, red wine oil £9.00

Wild mushroom & hazelnut parfait, pickled brambles, sherry gel, shallot jam, crispy shallots, maple glazed  
brioche (Vg GF\*) £9.00

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(V) Vegetarian (Vg) Vegan (Vg\*) Vegan option available (GF) Gluten Free (GF\*) Gluten Free available

Please let us know if you have any food allergies or intolerances.

A discretionary 10% gratuity will be added to tables of 8 or more. All tips are shared by all members of staff.



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### Mains

Fillet of pollock, creamed parsnip purée, chanterelles, kale, toasted nuts, garden oil (GF) £22.00

Treacle cured ribeye of pork, roasted gem lettuce, pickled shallots, gherkin ketchup,  
pork quaver (GF) £24.00

Herb-crusting lamb loin, celeriac pavé, apricot & cardamom purée, crispy shallots, lovage £26.00

Baked golden beetroot terrine, roasted turnips & radish, fried smoked cheese, puffed wild rice,  
beetroot & balsamic gel, Cotswold herbs (Vg GF) £18.00

Roast monkfish, braised Roscoff onions, sweet onion cream, potatoes, scraps & sea beets (GF\*) £26.00

Confit chicken, crispy skin, charred shallots, watercress, garlic morels,  
carrot emulsion & mousse (GF) £24.00

Root vegetable hash brown, smoked artichoke purée & crisps, toasted seeds & oat crumb,  
artichoke velouté (Vg GF\*) £18.00

### Classics

The Greyhound lamb burger, Bath brie & ale rarebit, spiced tomato chutney,  
roasted gem lettuce Caesar, anchovies & parmesan crisp, fries (GF\*) £18.00

Beer-battered haddock & hand-cut chips, mushy peas, homemade tartare sauce £17.00

#### Royal Estate steaks:

10oz Rump steak £25.00

8oz Ribeye steak £28.00

10oz Sirloin steak £28.50

*All steaks served with cherry vine tomatoes, hand-cut chips, roasted gem lettuce Caesar (GF\*)*

Sauces: Peppercorn ~ Beenleigh Blue cheese ~ Chimichurri ~ Garlic & herb butter £2.50 each

### On the side £4.50

Hand-cut chips (V GF\*)

Truffle & parmesan fries (V GF\*)

Roasted gem lettuce Caesar,  
anchovies & parmesan crisp (GF)

New potatoes (Vg\* GF)

Tender stem broccoli (Vg\* GF)

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## Desserts

Black treacle & stem ginger sticky toffee pudding, butterscotch sauce, candied pecan, vanilla & tonka bean ice cream (V) £8.00

Chocolate delice, pistachio sponge, dark cherry gel, cep powder, chocolate & almond soil, vanilla parfait £10.00

Rhubarb & custard brûlée, candied tarragon, ginger beer wine gum, sheep's yogurt ice cream (V GF) £9.00

Coconut & Malibu panna cotta, honeycomb, mango sorbet, coconut flakes, hazel sponge (GF\*) £9.00

Chocolate and hazelnut Toblerone, warm spiced pear, chocolate cake, aerated chocolate, hazelnut cream (Vg) £10.00

Bramble parfait sandwich, bramble ketchup, beetroot meringue, beetroot sorbet, shortbread crumb (GF\*) £9.00

### **Chef's trio of sweet treats £5.00**

## Ice Creams & Sorbets

Your choice of 1 / 2 / 3 scoops £2.20 / £4.40 / £6.60

Ice creams: Vanilla (V GF), Chocolate (V GF), Vegan vanilla (Vg GF), Guest ice cream (V)

Sorbets: Strawberry (Vg GF), Raspberry (Vg GF), Mango & passionfruit (Vg GF)

## British Artisan Cheeses

Your choice of 3 / 4 / 5 cheeses £10.50 / £14.00 / £17.50

*Each served with their own garnish, plus sourdough crackers & soda bread*

**Stinking Bishop, pear compote (cow/pasteurised/V)**

*A washed rind cheese from Dymock, Gloucestershire with a pungent aroma. The rind is washed in Perry, an alcoholic drink made with the local variety of Stinking Bishop pear. The texture is soft but can vary with season.*

**Waterloo, mushroom ketchup (cow/unpasteurised)**

*A semi-soft cheese made from unpasteurised pedigree Guernsey cow's milk. It has a distinctive yellow colour and a gentle, mellow flavour.*

**Solstice, apple brandy jam (cow/pasteurised/V)**

*A semi-soft cheese made with rich Guernsey cow's milk. The curds and rind are washed in Somerset cider, giving it its golden hue.*

**Beenleigh Blue, red onion compote (sheep/unpasteurised/V)**

*A moist yet crumbly ewe's milk cheese, seasonally best from September to February. Made near the river Dart in Devon, it has a white interior streaked with a greeny blue.*

**Cerney Ash, pickled walnuts (goat/unpasteurised/V)**

*Made in North Cerney near Cirencester this is a French-style cheese dusted with oak ash. It has a subtle citrus flavour with a light texture. Consistently recognised at the World Cheese Awards.*

**Port 50ml Quinta Tawny £6.00, Niepoort LBV £4.50, Churchill Reserve £4.00**

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