



COUNTRY PUB & DINING

WHILE YOU WAIT OR TO SHARE FOR THE TABLE...

TOASTED PITTA & ROASTED RED PEPPER HUMMUS harissa & sumac roast chick peas £6

MIXED MARINATED OLIVES (GF) £4

MIXED BREAD BOARD olive oil, balsamic £6

TOASTED GARLIC CIABATTA £6 + cheese £7

WHOLE BAKED CAMEMBERT PLATTER roasted garlic & rosemary, toasted breads, chutney & pickled cornichons (V, GFA) £16

STARTERS

CHICKEN SATAY SKEWERS satay sauce, Asian slaw, spring onion, sesame (GF, SESAME) £9

SMOKED MACKEREL PATE with horseradish & fresh lemon, Rusbridge granary toast (GFA) £9

HARISSA ROAST SQUASH & FETA SALAD spinach, chick pea & mixed leaf, balsamic dressing (V, GF) £9

HOMEMADE SOUP Rusbridge granary bloomer & salted butter (V, GFA) £8

CHICKEN LIVER PARFAIT spiced plum chutney, dressed leaves, Rusbridge granary toast (GFA) £9

MAIN COURSES

PAN FRIED FILLET OF SEABASS sundried tomato & saffron risotto, fine green beans (GF) £25

GARLIC & THYME SUPREME OF CHICKEN rich mushroom sauce, creamy mash, seasonal greens (GF) £24

CLASSIC HADDOCK & CHIPS minted garden peas & zesty house tartare (GFA) £18

STIDOLPHS FARM PIE OF THE DAY homemade shortcrust, creamed mash, seasonal greens, rich gravy £23

KING PRAWN & TOMATO LINGUINE, tomato sauce, (option to add N'Duja spiced sausage) tenderstem broccoli £24

CRISPY CHICKEN MILANESE, crispy parmesan crumb, mixed rocket salad with warm pesto dressing & parmesan shavings, skin on fries or new potatoes (GF) £23

KATSU CURRY rice, caramelised pineapple, pak choi (V) (VE) (GFA) choose Tempura Veg £22 / Chicken £24 / King Prawn £25

STIDOLPHS FARM SAUSAGE & MASH rich gravy, seasonal greens, crispy onions £18

GREYHOUND BURGERS: both with skin on fries & house slaw (GF) + £2 sweet potato fries or cheesy chips, choose:

- **DEXTER BEEF BURGER** bacon, vintage cheddar, burger sauce, gherkin, tomato, Rusbridge brioche bun (GFA) £18
- **HALLOUMI & RED PEPPER BURGER** pesto mayo, gherkin & tomato, Rusbridge brioche bun (V, GFA) £18

SIDES

SKIN ON FRIES (GF) £4

SWEET POTATO FRIES (GF) £6

MIXED VEGETABLE SIDE (GF) £5

CHEESY FRIES (GF) £6

MIXED SALAD (GF) £4

CRUNCHY HOUSE SLAW (GF, V) £4

HERBY NEW POTATOES (GF) £5

CHILDREN'S MEALS

CHICKEN GOUJONS (GF)

GIANT FISH FINGERS

SAUSAGES

SCAMPI

All served with fries or mash & baked

beans/salad/coleslaw/peas

£10

DESSERTS

DOUBLE CHOCOLATE ORANGE BROWNIE vanilla ice cream (GF) £8

CHRISTMAS PUDDING rich brandy custard £8

WINTER CRUMBLE bramley apple & seasonal fruits, cinnamon ice cream or custard (GF) £8

LEMON POSSET homemade chocolate dipped shortbread (GF) £8

KITCHEN CHEESE PLATE Cheddar, Camembert, Stilton, apple, artisan crackers, chutney (V) £12

GREYHOUND ICE CREAMS We make all our own ice creams here; today's flavours: vanilla, chocolate orange, cinnamon, coffee (V, GF) £2 per scoop

TAYWELL SORBETS apple, lemon & blackberry (V, VE, GF) £2 per scoop

HOT DRINKS

AMERICANO £3

FLAT WHITE £3

LATTE £3.50

CAPPUCCINO £3.50

MACCHIATO £3/£3.50

ESPRESSO £2.50/£3

ENGLISH BREAKFAST TEA £2.60

EARL GREY TEA £2.60

PEPPERMINT TEA £2.60

FRUIT TEA £2.60

HOT CHOCOLATE £4

FLOATER COFFEE £4.50

+ decaf coffee and oat milk available

FARM TO FORK

We are proud to showcase the meat we rear at our own smallholding, Stidolphs Farm, just 2 miles up the road from Charcott. We work with local producers to source the best seasonal ingredients. Our amazing chefs prepare all our food from scratch here, meaning you really can taste the difference. This commitment and lots of hard work underpin our Number 1 position on Trip Advisor, we'd be grateful for your review too.

PLEASE ADVISE OF ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING

V: vegetarian Ve: Vegan GF: gluten free GFA: gluten free option available N:nuts ALC: alcohol

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL - THANK YOU