



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

Sample Menu

Today's Specials

Cauliflower and hazelnut soup, Beauvale cheese and homemade bread £6.00

Confit duck egg, wild garlic and spinach velouté, Yukon Gold potato and pea shoots £6.50

Snacks

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

Sicilian Nocellara olives £3.50

Rabbit croquettes & wild garlic mayo £5.00

Starters

Cauliflower and hazelnut soup, Beauvale cheese and homemade bread £6.00

British tomato gazpacho, pine nuts & basil £7.00

Glazed pork belly, charred onion, golden beetroots, pickled mustard seeds £8.00

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

Wye Valley asparagus, Brixham crab, coriander & fennel £8.50

Beef tartare, wild garlic mayo, radish, watercress, toasted soda bread £7.00

Mains

Free range chicken supreme, celeriac, baby leeks, celeriac pureé, pickled lemons, roast chicken sauce £19.00

Pan roasted Gilt head bream, chorizo, heritage potatoes, baby spinach and crab bisque £18.00

Wooten Bassett lamb rump, roasted baby heritage carrots, beetroot, spiced carrot puree, toasted nuts and seeds £21.00

Roast cod loin, onion compote, samphire, crayfish, ale broth and sea vegetables £18.00

Buffalo mozzarella, heritage tomatoes, braised spelt, wild garlic, roasted spring veg, hazelnut and oregano pesto £15.00

Pub Classics

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

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

10oz Royal Estate rump steak, soy marinated mushrooms, chips, peppercorn sauce and watercress £23.00

Sides £3.00 each:

Chips / Baby leaf salad with mustard vinaigrette / Hispi cabbage

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



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Desserts

Chocolate and hazelnut delice, honeycomb and salted caramel £7.50

'Strawberries and cream' - our take on a classic £7.50

Lemon posset, candied fennel and biscotti £6.50

Ice cream (3 scoops) £6.00

Choose from:

Vanilla / Honeycomb / Chocolate and Guinness / Strawberry Sorbet / Rhubarb sorbet

Cheese

A selection of four artisan cheeses, crackers and homemade chutney £9.00

Simon Weavers' Greystones Single Gloucester Cheese

In partnership with Gloucestershire Wildlife Trust, local farmer Simon Weaver has developed Greystone's Single Gloucester Cheese - a handmade, wildlife friendly, organically produced dairy product. This cheese has a natural rind, light, crumbly texture and creamy flavour.

Beauvale

The Skailes family are no strangers to the cheese-making industry, they have been making and selling cheese for more than 160 years. Beauvale has been carefully developed to perfection by their very own Robin Skailes and Howard Lucas, they love its soft melt in the mouth texture and mellow flavour. Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour.

Simon Weaver's Cotswold Organic Brie

Simon has only been producing cheese for a couple of year's but he's already received a number of prestige awards for his cheese. His brie is sweeter and more delicate than French brie and encompasses all the grassy freshness of the Cotswold pastures.

Cerney Ash Goats Cheese

Cerney Cheese was started and continues to be run by Lady Isabel Angus. She developed a love of French cheeses whilst living and holidaying in France. This is a fantastic soft goat cheese shaped in a truncated pyramid called Cerney Ash. It is hand-coated with an oak ash/sea salt mix. It has a subtle flavour with a hint of a lemony tang. The flavour deepens with age.

Port	50ml	Brandy	25ml
Churchill's Reserve, NV	£3.60	Cognac Courvoisier V.S.	£2.80
Quinta de la Rosa, 10 year Old Tawny NV	£5.50	Cognac VS Hennessy	£3.80
Niepoort Late Bottled Vintage 2013	£4.50	Armagnac	£4.00
Puddings Wines	50ml		
Chateau Poulvere Monbazillac, France	£3.50		
Tokaji Aszu 5 Puttonyos, Hungary	£4.90		
Coffees		Teas, Etc.	
Single Espresso	£2.00	English Breakfast, Earl Grey	£2.10
Double Espresso	£2.50	Green Tea, Peppermint, Camomile,	
Latte, Cappuccino, Americano, Macchiato	£2.50	Red Bush	
Flat White, Mocha	£3.00	Hot Chocolate	£3.00
Extra shot of espresso	£0.50	Truffle Chocolates (two)	£1.50

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