THE GREYHOUND CHARCOTT - COUNTRY PUB & DINING

WHILE YOU WAIT



HOMEMADE HUMMUS roasted chickpeas, sumac, toasted flatbread (V/Ve) £7
HERBY GARLIC CIABATTA (V) £6 +cheese £7
MIXED MARINATED OLIVES (GF/V/Ve) £5

SHARING PLATTERS

WHOLE BAKED CAMEMBERT fig & rosemary, crusty granary bloomer, cornichons & chutney (GFA) £18 FISHERMAN'S PLATTER smoked mackerel & horseradish pate, Atlantic prawn cocktail gems, Whitby scampi, devilled whitebait, tartare sauce, Rusbridge granary bloomer £25

SMALL PLATES

TEMPURA TIGER PRAWNS sweet chilli (GF) £10 SPICY KOREAN CHICKEN BITES Asian slaw (GF/SESAME)

SMOKED MACKEREL PATE granary toast £10

(GF/V/Ve) £9 FIG, STILTON & WALNUT SALAD balsamic (GF/V/N) £9

CARROT & CORIANDER SOUP Rusbridge bloomer SEARED WOOD PIGEON BREAST SALAD honeyed

(GFA/V/VeA) £8 hazelnuts, rich blackberry jus (GF,N) £10

TODAY'S ROASTS

GARLIC & THYME SUPREME OF ROAST CHICKEN sage & onion stuffing, cranberry sauce (GFA) £25 HOMEMADE ALMOND, WALNUT & MUSHROOM ROAST veggie gravy, cranberry sauce (V/N) £22 STIDOLPHS FARM TOPSIDE OF ROAST BEEF horseradish sauce (GFA) £25

Our roasts are served with all the trimmings: roasted potatoes, parsnips & carrots, homemade gravy & Yorkshire puddings (GFA). Today's accompanying vegetables: mixed seasonal greens & creamed swede

- + CAULIFLOWER CHEESE vintage cheddar, blue cheese & parmesan (V/GF) £5
- + PIGS IN BLANKETS Stidolphs chipolatas wrapped in smoked bacon £5
- + ADDITIONAL MIXED SEASONAL GREEN VEGGIES £5

LARGE PLATES

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

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

SPICY KOREAN CHICKEN BURGER melting cheese, sirachi mayo (GF)£18

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

PORTOBELLO MUSHROOM, RED PEPPER & BLUE CHEESE STACK BURGER (V) £18

(Burgers served in Rusbridge brioche, skinny fries, crunchy house slaw (GFA) / + sweet potato fries £2)

SIDES

HOUSE SLAW £4 / MIXED LEAF SALAD £4 / CRISPY or NEW POTATOES oregano salt (GF)£5

SKIN ON FRIES (GF) £5 / SWEET POTATO FRIES (GF) £6 / HOMEMADE CHIPS (GF) £5

+ add cheese to chips or fries £1.50

CHILDREN'S OPTIONS

CHILDREN'S ROAST roast potato, fresh vegetables, gravy, yorkshire pudding £13

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

PLUM FRANGIPANE vanilla ice cream, plum coulis (N) £8

DOUBLE CHOCOLATE BROWNIE vanilla ice cream (GF) £8

+£1 to upgrade to flavoured ice cream

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 C3.50/C3 FLOATER COFFEE £4.50

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.

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 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL - THANK YOU