

The Greyhound

WIVENHOE

Starters

Mediterranean Vegetable Vegan Tart topped with baby leaf,
toasted pine nuts & balsamic glaze 6.5 Ve

Pulled Pork Balls bbq pulled pork in crispy panko with slaw topped with smoked mayo 7.25

Scotch Egg soft boiled egg in sausage meat & panko served warm with Piccalilli 7

Chicken Wings crispy fried chicken wings in hot buffalo sauce with blue cheese dip 6.75 Gf

Padron Peppers simple fried with garlic, salt & smoked paprika 5 Vg Gf

Breaded Whitebait served with tartare & lemon wedges 6.5

Anti-Pasti Board to share - homemade hummus, sun blushed tomatoes & roasted
peppers, mixed olives, garlic & cornichons with toasted flat bread 9 V

Add cured meats 12 Gf available

Mains

Beer Battered Fish & twice cooked hand cut chips with
garden peas, tartare sauce & lemon 12

Hand pressed 8oz Angus Burger with crispy bacon, melted mature cheddar,
caramelised onions & gherkins in a brioche bun with seasoned fries & relish 12

Halloumi, portobello mushroom & avocado dressed garden salad
drizzled in lemon & olive oil 10 V Gf

Pan fried Cajun Chicken salad, dressed garden salad with slaw & topped
with smoked mayonnaise 11 Gf

Mediterranean Vegetable Vegan Tart with baby leaf, salad & thyme roasted new potatoes 12 Ve

Roasts

*All roasts are served with roast potatoes, roasted carrots & parsnips, braised
red cabbage, cauliflower cheese, stuffing & Yorkshire pudding.*

Roast Rib of Beef with horseradish. 15

Roast Shoulder of Pork with apple sauce 13

Homemade Vegetarian Nut Roast with red currant jelly 12

Sides

Hand cut chips 3 Seasoned fries 2.75 Crunchy coleslaw 2.75 Garlic bread 2.50 add cheese 3.5
Peas or beans 2 Dressed garden salad 2.50 Gravy 2 Hummus 2.50 Guacamole 2.50 Onion Rings 2.5

Please ask one of our team for allergen information (V) Vegetarian (Gf) Gluten free (Vg) Vegan

