

EASTER SUNDAY MENU

TO START

Butternut And Sweet Potato Soup (GfA) (V+) 8.50
Topped with crispy leeks served with bread and butter.

Gambas Pil Pil (GFA) 10.00
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.

Pulled Pork Bao Buns 9.50
14 hour slow cooked hand pulled shoulder of pork, Asian slaw, sweet chilli sauce, spring onion toasted sesame seeds.

Savoury Carrot and Almond Cakes (GF) (V+) 9.50
Home made savoury carrot and almond cakes, creamy avocado, crisp cucumber with a tamari reduction.

Pressed Ham Hock Terrine (GFA) 9.50
Served with cornichons, house pickles, chilli jam and herb crostini.

BIGGER PLATES

Mushroom Parcel (V) 17.95
A warm puff pastry tart filled with mixed forest mushrooms and baby spinach cooked in a white wine, garlic and tarragon cream sauce. Served with chefs vegetables, topped with rocket and finished with white truffle oil.

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.

Greyhound Burger (GFA) 16.95
Prime Aberdeen Angus Burger, chargrilled & 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.

Burger Bolt ons
| Cheddar 2.50 | Fried egg 1.75 | | Streaky bacon 2.50 |
| Shredded smoked BBQ brisket 5.25 | onion rings 4.75 |
| Smoked BBQ pulled pork 5.00 |

EASTER SUNDAY ROASTS

Roast 32 Day Aged Sirloin Of Beef	20.00
Roast Shoulder of Pork	19.50
Chefs Vegan Nut Roast (V+)	18.50
Roast Shoulder of Spring Lamb	19.50
Rotisserie Roast Chicken	19.00
Children Roast Beef, Lamb or Pork (Under 12)	13.00
Add a Side of Cauliflower Cheese	5.00

All our Easter 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	23.00	Trio of Meats	25.00
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SIDES

Halloumi Fries & Chilli Jam	6.50	House Salad	4.50
Gourmet Chips	4.75	Beer Battered Onion Rings	4.75
Extra Yorkshire Pudding	2.00	Roast Potatoes	5.00
Garlic Bread	4.75	House Pickles (V+)	4.50
Sweet Potato Fries (V+)	4.75	Maple Roast Vegetables (V+)	4.75

DESSERTS

Sticky Toffee Pudding 9.00 Vanilla ice cream and toffee sauce.	Greyhound Eton Mess 9.00 Berries, meringue and fruit compote
New York Cheese Cake 9.00 Vanilla ice cream.	Churros 8.00 Cinnamon sugar, Nutella and Vanilla ice cream.
Chocolate Orange Tart (V+) 9.00 Dairy free 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



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GREYHOUND INN

CORFE CASTLE, DORSET

