

SMALL PLATES

Soup Of The Day (V+) (GEA) 8.50	Savoury Carrot and Almond Cakes (GF) (V+) 9.50
Our soup of the day is a creamy, hearty and flavourful blend of seasonal vegetables served with crusty bread.	Home made savoury carrot and almond cakes, creamy avocado, crisp cucumber with a tamari reduction.
Pressed Ham Hock Terrine (GEA) 9.50	Gambas Pil Pil (GEA) 10.00
Served with cornichons, house made pickles, chilli jam and herb crostini.	Tiger prawns in a fragrant garlic and chilli oil paired with smoky, spicy notes of chorizo. Served with crusty bread on the side.
Pulled Pork Bao Buns 9.50	Mini Jaeger Schnitzel 9.50
14 hour slow cooked hand pulled shoulder of pork, Asian slaw, sweet chilli sauce, spring onion toasted sesame seeds.	Chicken schnitzel served with house made purple kraut and a creamy brandy sauce.

BIGGER PLATES

Cod and Chips 18.50	Pie Of The Day (Ask for V+) 18.50
Simply delicious sustainably caught cod fillet in real ale batter, served with chunky gourmet chips, minted pea puree, tartare sauce and a lemon wedge.	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
Chicken Schnitzel 17.50	Trio of Butchers Sausages (Ask for V+) (GF) 17.95
Chicken schnitzel served with potatoes sautéed with paprika, bacon, onions, served with a creamy brandy sauce and sweet pickled red cabbage on the side.	Trio of local butcher's sausages served with creamy, buttered mashed potato maple-roasted root vegetables, crispy leeks and a jug of rich red wine gravy.
Falafel (V+) (GF) 17.50	Ham, Egg And Chips (GF) 16.00
Beetroot and chickpea falafel paired with creamy butternut hummus, topped with sesame seeds, drizzled with date syrup and served with flat bread and a side of sweet potato fries.	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	Mushroom Tartine (V) 17.95
Crisp lettuce with crunchy garlic croutons, shaved parmesan, and a tangy Caesar dressing, a timeless classic. <i>ADD grilled chicken breast 5.00 bacon 2.50 </i>	A warm puff pastry tartine with mixed forest mushrooms and baby spinach in a white wine, garlic and tarragon cream sauce. Served with chefs vegetables, rocket and finished with white truffle oil.
Greyhound Burger (GFO) 16.95	Classic Pulled Pork Bun (GFO) 17.50
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. <i>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 </i>	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.
Greyhound Vegan Burger (V+) (GF) 16.95	Shredded Brisket Bun (GFO) 17.85
Gluten free plant based burger, toasted bun, red onion chutney, iceberg lettuce, tomato, onion rings, chunky chips.	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.
10 oz Rib Eye Steak (GF) 28.50	SIDES
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. <i>Add a classic steak sauce 3.75 Mushroom Blue Vinney Peppercorn </i>	Haloumi fries and chilli jam (V) 6.55
	House salad (V+) 4.55
	Gourmet Chunky Chips (GF) (V+) 4.75
	Beer battered onion rings 4.75
	House pickles (V+) 4.55
	Garlic Bread 4.25
	Sweet potato fries (GF) (V+) 4.75
	Buttered mashed potato (GF) 4.25
	Chefs maple roast vegetables (V+) 4.25

RACLETTE

(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

19.00

TRADITIONAL 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 Mozzarella, basil and tomato.	13.25	Padano (V) Goat's cheese, spinach, red onion, rocket & red onion chutney	16.00
Pepperoni Mozzarella, tomato & pepperoni slices.	15.00	Greyhound Smoke House Mozzarella, BBQ pulled pork, shredded rotisserie chicken, red onion and jalapeño peppers	16.00
Divola Mozzarella, tomato, chorizo, chicken, jalapeños & chilli flakes.	16.00	The Rancher Mozzarella, shredded BBQ brisket, red onion and jalapeño peppers	16.00
Carne Mozzarella, tomato, chicken, chorizo, pepperoni & ham.	16.00	ADD Chicken 2.20 Chorizo 2.20 Pepperoni 2.20 Avocado 2.20 Mushrooms 1.75 Spinach 1.00 Goats Cheese 2.50 Jalapeño 1.75	

PANINI SANDWICHES

Available until 5pm. All served with fresh leaves and house pickles.

Tomato And Pesto (V) Sundried tomato, pesto, mozzarella cheese.	10.75	Bacon And Brie Smoked bacon, creamy French brie, cranberry sauce.	11.75
The Philly Smoked BBQ shredded beef brisket, mozzarella, red onion and jalapeño.	11.75	Caprese (V) Tomato, mozzarella cheese, fresh basil, aged balsamic vinegar, olive oil.	10.75
Chicken and chorizo Chicken breast, chorizo sausage, cheddar cheese, chilli jam.	11.75	Cheesy Vegetarian (V) Cheese, tomato, mashed avocado, spinach.	11.50

DESSERTS

Warm Dorset Apple Cake (GF) A slice of warm moist spiced Dorset Apple Cake, a delightful treat. Served with a dried apple crisp and clotted cream.	8.95	Salted Caramel Blondie Cheesecake (V) Vanilla cheesecake with a layer of salted dulce de leche caramel, blondie and a drizzle of white chocolate and salted caramel sauce.	9.00
Sticky Toffee Pudding Moist and warm sponge cake, enveloped in a decadent and velvety toffee sauce and served with vanilla ice cream.	9.00	Chocolate Orange Tart (V+) A zesty chocolate orange tart, served with a scoop of vanilla ice cream, a delightful contrast of indulgence and fruity sweetness.	9.00
Churros Golden churros tossed in cinnamon sugar. Served with creamy vanilla ice cream and a side of indulgent Nutella for dipping.	8.25	Ice Cream 4.75 Per Scoop : Choose From Vanilla Chocolate Salted Caramel Strawberry Blackcurrant & Clotted Cream Vegan Vanilla	

UNDER 12's MAIN COURSE

Fish and Chips Sustainably caught cod goujons hand dipped in sea salt batter, served with peas & chunky chips or salad.	9.00	Sausage and Chips A duo of local butchers sausages served with chips and peas.	9.00
Chicken Nuggets Chicken breast nuggets served with peas & chunky chips or salad.	9.00	Toasted Ham Sandwich Roast ham served on toasted white bread served with lightly salted kettle crisps.	7.50
Hummus (V+) Carrot & cucumber sticks with homemade hummus 7.20			

UNDER 12's DESSERTS

Cinnamon Churros Golden churros rolled in cinnamon sugar topped with warm Nutella for dipping and served with a scoop of vanilla ice cream.	6.75	Oreo Brownie Homemade brownie made with Oreo cookies and chocolate served with warm chocolate sauce and vanilla ice cream.	6.75
Ice Cream Sundae Choose from vanilla, chocolate, strawberry or salted caramel ice cream and we will add the whipped cream and hundreds and thousands. 6.00			

Thank you for choosing The Greyhound Inn to eat and drink this Easter. We know there are many options available, and we're grateful you picked us. To ensure we keep making your visits enjoyable, we'd appreciate it if you could answer a one-question survey sent via email after connecting to our free WiFi. It's a quick way to share your thoughts and to help us improve. Should anything not meet your expectations during your stay, don't hesitate to inform a team member. We're here to make things right immediately. A discretionary 10% service charge will be added to your bill and fairly distributed among the team who prepared and served your food today. This service charge is discretionary - please ask your server to remove it from your bill if you feel the service has not met your expectation.