



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE



Aperitifs

La Dolce Colline Prosecco (20cl bottle) £12.00

Langlois-Chateau Brut, Crémant de Loire (125ml) £10.00

Choose one of our non-alcoholic spritzers from Drinks Kitchen

Herb Verde, Orange Cinchona, Grapefruit Piquante £7.50



Ask a member of the team for our Gin of the Moment!

Please see our Drinks Menu for our full range of aperitifs, cocktails, and wines by the glass

Nibbles

Mixed marinated olives, confit garlic, chilli (Vg GF) £6.50

Chef's homemade breads & whipped butters (V GF*) £7.00

Padron peppers, smoked sea salt (Vg GF) £6.50

Smoked brisket croquettes, chipotle mayonnaise £7.00

Fire-roasted pepper hummus, radishes & rye crackers £6.50 (Vg GF*)

Starters

Sweetcorn soup, red pepper coulis, sour cream & croutons (Vg* GF*) £9.00

Twice-baked cheddar soufflé, smoked haddock chowder £11.00

Cornish crab cocktail, brown crab emulsion, Granny Smith & pickled cucumber £12.00

Pressed ham & chicken, piccalilli purée, sourdough crouts & heritage carrots £11.50

Burrata, gazpacho dressing, tomato & bronze fennel salad (V GF*) £12.00



Two AA Rosettes for
Culinary Excellence

(V) Vegetarian (V*) Vegetarian available (Vg) Vegan (Vg*) Vegan available (GF) Gluten Free (GF*) Gluten Free available

Please let us know if you have any food allergies or intolerances.

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



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Mains

- Oven-roasted chicken breast, chicken fat mash, slow cooked leek & onion £26.00
Spring pea custard tart, lemon & parsley ricotta, charred gem £23.00 (V)
South coast cod, ratatouille, roasted red pepper purée, olive tapenade (GF) £24.00
Roast lamb cutlet, broad beans & feta, potato terrine, braised shoulder ragu (GF) £28.50
Cornish brill, south coast mussels, spring vegetable velouté, caviar (GF) £26.00
Sweet potato gnocchi, summer tomatoes, pine nut & garden herb dressing (Vg GF) £21.00

Classics

Beef burger, picked red cabbage, American mustard mayonnaise, Emmental cheese,
fried pickle, fries (GF*) £19.00

Beer-battered haddock, marrowfat mushy peas, hand-cut chips, tartare (GF*) £21.00

10oz Flat iron steak £30.00 (served medium rare)

28 day dry-aged Ribeye steak £34.00

Both served with hand-cut chips, confit tomato, roasted onion (GF)

Sauces: Peppercorn ~ Oxford Blue cheese ~ Wild garlic butter ~ Café de Paris butter £3.00 each

On the side £5.50 each

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|-------------------------------|-------------------------------------|
| Hand-cut chips (Vg GF) | Mixed leaf salad (Vg GF) |
| Truffle & Parmesan fries (GF) | Buttered seasonal cabbage (Vg* GF) |
| Plain fries (V GF) | Chilli & garlic green beans (Vg GF) |
| | Herbed ratté potatoes (Vg* GF) |



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Desserts

Vanilla & lime macerated strawberry Eton mess (V GF) £10.00

Wine Recommendation: Sauternes £5.00(50ml)/£9.00(100ml)

Black treacle & stem ginger sticky toffee pudding, butterscotch sauce, candied pecans,
vanilla ice cream (V*) £10.00

Wine Recommendation: Pedro Ximenez £5.50

Bitter chocolate delice, cherry compote, white chocolate mousse £10.00

Wine Recommendation: Quinta Tawny Port £7.00

Hazelnut cheesecake, praline ice cream, poached rhubarb £9.00

Wine Recommendation: Tokaji Late Harvest £6.00(50ml)/£11.50(100ml)

Prosecco & elderflower poached peach, olive oil sponge, white peach sorbet £10.00 (Vg)

Wine Recommendation: Muscat de Beaumes £7.00(50ml)/£13.00(100ml)

Ice Creams & Sorbets (V GF)

Your choice of 1 / 2 / 3 scoops £3.00/ £5.00 / £7.50

Ice creams: Vanilla, Chocolate, Praline

Sorbets: Mango (Vg) Raspberry (Vg) Strawberry (Vg)

British Artisan Cheeses

3 cheeses £15.00 (GF*)

Spiced fruit chutney, grapes, rye crackers

Barkham blue (cow/pasteurised/V)

A full fat blue veined cheese, matured for longer & is soft, rich & creamy but still has that distinctive blue cheese

Baron Bigod (cow/pasteurised)

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with mushroomy, vegetal notes.

Rosary (goat/pasteurised/V)

Rosary has a clean, citrussy flavour without the 'tang' that is sometimes associated with chevre. This is pasteurised cheese is soft, fluffy & speckled with fresh herbs & garlic, which add another layer of flavour

Port 50ml Quinta Tawny £7.00, Kopke Ruby £5.50, Delaforce LBV £6.00



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