



THE
GREYHOUND

B R A S S E R I E & B A R

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SPRING SET MENU
March, April & May

Two Courses £25.00, 3 Courses £30.00

Available all day Tuesday to Friday

Both options include a 175ml glass of house wine (White, Red or Rosé)

STARTERS

- Velouté Vegetable Soup (V),** Served with croutons
- Spicy Squid,** deep fried, fresh chilli, lime & mint yoghurt sauce.
- Beetroot Carpaccio (V),** Goats cheese, crushed walnuts, rocket & balsamic dressing.
- Avocado & Tomato Ciabatta (V),** Avocado & tomato, fresh garlic, basil on a toasted ciabatta bread.

MAINS

- Chicken Schnitzel,** Served with a classic Caesar salad, shaved Parmesan, croutons, finished with lemon.
- Pan-Fried Sea Bass,** Fillet of sea bass with sautéed potatoes, rocket and a light white wine & herb butter sauce.
- Tortiglioni alla Norma (V),** Tortiglioni pasta in a rich tomato sauce with roasted aubergine, fresh basil and ricotta, finished with extra virgin olive oil.
- Gemista (V),** Oven-baked peppers filled with herbed rice, feta cheese, served with sautéed potatoes.

DESSERT

Crème Brûlée • Profiteroles • Cheesecake of the Day • 2 selections of Ice Creams

Garden seating available on sunny days