

EVENING MENU

Starters

Homemade tomato & basil soup

Served with warm crusty bread
£5.00

Arancini

Homemade Sicilian rice balls stuffed with Mozzarella cheese.
Served with an arrabiata dipping sauce.
£7.00

Falafel fritters

Made with homemade falafel and served with homemade tzazik.
£5.00

Field mushroom topped with goats' cheese

Oven baked and served with green fig jam
£6.00

Greyhound Inn specialities

Somerset Lamb's liver & bacon

Served with mashed potato, seasonal vegetables & caramelised onion gravy.
£11.50

Fish of the day

Served with garlic olive oil or lemon butter,
sautéed potatoes and peas 'bonne femme'.
£16.00

Chicken schnitzel

Succulent chicken breast - breaded and then shallow fried.
Served with chips and garden peas.
£12.50

Add peppercorn & brandy cream sauce, Dorset Blue Vinney & sherry sauce or Diane sauce
£3.00

Mixed wild mushroom tagliatelle

With wilted wild rocket, pine nuts, parmesan and truffle oil
£13.00

10 oz Rump Steak

Served with chips, onion rings, portobello mushroom, tomato and peas or salad
£17.50

Add peppercorn & brandy cream sauce, Dorset Blue Vinney & sherry sauce or Diane sauce
£3.00

Chicken & Bacon Caesar salad

Our take on this classic salad with chicken, bacon, croutons,
parmesan, anchovies & romaine lettuce.
£12.50

Please talk to one of our team with regards to any dietary requirements you might have

Pub classics

Fish & chips

Fresh fillet of fish from Brixham, deep fried in our homemade Fursty Ferret beer batter.
Served with homemade tartar sauce, chips and garden peas or salad.

£14.00

Home cooked honey and mustard glazed ham

Served with 2 eggs and chips.

£11.00

10 oz Gammon steak

Served with chips and pineapple or two fried free-range hen eggs

£11.50

Bangers & Mash

Three pork sausages, served with mash, caramelised onion gravy
and a selection of vegetables.

£9.50

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