



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE

SUNDAY LUNCH MENU

Nibbles

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

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

Smoked brisket, croquettes, chipotle mayonnaise £7.00

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 crumb & heritage carrots £11.50

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

The Roasts

All served with a Yorkshire pudding & all the trimmings

28-day dry-aged beef rump (GF*) £27.00

Roast Kelmscott pork loin (GF*) £25.00

Roast leg of Oxford lamb (GF*) £26.00

Hazelnut nut roast (V GF*) £21.00

Other Mains

Beef burger, Nduja mayonnaise, braised onion, Monterey Jack,
gem lettuce, house pickles, fries (GF*) £19.00

Beer-battered haddock, marrow-fat mushy peas, hand-cut chips, tartare £21.00

Sweet potato gnocchi, summer tomatoes, pine nut & garden herb dressing (Vg GF) £21.00

On the side £5.50

Hand-cut chips (V GF*)

Skinny fries (V GF*)

Buttered seasonal cabbage (Vg GF)

Truffle & parmesan fries (V GF*)



Two AA Rosettes for
Culinary Excellence

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

Nuts are used in our kitchen; therefore, all dishes may contain traces. Please let us know if you have any food allergies.

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



THE GREYHOUND INN

LETCOMBE REGIS • OXFORDSHIRE

Desserts

Lime, vanilla & macerated strawberry Eton mess (GF) £9.00

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 Ximinez £5.50

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

Wine Recommendation: Quinta Tawny Port £7.00

Hazelnut cheesecake, praline ice cream, Chantilly cream £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)

British Artisan Cheeses

3 cheeses £15.00

Clawson Stilton Leicestershire (cow/pasteurised/V)

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

Rosary Wiltshire (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

Baron Bigod Suffolk (cow/pasteurised)

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

Ice Creams & Sorbets (V GF)

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

Ice creams: Vanilla, Chocolate, Raspberry Ripple

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



Two AA Rosettes for
Culinary Excellence

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

Nuts are used in our kitchen; therefore, all dishes may contain traces. Please let us know if you have any food allergies.

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