



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE

Autumn Tasting Menu

Individual dishes created by each of our talented kitchen team
Thursday 19th October 2023

Arrive 7pm for a 7:30pm start

Artichoke

velouté, almond salt, rape seed foam
(Chef Zach Campbell)

Pigeon

oak-smoked pigeon, leek & Tunworth, bramble
(Chef Chris Grain)

Bird in Hand Shiraz, Adelaide Hills, Australia 125ml

Turbot

wasabi duck egg, cucumber, yuzu, black garlic
(Chef Martin Sherriff)

Macon Villages, La Crochette, Burgundy, France 125ml

Venison

saddle, coffee ash, apricot, walnut ketchup
(Chef Martin Sherriff)

Felino Malbec, Vino Cobos, Mendoza, Argentina 125ml

Kaffir Lime

lychee sorbet, fennel pollen floss, white chocolate
(Chef Charlie Engwell)

Boschendal, Le Grand Pavillon Brut Rosé, South Africa 125ml

Cheese

goat's curd Oreo, black olive, fig
(Chef Harry White)

Nieport LBV, Portugal 2018 50ml

Six courses £80

Wine Flight £40

Pre-bookings only

A £20 per person deposit is required at the time of booking,
which will be non-refundable if cancelled less than 14 days before
Please let us know if you have any food allergies or intolerances.

For tables of 8 or more, a discretionary 10% gratuity will be added. All tips are shared by all members of staff.