



Welcome

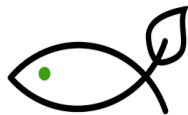
Thank you for considering booking a meal at the Ganton Greyhound.

Our menu is below for your perusal ☺

Kind regards, Steve & Sharon



Vegetarian




Pescatarian




Gluten Free


Starters


Black Pudding Stack - *Delicious Yorkshire Black Pudding, served on a roundel of toast and topped with a soft poached egg and a dash of cayenne.* **£6.95**


 **Chefs Home-made Soup** - *Served with roll & butter* **£5.95**


Chicken Liver Pate - *Served with red onion chutney and French toast* **£5.95**


 **Garlic Mushrooms** - *Either in your choice of a creamy garlic sauce or garlic butter atop toast* **£5.95**

 **Garlic Mussels** - *Delicious mussels served in a garlic butter and cream jus and served with bread for the mop up!* **£6.95**

 **Deep Fried Brie** - *a triangle of brie, coated in crumb, deep fried & served with cranberry jam and salad garnish* **£5.95**

 **Chicory, Walnut & Stilton Salad** - *with a delicious dressing of runny honey, English mustard, walnut oil, olive oil, sea-salt and black pepper* **£5.95**

 **Fresh Tomato Bruschetta** - *a delicious infusion of fresh, chopped tomatoes, basil, garlic, olive oil and herbs on toasted sourdough bread* **£5.95**

 **Salmon & Prawn Fishcake** - *Juicy prawns, tender smoked salmon, in creamy mash encased in crispy chili flake breadcrumbs, nestled on a bed of fresh Rocket with a sweet chili dipping sauce* **£6.95**



Most of our starters can be prepared gluten free on request.



Also, some can be served as larger main dishes with an additional charge of £3.50



Mains

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

- Lemon Baked Cod Loin** - Meltingly seared baked cod loin on a bed of roast cherry tomatoes, lemon, garlic and thyme on a bed of lemon and parsley couscous with a side of lemon butter sauce **£12.95**

- Herby Pork Loin Steak** - Succulent pork loin steak, infused with herbs and pan seared, served with a roundel of black pudding, vegetables, apple mash and white wine gravy **£14.95**
- Beef Lasagne** - Home-made beef lasagne, hand cut chips and salad **£11.95**
-  **Breaded Scampi** - Scampi served with hand cut chips, mushy peas, tartare sauce and salad garnish **£11.95**
-  **Baked Field Mushrooms** - A field mushroom filled with spinach, feta cheese and red onion marmalade topped with herby breadcrumbs and served with new potatoes and a salad garnish **£10.95**
- Garlic and Parmesan Butterfly Chicken** - Chicken breast fillet in a tasty parmesan crumb, baked and served with a creamy mushroom sauce, fresh salad and chips or new potatoes **£12.95**
-  **Malaysian style Beef and Potato Curry** - Beautiful beef chunks, with onion potato and delicious spices to give heat and taste, served with fluffy boiled rice, poppadum's, mango chutney and lime pickle **£12.95**
-  **Spiced Chickpea Curry** - A chunky potato, chickpea, onion and spiced curry, on fluffy boiled rice with poppadum's, mango chutney and lime pickle **£11.95**

-  **Yellow Fin Tuna Steak** - Seared Tuna steak served atop a bed of Singapore noodles, with home-made, fresh salsa and a little sweet chili sauce **£12.95**



From The Grill

Horseshoe Gammon - *A generously sized horseshoe gammon, with seared pineapple, battered onion ring, mushroom, grilled tomatoes, peas, fried egg and hand cut chips* **£15.95**

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* **£23.95**

Burger - *Succulent burger, served in a salt and pepper bun with either blue or cheddar cheese & gherkins, with hand-cut chips & salad garnish* 4oz **£11.95**
8oz **£13.95**

Beef & Horseradish Burger - *8oz horseradish beef burger in a bun on a bed of mixed leaves and tomato, with either blue or cheddar cheese and a flipped fried egg. Served with hand-cut chips & onion rings* **£14.95**

Steak Sauces - *Home-made sauces to compliment your meal. Blue cheese, Brandy & Mushroom, or Peppercorn* **£2.75**

Side Orders

Home-made garlic bread		£2.95
	<i>with cheese</i>	£3.45
Home-made onion rings		£2.95
Hand-Cut Chips		£2.50



Little Whippets Menu

Starters

Mini Pate & Toast £3.75

Soup of the Day £3.75

✓ **Breaded Brie Fingers** *with a pot of ketchup* £4.75

Mains

✓ **Home-made Pizza** - *Margherita or Pepperoni pizza with peas or beans and hand cut chips or new potatoes* £7.95

4oz Burger - *with hand cut chips, side salad and peas or beans* £9.95

Little Lasagne - *a smaller portion of our adult lasagne, served with home-made garlic bread & hand-cut chips* £7.95

Scrumptious Sausages - *with mash, vegetables and gravy* £7.95

✓ **Vegetable Curry** - *a smaller portion of the adult vegetarian curry, served with a side of sour cream and a poppadum* £7.95

🐟 **Mini Fish & Chips** - *Cod Fish Fingers, hand cut chips & peas* £7.95

We will happily heat up bottles & baby food for children up to 12 months of age – although it is parental responsibility to ensure it is the correct temperature.

