

SMALL PLATES

CHEFS SOUP OF THE DAY

hearty and warming served with bakers bread and butter
| 6.25 |

SALT & PEPPER CALAMARI

served with fresh seasonal leaves and a house garlic aioli
| 7.25 |

MOROCCAN LAMB KOFTA SKEWERS

served on chargrilled flatbread with garlic pickle on a supergrain salad
| 7.35 |

BAKED GOATS CHEESE

with beetroot salsa, fresh seasonal leaves topped with roasted walnuts and crostini
| 6.25 |

EASTERN SWEET POTATO FALAFEL

served on autumn grains with pitta bread and hummus
| 7.25 |

ASIAN STYLE PORK BELLY BITES

spiced pork belly bites served with pickled carrots and fresh seasonal leaves
| 7.50 |

BIGGER PLATES

WILD BOAR BUTCHERS FAGGOTS

served with buttered mashed potato, seasonal greens, a rich red wine gravy & parsnip crisps
| 14.25 |

WILTSHIRE CHICKEN BALLOTINE

served with chorizo sausage, panfried potatoes, buttered greens and a creamy mushroom sauce
| 16.95 |

GREYHOUND PIE OF THE DAY

a hearty pie with roasted parsnips, carrots, kale, creamy mashed potato and a rich red wine gravy
| 14.95 |

PAN FRIED LIVER AND ONIONS

served with crispy bacon and onions, creamy mashed potato, seasonal greens and pan gravy
| 14.95 |

FOUR HOUR SLOW BRAISED PORK BELLY

braised in Purbeck cider and served with creamy mashed potato, roasted root vegetables apple and cider relish with parsnip crisps
| 15.95 |

HAM HOCK AND CUMBERLAND SAUSAGE BOARD FOR TWO

a succulent ham hock brined and marinated in our special house sauce and cooked in our rotisserie oven with a flame grilled whole Cumberland sausage all served with saute potatoes, apple cider relish and rustic bakers bread. Great for sharing
| TBA |

FROM THE GRILL

8 DAY AGED 10oz CHARGRILLED RIBEYE STEAK

a succulent, flavoursome ribeye steak from Jurassic Coast Meats own farm served with gourmet chips, mushrooms, roasted tomatoe tobacco onion rings and buttered greens with a hint of garlic
| 23.95 |

add creamy mushroom or peppercorn sauce for
| 2.00 |

FLAME GRILLED BEEF AND CHORIZO BURGER

served in a pretzel bun with smoked applewood cheese, tomato, fresh leaves, tobacco onions, caramelised red onion chutney and gourmet chips
| 14.95 |

FROM THE ROTISSERIE

Enjoy our rotisserie chicken which is brined in our house herb and spice blend for 24 hours and cooked in our rotisserie oven to perfection.

WHOLE ROTISSERIE CHICKEN FOR TWO

served with saute potatoes, roasted root vegetables and chicken gravy
| 21.95 |

HALF ROTISSERIE CHICKEN

served with saute potatoes, roasted root vegetables and chicken gravy
| 14.95 |

FROM THE SEA

SIMPLY DELICIOUS COD AND CHIPS

fresh cod fillet hand dipped in real ale batter served with pea puree, gourmet chips and house tartare sauce
| 14.95 |

SEAFOOD LINGUINE

calamari, cod, mussels and prawns in a warming and spicy cherry tomato, chilli and garlic sauce with linguine pata
| 15.25 |

VEGAN AND VEGETARIAN

CANNELINI BEAN, CHICKPEA & MUSHROOM STACK (VEGAN)

our house made cannellini bean, chickpea and mushroom stack served on a bed of seasonal greens with a creamy mushroom sauce
| 14.95 |

BBQ LENTIL BURGER (VEGAN)

served on a warm bun with fresh tomato, vegan cheese, sweet potato fries and topped with fruit chutney
| 14.25 |

BUDDAH BOWL (VEGAN)

sweet potato falafel roasted root vegetables, cous cous, corriander and lentil salad with tosted seeds and hummus
| 14.95 |

SIDES ALL £3.75

Gourmet Chips	Roasted Root Vegetables	
Pan Fried Potatoes & Chorizo	Mashed Potato	
Lentil Salad	Onion Rings	Garlic Bread

PLEASE TURN OVER FOR SANDWICHES AND DESSERTS

An optional service charge of 5% at lunch and 10% at dinner is added to your bill. ALL of the service charge goes to our hard working team members. If you wish to opt out of this service charge please ask a member of the team who will deduct it from your bill before payment.

SANDWICHES AND PLATTERS

(SERVED UNTIL 5PM)

All sandwiches are served on a rosemary and olive oil ciabatta with gourmet chips, house chutney and seasonal leaves.

ALL OF OUR SANDWICHES ARE AVAILABLE ON GLUTEN FREE BREAD

PAN FRIED HALLOUMI

(VEGAN)

served with gooseberry and coriander chutney

| 9.65 |

POSH FISH FINGER SANDWICH

cod goujons hand dipped in real ale batter with tartare sauce, minted pea puree and seasonal leaves

| 9.95 |

MINUTE STEAK SANDWICH

with caramelised red onion chutney, tobacco onions and horseradish sauce

| 9.95 |

WARM CHICKEN AND SPANISH CHORIZO

with tomato, seasonal leaves and Caesar dressing

| 9.65 |

GRILLED BACON AND BRIE

crispy bacon, French brie, sweet tomato and onion chutney and seasonal leaves

| 9.45 |

GREYHOUND CHEEKY CHEESE PLOUGHMANS PLATTER FOR TWO

selection of cheeses, seasonal salad leaves, crisp pickle, fruit chutney with bakers bread and butter

| 12.95 |

DESSERTS

ALL £6.50

GREYHOUND CHURROS

tempting spanish style churros, fried & dipped in cinnamon sugar with a warm Belgian chocolate dipping pot

STICKY TOFFEE PUDDING

warm sticky toffee pudding served with salted caramel ice cream or custard

VEGAN BLACKBERRY CRUMBLE TART

served warm with coconut ice cream

BAKED GINGER PUDDING

served with stem ginger ice cream or custard

BAKED PEAR AND ALMOND BAKEWELL TART

served warm with vanilla ice cream

VEGAN CHOCOLATE BROWNIE

served with coconut ice cream

DORSET ICE CREAM

| 1 SCOOP 2.65 | 2 SCOOPS 4.50 |

| Honeycomb Hash | Stem Ginger | Salted Caramel | Chocolate | Vanilla | Vegan coconut |

TEA, COFFEE AND CAKE

DORSET CREAM TEA

a rich fruity scone, Dorset clotted cream, fruity strawberry jam and a pot of tea

| 5.95 |

TEA, COFFEE AND CAKE

Select one of our speciality teas or coffee and a slice of delicious spiced Dorset apple cake

| 4.95 |

SCONE AND CLOTTED CREAM

a rich fruit scone, Dorset clotted cream and fruity strawberry jam

| 3.95 |

SLICE OF CAKE

Delicious spiced Dorset apple cake

| 2.95 |

FOOD ALLERGY NOTICE

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our kitchen, we can not guarantee that any of our dishes are free from allergens. Guests with severe allergies are advised to assess their own level of risk.

Please remember, even if it's your first time at the Greyhound or you're a regular guest please ALWAYS inform us of any allergies or intolerances so that team members can take additional controls when serving your food and drink.