



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

Sample Menu

Bread & Olives

Selection of bread, extra virgin olive oil, aged balsamic £3.00

Marinated Kalamata and green olives in rosemary, garlic and thyme £3.50

Starters

Soup of the day, with homemade bread £6.00

Wood pigeon, roasted breast, leg pastilla, black fig and parsnip £9.00

Roast hand-dived scallop, hay smoked celeriac, black pudding crumb, pear and celeriac velouté £10.50

Grilled octopus, tomato and watermelon tartare and charcoal mayonnaise £7.50

Twice baked Leonard Stanley Gloucestershire cheddar soufflé, smoked haddock chowder £8.00

Roast heritage carrot, carrot bhaji, goats curd, Gordal olives, walnuts, coriander oil £7.50

Mains

Guinea fowl, rainbow chard, Crown Prince pumpkin, girolles mushrooms, chestnuts, sage Dauphine potato £18.00

Roast venison haunch, potato and bacon terrine, red cabbage puree, red kale, sauce au poivre £21.00

Plaice fillet, spätzle, cauliflower puree, truffle and hazelnut pesto £17.50

Mackerel fillet, hay roasted beetroot, Aura new potatoes, sour cream and dill butter £16.50

Beetroot and mushroom croquettes with oat, sage and hazelnut crust, sweet potato puree, pickled mushrooms, local cavolo nero, orange and Szechuan oil £14.00

Pub Classics

Beer battered haddock, mushy peas, homemade tartare sauce, chips £14.00

Beef burger with bacon jam, smoked cheddar, vegetable and walnut slaw, chips £14.00

10oz Aberdeen Angus rump steak, tomato, watercress, peppercorn sauce, chips £22.00

Sides £3.00 each

Cavolo nero / Chips / Baby leaf salad / Parsley buttered heritage Aura 1951 potatoes

A discretionary 10% gratuity will be added to tables of 8 or more. All tips are shared evenly by all members of staff.

As our food is cooked to order there may be a short wait during busy periods.

Nuts are used in our kitchen; therefore all dishes may contain traces.

Please let us know if you have any food allergies.

The Greyhound Inn, Main Street, Letcombe Regis, Wantage OX12 9JL 01235 771969

Desserts

Pumpkin and spice crème brûlée, parkin pecan brittle £8.00

Warm chocolate mousse, roasted fig, pistachios, milk and honey ice cream £8.50

Rosemary scented apple turnover, Calvados Crème Anglaise £8.00

Warm rice pudding, raspberry jam, hazelnuts £7.50

Ice cream and sorbet (3 scoops) £6.00 *Choose from: vanilla / chocolate / toffee apple*

Cheese

Selection of artisan cheeses, crackers and chutney £9.00

Cornish Yarg

A semi-hard cow's milk cheese made in Cornwall. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating to a Caerphilly cheese-like crumbly texture in the middle. *Cow, Pasteurised, Vegetarian*

Devon Blue

A semi-hard blue cheese made using vegetarian rennet and unpasteurised milk. The cheese is matured for six to eight months for the blue mould to develop fully, and is pale, creamy yellow in colour dotted with pockets of blue moulds and veins. The texture is dense and slightly crumbly. It emanates an earthy aroma along with a smooth, rich, complex and buttery taste. *Cow, Unpasteurised, Vegetarian*

Tunworth

A traditional Camembert-style cheese handmade in Hampshire. It has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours. *Cow, Pasteurised*

Cerney Ash

Made by hand in Gloucestershire the Cerney Ash is a full fat Valencay-type cheese made from a unique starter. The cheese is coated with an oak ash/sea salt mix from France. The fresh mild flavour develops into a deeper flavour as it ages. *Goats, Unpasteurized, Vegetarian*

Drinks

Port

	50ml
Churchill's Reserve, NV	£3.50
Quinta de la Rosa, 10 year Old Tawny NV	£5.50
Niepoort Late Bottled Vintage 2011	£4.50

Puddings Wines

	50ml
Chateau Poulvere Monbazillac, France	£3.50
Tokaji Aszu 5 Puttonyos, Hungary	£4.90

Coffees

Single Espresso	£2.00
Double Espresso	£2.50
Latte, Cappuccino, Americano, Macchiato	£2.50
Flat White, Mocha	£3.00
Extra shot of espresso	£0.50

Brandy

	25ml
Cognac VS Martel	£2.50
Cognac VS Hennessy	£3.60
Armagnac	£4.00
Somerset Cider Brandy 10 year	£4.20

Teas, Etc.

English Breakfast, Earl Grey	£2.10
Green Tea, Peppermint, Camomile, Red Bush	
Hot Chocolate	£3.00
Truffle Chocolates (two)	£1.50

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