



NIBBLES & SHARE PLATES

Marinated olives & mozzarella 4

Warm rustic breads aged balsamic, olive oil & spiced butter 5

Baked rosemary & garlic-infused camembert, baked sourdough, chutney 12.5

Hummus & toasted pitta bread 5

STARTERS & LIGHTER BITES

Rustic soup, sourdough baguette 5.5

Prawn cocktail, pickled cucumber, marie rose sauce, brown loaf 7.25

Mozzarella and tomato salad, olive tapenade, roasted pumpkin seeds 7

Chicken liver pâté, red onion marmalade, watercress, sourdough croutes 6.5

SUNDAY ROASTS

28 day-aged striploin of beef 15

Slow-cooked lamb shoulder on the bone 15.5

Roasted chicken breast 14.5

Beetroot, quinoa and edamame rosti (V) 13.5

Roasts served with buttered green beans, glazed heritage carrots, honey parsnips, Yorkshire pudding and thyme roasted potatoes

MAIN MEALS

Fillet of Scottish salmon, niçoise salad 14

Puttanesca & roasted sweet potato tagliatelle, roasted red pepper, watercress 13

Dancing Greek spiced BBQ chickpea burger, halloumi, avocado, red onion, tomato salsa 9

Greyhound Classic 6oz beef burger, smoked streaky bacon, mature cheddar cheese 9.5

'Flaming cow' 6oz beef burger, Mexican cheddar cheese, jalapenos, crème fraiche 10

What would you like with your burger?

SOMETHING ON THE SIDE TO SHARE

Nachos with guacamole, salsa, crème fraiche 5

BBQ cheese melt fries 5

Skin on fries 3.5

Salted red cabbage slaw 3.5

House salad cucumber, tomato, lemon dressing 3.5

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.

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

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

PUDDINGS

Lemon posset, meringue, blueberries (v, gf) 5.5

Chocolate pot, raspberry sorbet, fruits (v, gf) 5.5

Summer fruit Eton mess (v, gf) 5.5

Real dairy West Country ice creams 5.5

three scoops from Madagascan vanilla, rich Belgian chocolate, strawberries & cream or salted caramel

CHEESES

£7 for any two cheeses ... add any additional cheeses at £2.5 each

Served with frozen grapes, rhubarb compote and artisan biscuits

Oxford Blue - A full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour. This cheese is pasteurized and vegetarian.

Smoked Lincolnshire Poacher - Smoked cows cheese, unpasteurised and 18 months old. Semi-hard with a deep smokey taste and aroma.

Black Bomber - A great cheddar from Snowdonia. Creamy and smooth with real depth of flavour

Pickle Power - A mature Cheddar with savoury chunks of pickled onion ... Bronze medal winner at the British Cheese Awards

Enjoy a glass of Fuller's ruby port with cheese for just £3!!!

GRILL and FISH NIGHT

**Two main meals and a side to share starting from £25
EVERY THURSDAY FROM 6pm**

FOR THE LITTLE ONES ... Main course & iced fruit lolly for £8

Battered haddock and skinny fries buttered peas

Hand-pressed 4oz beef burger and skinny fries lettuce and tomato

Add to your burger ... mature cheddar or streaky bacon 50p

Sliced gammon, roast potatoes, vegetables and Yorkshire pudding

Roast striploin of beef, roast potatoes, vegetables and Yorkshire pudding

Thanks for bringing your parents to see us over here at The Greyhound ...

don't forget your iced fruit lolly which is part of your meal!!!!

Or a cone of vanilla, strawberry or chocolate ice cream for just 50p extra

Something to drink?

Cawston Press Apple & Mango or Apple & Pear £1.60

**Other drinks include our range of juices and sugar free drinks are
Pepsi Max and 7Up free**



THE LITTLE
NEIGHBOURHOOD
PUB CO.



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

Nut, wheat and dairy products are used in our kitchen, so please ask our team to answer any allergen 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.

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