








# Welcome to the Ganton Greyhound

*Due to current conditions concerning Covid 19, we are currently running a reduced menu selection. Please bear with us, we cook all orders fresh and currently have fewer staff in the kitchen and front of house, so preparation and service may take longer.*

## To Start

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|--|---|--------------|
| <b>Black Pudding Stack</b> – Delicious Yorkshire Black Pudding, served on a roundel of toast and topped with a soft poached egg and a dash of cayenne. |   | <b>£6.95</b> |
| <b>Chefs Homemade Soup</b> – Served with roll & butter   |    | <b>£4.95</b> |
| <b>Chicken Liver Pate</b> – Served with red onion chutney and wheat toasts   |   | <b>£5.45</b> |
| <b>Garlic Mushrooms</b> – your choice of a creamy garlic sauce <i>or</i> garlic butter coated button mushrooms   |   | <b>£5.45</b> |
| <b>Mussels</b> – Delicious mussels served in a garlic butter and cream jus and served with bread for the mop up!                                       |  | <b>£6.45</b> |
| <b>Deep Fried Brie</b> – a triangle of brie, coated in crumb, deep fried & served with cranberry jam and a salad garnish                               |  | <b>£5.45</b> |
| <b>Caesar Salad</b> – Mixed leaves with croutons, Caesar dressing, crispy pancetta, parmesan shavings and croutons                                     |  | <b>£5.45</b> |



*Vegetarian*



*Pescatarian*




*Gluten Free*



*Please ask to speak to our chef if you have any specific dietary requirements.  
Most of our starters can be prepared gluten free on request.*


## Main Course

**Salmon Fillet** – tender, baked salmon, served with new potatoes or rice and a pea shoot and mixed leaf side salad   **£12.95**


**Herby Pork Loin Steak** – succulent meat, infused with herbs and then pan seared, served with a roundel of black pudding, vegetables, apple mash and onion gravy **£11.95**


**Beef Bourguignon** – Tender braised beef, slow cooked in red wine with garlic, onion, mushroom and bacon – served on a bed of creamy mash with a side of mixed vegetables.  **£12.95**

**Vegetable Chili non carne** – served with rice and a side of guacamole, sour cream, and nacho chips   **£11.95**

**Malaysian Style Beef and Potato Curry** – served with rice, chapati and a pot of cucumber raita  **£12.95**

**Beef Lasagne** – served with fresh salad, chips and garlic bread **£11.95**

**Traditional Scampi and chips** – hand-cut chips with side salad and home-made tartar sauce  **£10.95**

**Baked Field Mushroom** – filled with spinach, feta cheese and red onion marmalade, and topped with herby breadcrumbs. Served with new potatoes and salad garnish  **£ 10.95**

**Rib Eye Steak** – cooked to your liking (although we do recommend medium-rare for optimum flavour), served with hand cut chips, home-made onion rings, mushrooms, tomatoes and salad garnish **£21.95**

**Horseshoe Gammon** -A generously sized horseshoe gammon, with seared pineapple, battered onion ring, mushroom, grilled tomato, peas, fried egg and hand cut chips **£13.95**

**Classic Burger** – succulent burger, served in a bread bun with either blue or cheddar cheese, gherkin, hand cut chips and salad garnish **4oz £9.95**  
**8oz £12.95**