Dinky Desserts

Vanilla ice cream - *with chocolate, raspberry or mango sauce & berries* £4.75

🌿 **Mini Eton Mess Sundae** £4.75


Chocolate Sponge, Syrup Sponge or Sticky Toffee Sponge - *with cream, ice-cream or custard* £5.45

Cheeky Cheese & Biscuits - *Digestive biscuits with Brie, Roule, Cheddar and grapes* £5.45



Desserts


Lemon Tart - individual lemon tart on a sweet pastry base, served with ice cream or a jug of cream **£5.45**

 **Eton Mess Sundae** - chewy meringue pieces with raspberry sauce, strawberry chunks, cream and ice cream **£5.45**

Sticky Toffee Sponge - with cream, ice cream or custard **£5.45**

Syrup Sponge - with cream, ice cream or custard **£5.45**

Chocolate Sponge - with cream, ice cream or custard **£5.45**

 **Lemon Meringue Roulade** - zesty lemon sauce, fresh cream and meringue, all rolled into deliciousness, and served with pouring cream **£5.45**

Strawberry Shortcake - Layers of shortbread, strawberries & fresh cream **£5.45**

Home-made Chocolate Mousse - with a layer of raspberries in the middle **£5.45**

Home-made Cheesecake of the day **£5.95**

Cheese & Biscuits - Soft cheese, Blue Cheese & Cheddar served with grapes, celery, chutney & biscuits. (Even more delicious with a glass of port..) **£6.95**



The Ganton Greyhound

Wine List

*A selection of fine wines to compliment your meal,
or just to enjoy with friends...*



The Ganton Greyhound Wine List

Red

Glass(250ml) Bottle

The Rambler Red	(Piemonte, Italy)		
<i>Ripe and approachable with soft bramble fruit notes.</i>		£5.80	£16.95
Sangiovese Merlot	(Puglia, Italy)		
<i>Sangiovese adds a lovely touch of freshness to the succulent plum and fruitcake</i>			£18.95
La Nina Malbec	(Mendoza, Argentina)		
<i>Classic exuberantly fruited Malbec, dark cherry & mulberry to the fore.</i>			£19.95
Coteaux Du Lyonnais	(Languedoc, France)		
<i>From the Gamay grape, this is the perfect red for fish and white meats. Light and supple red summer fruits. Best served lightly chilled.</i>			£19.95
Growers Touch Shiraz	(Riverina, Australia)		
<i>Lush black fruits with spicy undertones. Rich, bold and flavoursome.</i>			£19.95
Rosso Gran Passione	(Veneto, Italy)		
<i>Hedonistic, velvety smooth, rich and satisfying. Very similar to Amarone!</i>			£24.95
Rioja Reserva	(Rioja, Spain)		
<i>A quality Rioja, rich and warm with vanilla, spice and juicy red fruit tones.</i>			£26.95
Chateau Caronne St Gemme	(Bordeaux, France)		
<i>Rich dark fruit flavours, plenty of tannin and earthy notes.</i>			£29.95

*We endeavour to maintain all of our red wines at room temperature.
For an optimum tasting experience we recommend decanting your wine.*



The Ganton Greyhound Wine List

White

Glass(250ml) Bottle

Chardonnay False Bay (South Africa)

Zesty citrus fruits with tropical notes.

£5.80 £16.95

Pinot Grigio Vinvita (Veneto, Italy)

Juicy ripe orchard fruits with a hint of fresh almond

£18.95

Sauvignon Blanc Makutu(New Zealand)

Bright, vibrant and intensely aromatic, packed with exotic fruits.

£21.95

Picpoul De Pinet (Languedoc, France)

Lipsmackingly fresh, and perfect with fish.

£21.95

Barrel Fermented Rioja (Rioja, Spain)

Ripe citrus fruits and spicy vanilla notes. Ideal for poultry and pork.

£23.95

The Hermit Crab (Australia)

Wonderfully plump & textured blend. Peach, orange & honeysuckle.

£25.95

Chablis Prieuer St Come(Burgundy, France)

Vivid, classic Chablis with ripe lemon and green apple acidity.

£29.95

Rose

Les Roulants (Lanquedoc, France)

Fruit and dry, packed with red berry fruits.

£5.80 £16.95

Mas De Cadenet (Provence, France)

Raspberry, pink grapefruit and peach, with a lovely fresh acidity.

£25.95

Sparkling

Prosecco Spumante Ponte De Rialto

Crisp with a soft finish, fresh aroma of green apples

£7.00 £19.95

Champagne Forget Brimont 1ER CRU NV

Grapes solely from Premier Cru vineyards, elegant and crisp..

£39.95

Champagne Pol Roger Brut NV

Winston Churchill's favourite, a timeless classic.

£57.95



Dessert Wines

White - Moscato Passito (Piemonte, Italy)

Hints of lemon, apricot and honey, balanced by a fresh citrus zest bit. Perfect with lemon tart and fruit based desserts

50ml glass £2.90

Red - Recioto Classico (Veneto, Italy)

Sweet dark cherry and blackberry notes, yet fresh on the finish. Ideal with chocolate based desserts

50ml glass £2.90

Port - Late Bottled Vintage Niepoort

Portugal

Wonderfully deep ruby hue, with intense aromas of red fruits, spice & dark chocolate. Cheese board anyone ?!

50ml glass £3.50

House Wines

*We do also have a selection of house wines available by the glass.
Merlot, Shiraz, Rose, Pinot Grigio, Chardonnay & Sauvignon Blanc.*

Large (250ml)	£5.80
Medium (175ml)	£4.20
Small (125ml)	£3.00
Bottle (750ml)	£16.95