THE GREYHOUND CHARCOTT - COUNTRY PUB & DINING



SHARING FOR THE TABLE...

HOMEMADE HUMMUS olive oil, sumac, toasted flatbread (V/Ve) £7

HERBY GARLIC CIABATTA (V) £6 +cheese £7

MIXED MARINATED OLIVES (GF/V/Ve) £5

WHOLE BAKED CAMEMBERT fig & rosemary, crusty granary bloomer, cornichons & chutney (GFA) £18

SMALL PLATES

TEMPURA TIGER PRAWNS sweet chilli (GF) £10
SOUP OF THE DAY Rusbridge bloomer
(GFA/V/VeA) £8
SMOKED MACKEREL PATE granary toast
(GF/V/Ve) £9

SPICY KOREAN CHICKEN BITES Asian slaw
(GF, SESAME) £10
FIG, BLUE CHEESE & WALNUT SALAD balsamic
(GF, V) £9
SEARED WOOD PIGEON BREAST SALAD honeyed
hazelnuts, rich blackberry jus (GF, N) £10

LARGE PLATES

CHICKEN SUPREME fondant potato, rich & creamy wild mushroom sauce, green beans (GF) £24

SWEET POTATO, SPINACH & CHICKPEA CURRY rice, garlic naan, mango chutney (V, Ve, GF) £20

BEER BATTERED HADDOCK homemade chips, garden peas & zesty house tartare (GFA) £19

STIDOLPHS SAUSAGES our handmade sausages, creamy mash, crispy onions, rich gravy, greens £19

BLACKENED CAJUN SALMON FILLET over creamed corn, green beans, tenderstem broccoli (GF) £25

STIDOLPHS BEEF MASSAMAN CURRY jasmine rice, chilli, peanuts, Thai crackers (GF,N) £24

CHICKEN, LEEK & BACON PIE puff pastry top, creamy mash, rich gravy, seasonal greens £24

BURGERS

Burgers served in Rusbridge brioche with little gem, beef tomato & gherkin with skin on fries & crunchy house slaw (GFA) + sweet potato fries £2

SPICY KOREAN CHICKEN BURGER vintage cheddar, siracha mayo £18

PENSHURST VENISON BURGER crispy smoked bacon, vintage cheddar, chilli jam £18

GRILLED HALLOUMI & ROASTED RED PEPPER BURGER sage mayo (V) £18

SIDES

HOUSE SLAW £4 / MIXED LEAF SALAD £4 / BUTTERED POTATOES £5 / MIXED SEASONAL GREENS (GF) £5 SKIN ON FRIES (GF) £5 / SWEET POTATO FRIES (GF) £6 / HOMEMADE CHIPS (GF) £5 + add cheese to chips or fries £1.50

PLEASE ADVISE OF ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING

V: Vegetarian Ve: Vegan GF: gluten free GFA: gluten free option available N:nuts ALC: alcohol

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL - THANK YOU

CHILDREN'S OPTIONS

BEEF BURGER with or without cheese

CHICKEN GOUJONS (GF)

GIANT FISH FINGERS

WHOLETAIL SCAMPI

served with fries & baked beans/salad/coleslaw £10

DESSERTS

SEASONAL FRUIT CRUMBLE custard or vanilla ice cream (GF) £8

DOUBLE CHOCOLATE BROWNIE vanilla ice cream (GF) £8

STICKY TOFFEE PUDDING sticky toffee sauce, custard or homemade ice cream (GF) £8

+£1 to upgrade to flavoured ice cream

SALTED CARAMEL CREME BRULEE homemade shortbread (GF) £8

KITCHEN CHEESE BOARD vintage cheddar, creamy brie, rich blue, Artisan crackers, fig, apple &

homemade chutney £12

GREYHOUND ICE CREAMS

We make all our own ice creams here; today's flavours: vanilla, chocolate, salted caramel, rum & raisin, coffee, Nutella & hazelnut (N), cinnamon (V,GF) £2 per scoop

TAYWELL SORBETS lemon, coconut, blackberry (V, VE, GF) £2 per scoop

HOT DRINKS

AMERICANO £3 ENGLISH BREAKFAST TEA £2.60

FLAT WHITE £3 EARL GREY TEA £2.60

LATTE £3.50 PEPPERMINT TEA £2.60

CAPPUCCINO £3.50 FRUIT TEA £2.60

MACCHIATO £3/£3.50 HOT CHOCOLATE £4

ESPRESSO £2.50/£3 FLOATER COFFEE £4.50

+ decaf coffee and oat milk available

FARM TO FORK

We are proud to showcase the meat we rear at our own smallholding, Stidolphs Farm, just 2 miles up the road from Charcott. We work with local producers to source the best seasonal ingredients.

Our amazing chefs prepare all our food from scratch here, meaning you really can taste the difference.

This commitment and lots of hard work underpin our Number 1 position on Trip Advisor, we'd be grateful for your review too.

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