



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

## Sample Menu

### **Bread & Olives**

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

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

### **Starters**

Soup of the day, with homemade bread £6.00

Ale glazed pork cheek, charred onion, pineapple, puffed crispy rice & coriander £8.00

Sauté chicken livers, brioche toast, apple & walnut £7.00

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

Roast carrot, avocado puree, peanuts, tempura green onion, grapefruit £7.50

Salt & pepper squid, squid ink mayonnaise, pomegranate, coriander, fennel & seaweed salad £8.00

### **Mains**

Free range chicken supreme, black garlic butter, celeriac fondant, baby leeks, pickled lemons, roast chicken sauce £18.50

Roast cod, creamed potato, sprouting broccoli, crushed carrots, roast fish bone sauce £18.50

Grilled Gilt head bream, shallot puree, mussels, clams, sea vegetables and ale broth £17.00

Cider braised lamb shoulder, beetroot dauphinoise, kale, salsa verde, lamb sauce £18.50

Lasagne of leeks, roasted cauliflower and truffled ricotta with spinach velouté £15.00

### **Pub Classics**

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

Dexter beef burger, bacon jam, smoked cheese, pickled red cabbage & walnut slaw, chips £14.00

10oz Rump steak, chestnut mushroom, chips, spiced butter and watercress £22.00

### **Sides** £3.00 each

Buttered kale / Chips / Creamed potato / Baby leaf salad with mustard vinaigrette

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

Dark chocolate tart, plum porter ice cream, toasted sesame & white chocolate crumb £8.50

Set custard, forced rhubarb, ginger, oat biscuit £8.00

Seville Orange marmalade steamed sponge, orange sauce, toast ice cream £7.50

Ice cream and sorbet (3 scoops) £6.00

*Choose from: Vanilla / Chestnut / Kirsch and Cranberry / Blood Orange sorbet*

## 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*

### Beauvale

A soft and creamy blue cheese from Cropwell Bishop Creamery. A traditional rennet, hand ladled soft blue cheese with a very creamy texture and mellow flavour. Cropwell Bishop Creamery has been owned and run by the Skales family for 3 generations. *Cow, Pasteurised*

### Neufchâtel

Neufchâtel is a traditional, soft-white, table cheese, originating from the village of Neufchâtel-en-Bray in northern Normandy. Made from cow's milk, it is one of France's oldest cheeses, dating back as far as 1035.

*Cow, Pasteurised*

### Ragstone

Made by Charlie Westhead in Herefordshire, a delicious, ripened, English goat log that is mellow, creamy and a lemony flavour. *Goat, Pasteurised*

## Drinks

<b>Port</b>	50ml	<b>Brandy</b>	25ml
Churchill's Reserve, NV	£3.50	Cognac VS Martel	£2.50
Quinta de la Rosa, 10 year Old Tawny NV	£5.50	Cognac VS Hennessy	£3.60
Niepoort Late Bottled Vintage 2011	£4.50	Armagnac	£4.00
<b>Puddings Wines</b>	50ml	Somerset Cider Brandy 10 year	£4.20
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

### 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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