



NIBBLES & SHARE PLATES

Marinated olives & mozzarella (v, gf) 4.00

Warm rustic breads aged balsamic, olive oil & spiced butter (v) 5.50

Baked rosemary & garlic-infused camembert, baked sourdough, chutney (v, gfa) 12.00

STARTERS

Rustic soup, sourdough baguette (v, vg, gfa) 5.50

Goats cheese, marinated red pepper, beetroot and artichoke salad, candied walnuts (v, gf) 6.50

Ham hock pot, piccalilli, toasted croutes (gfa) 6.50

Smoked duck, baby gem lettuce, pickled cucumber, black cherries (gf) 7.50

Smoked mackerel pate, tomato and cucumber salad, balsamic dressing, croutes (gfa) 7.00

MAINS

Cholsey 'Old English' pork sausages, buttered mash, green beans, caramelised onion, jus 13.50

Venison casserole, herbed dumplings, jus (gf) 16.50

Slow-cooked beef blade, truffle mash, bourguignon jus (gf) 14.50

London Pride-battered haddock, chips, mushy peas, tartare 13.50

Chicken, leek and mushroom pie, creamy mash potato, buttered green beans 14.50

Ratatouille linguine, roquette pesto oil (v, vg) 12.50

Turn over for our options FROM THE GRILL

We use the best produce to keep our menu fresh, seasonal and with a British twist.

Nut, wheat and dairy products are used in our kitchen and we can tailor some dishes to vegetarian and vegan requests, so please ask our team to answer any allergen or dietary questions you may have before you order.

Our fish may contain small bones. Our steaks are meaty.

Our puddings do contain calories. All weights given are uncooked weights.

We make fresh food as fast as we can, so please bear with us at busy time.

All tips are given at your discretion and are shared by the team and chefs that looked after you.

Allergens

v – vegetarian, vg – vegan, gf – gluten free, gfa – gluten free alternative available (please ask)

FROM THE GRILL

How to order from our grill menu

Choose your burger or steak and personalise with side orders and sauces as you like!!!!

HAND-PRESSED BURGERS

Our burgers are served on a brioche bun with baby gem, beef tomato, red onion and onion rings

THE GREYHOUND CLASSIC (gfa) 9.50

6oz beef burger, smoked streaky bacon, mature cheddar cheese

THE FLAMING COW (gfa) 10.00

6oz beef burger, jalapenos, Mexican spiced cheddar, crème fraiche

THE DANCING GREEK (v, gfa) 9.00

Spiced BBQ chickpea burger, halloumi, avocado, red onion, tomato salsa

GET THE GOAT (v, gfa) 8.50

Goats Cheese, Flat Mushroom, Red Onion Marmalade

THE HOT CHICK (gfa) 9.50

Piri-Piri Marinated Chicken Breast, Avocado, Pineapple Chilli Salsa, Red Onion

28 DAY AGED IRISH ANGUS STEAKS

We source the best quality Irish beef from our local butcher, Jennings of Caversham

8oz RUMP STEAK 12.50

8oz SIRLOIN STEAK 15.50

8oz RIB-EYE STEAK 16.50

6oz FILLET STEAK 20.50

Steak sauces ... £1.50 each

bearnaise peppercorn sauce garlic butter melted stilton

What would you like with your burger or steak?

SIDES ORDERS

Homemade Nachos, guacamole, salsa, crème fraiche (v) 5.00

BBQ cheese melt fries (v, gf) 5.00

Belgian fries, garlic & paprika mayo (v, gf) 4.50

Tomato, red onion, rocket salad, balsamic glaze (v, vg, gf) 4.00

Beer-battered onion rings, BBQ sauce (v) 4.00

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THE LITTLE
NEIGHBOURHOOD
PUB CO.



If you like what we do, then visit our sister pub, The Queens Head, Crowmarsh Gifford, Wallingford, Oxfordshire