



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE

Aperitifs



La Dolce Colline Prosecco (20cl bottle) £11.50

Langlois-Chateau Brut, Crémant de Loire (125ml) £9.50

Choose one of our classic cocktails: Negroni, Cosmopolitan or Margarita £9.00



Ask a member of the team for our Gin of the Moment!

Please see our Drinks Menu for our full range of aperitifs, cocktails, and wines by the glass

Nibbles

Mixed marinated olives (Vg GF) £6.00

Chef's homemade breads: (V GF*) £7.00

Oatmeal Irish soda bread with Marmite & Guinness whipped butter & bacon crumb

Turmeric & onion seed bread with harissa-spiced whipped butter

Spiced chorizo sausage croquettes, garlic & saffron aioli £7.00

Fried truffle Camembert, pickled walnut ketchup £7.00

Starters

White onion & confit garlic soup, crisp shallots, onion seeds, chive oil (V GF*) £9.00

Tandoori monkfish, mango chutney, caramelised cauliflower, cumin spiced rice cracker,
madras oil (GF) £12.00

Pressed chicken & apricot terrine, herb emulsion, chard spring onion, pickled mooli (GF) £10.00

Goat's cured 'Oreo', charcoal sable, beetroot ketchup, sunchoke purée (V GF*) £10.00

Twice-baked Leonard Stanley Gloucestershire cheddar soufflé, smoked haddock chowder £10.00

Cauliflower heart, smoked cheddar crumble, confit turnips, baked yeast & koji sauce (Vg GF) £9.00



Two AA Rosettes for
Culinary Excellence

(V) Vegetarian (V*) Vegetarian available (Vg) Vegan (Vg*) Vegan available (GF) Gluten Free (GF*) Gluten Free available

Please let us know if you have any food allergies or intolerances.

A discretionary 10% gratuity will be added to tables of 8 or more. All tips are shared by all members of staff.



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Mains

Guinea fowl ballotine, spinach mousse, potato fondant, mushroom stuffing,
roast garlic velouté (GF*) £26.00

Pressed squash & smoked cheddar lasagne, fried sage, spelt risotto (Vg GF*) £20.00

Creedy duck breast, confit duck leg tart, ricotta cheese, cherry molasses jus (GF*) £28.00

Treacle-cured beef short rib, smoked sweet potato purée, burnt tomato ketchup,
charred onions (GF) £25.00

Roast salmon fillet, fermented gooseberry, puffed skin, smoked fish bone sauce, salmon cake (GF) £26.00

Aubergine schnitzel, spiced caponata relish, crispy capers, smoked garlic aioli, harissa butter (V) £20.00

Classics

Venison burger, Oxford Blue cheese, damson jam, autumn slaw, fries (GF*) £19.00

Beer-battered haddock & hand-cut chips, mushy peas, homemade tartare sauce £19.00

Royal Estate steaks:

10oz Rump steak £29.00

8oz Ribeye steak £34.00

10oz Sirloin steak £35.00

All steaks served with cherry vine tomatoes, hand-cut chips, Autumn slaw & toasted pine nuts (GF)*

Sauces: Peppercorn ~ Oxford Blue cheese ~ Chimichurri ~ Garlic & herb butter £2.50 each

On the side £5.00

Hand-cut chips (V)

Truffle & Parmesan fries (V GF*)

Plain fries (V GF*)

Baby vegetables, caper & parsley butter (Vg* GF)

Autumn slaw, toasted pine nuts (V GF)

Cornish potatoes (Vg* GF)

Sautéed kale, chilli butter (Vg* GF)



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Desserts

Black treacle & stem ginger sticky toffee pudding, butterscotch sauce, candied pecans, vanilla & tonka bean ice cream (V*) £9.00

Pear & pistachio artichoke roll, bee pollen honeycomb, fig leaf ice cream & caramelised fig £11.00

Sourdough treacle & orange tart, whisky & clotted cream ice cream £10.00

Spiced pumpkin panna cotta, ginger & pumpkin gel, toasted pumpkin seed granola (Vg GF) £10.00

Chestnut gâteau, apple marmalade, apple & cider sorbet, honey tile £10.00

Chocolate & caramel mousse, pear & balsamic jelly, smoked Douglas Fir ice cream, cocoa nib tuile (GF*) £11.00

Chef's trio of sweet treats £6.00

Ice Creams & Sorbets

Your choice of 1 / 2 / 3 scoops £2.50 / £4.80 / £7.00

Ice creams: Vanilla (V GF), Chocolate (V GF), Vegan vanilla (Vg GF), Guest ice cream (V GF)

Sorbets: Strawberry (Vg GF), Raspberry (Vg GF), Mango & passionfruit (Vg GF)

British Artisan Cheeses

Your choice of 3 / 4 / 5 cheeses £12.00 / £15.50 / £19.00

Each served with their own garnish, sourdough crackers & soda bread

Templegall Cork spiced fig chutney (cow/unpasteurised/V)

An Alpine style cheese, rather like a Gruyère, made by the Hegarty's and Jean-Baptiste Enjelvin in Cork, Ireland Templegall is made using milk from the summer months only. This is because the pasture-rich diet of the cows at that time of year produces milk that is ideal for this style of cheese-making.

Stichelton Blue Nottinghamshire, gooseberry & elderflower jam (cow/unpasteurised)

A juicy acidity and toasty, biscuity notes toward the rind are the hallmarks of Stichelton, though the range of flavours this soft, creamy raw milk blue can exhibit is extraordinary: from crisp shape fruit right through to beef stock umami.

Wigmore Berkshire apple brandy jam (sheep/pasteurised/V)

A semi-soft cheese made with sheep's milk. Wigmore is made in Riseley, Berkshire, using a washed curd process in which some of the whey is replaced by water during the make, helping to give the cheese its characteristic smooth texture.

Gorwydd Caerphilly mushroom & truffle ketchup (cow/unpasteurised)

A densely crumbly centre with fresh, lemony flavours that gives way to a creamy, more mushroom layer beneath the edible rind.

Brightwell Ash Oxfordshire pickled walnut ketchup & toasted walnut (goat/pasteurised/V)

Fraser Norton and Rachel Yarrow have made their exceptional French-inspired goat's cheeses at the Earth Trust Farm in South Oxfordshire since 2016. Brightwell Ash has a wrinkly ash-coated rind which may develop mould as it ages, offering a depth of character and subtle seasonal variations.

Port 50ml Quinta Tawny £7.00, Niepoort LBV £5.50 Churchill Reserve £4.50



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