

# THE GREYHOUND INN

## MENU

### SNACKS

<b>POPPADOM (DF)</b>	£1
<b>MASALA POPPADOM (DF)</b>	£2
Fried poppadom with kachumber salad and paprika	
<b>BOMBAY MIX (GF) 111</b>	£7
Crisps, cheese & peanuts mixed with diced onions, fresh chillies and lemon	
<b>CHILLI PEANUT MIX (DF/GF) 111</b>	£5
Peanuts flavoured with chilli, lemon, onion and coriander	
<b>CHILLI CRISP MIX (DF) 111</b>	£6
Chilli crisps with fresh onions, chilli and coriander	

### STARTERS - VEG

<b>MUMBAI MASALA CHIPS (DF) 111</b>	£8.5
Chips tossed in a tangy spicy powder, green chilli and lime sauce, topped with chopped salad and coriander	
<b>VEG SAMOSA 3PCS (DF) 1</b>	£8
Homemade pastry filled with assorted vegetables	
<b>MOGO CHIPS (VE) 1</b>	£9
Deep fried Cassava, flavoured with Black Salt and Paprika	
<b>MARI GARLIC MOGO (VE) 111</b>	£9.5
Deep fried cassava, flavored with black pepper and garlic	
<b>BATETAWADA 5PCS *No Onion &amp; Garlic* (GF/VE) 111</b>	£9
C2k original, mashed potatoes flavoured with the chef's special blend of spices & deep fried in batter	
<b>METHI BHAJIA 6PCS *No Onion &amp; Garlic* (GF/VE) 111</b>	£9.5
A combination of fresh fenugreek and spices deep fried in gram flour	
<b>CRISPY BHAJIA *No Onion &amp; Garlic* (GF/VE) 111</b>	£8
Thinly sliced potatoes deep fried in a blend of fresh fenugreek and batter	

A 12.5% service charge will be added for all dine-in

<b>KACHORI 3PCS *No Onion &amp; Garlic* (DF) 111</b>	£8.5
Homemade pastry stuffed with spiced mashed green peas	
<b>PANEER TIKKA (GF) 111</b>	£11
Grilled skewers of cubed cottage cheese, fresh onion, green and red capsicum	
<b>CHILLI PANEER (GF) 111</b>	£9.5
Spicy cottage cheese cooked with fresh spring onions and capsicum	
<b>TANDOORI SOYA CHAAP 111</b>	£11
Tender soya chaap marinated in aromatic spices and yogurt, then cooked in the tandoor	

### STARTERS - NON-VEG

<b>MIX GRILL (GF) 111</b>	£25
Assorted Sizzler Including Chicken Tikka(2), Tandoori Wings(2), Lamb Chops(2), Lamb Tikka(2), Lamb Kebab(2)	
<b>CHICKEN TIKKA 6PCS (GF) 111</b>	£11
Succulent chicken pieces marinated in yoghurt with light spices	
<b>TANDOORI WINGS 6PCS (GF) 111</b>	£11.5
Spring chicken wings cooked in tandoor	
<b>DRUMS OF HEAVEN 7PCS (DF) 1111</b>	£13
Chicken drumsticks cooked with spring onions and fresh garlic, in a very hot homemade sauce	
<b>LAMB CHOPS 4PCS (GF) 111</b>	£15
Marinated in spices cooked in tandoor	
<b>LAMB KEBAB 3PCS (DF) 1111</b>	£12
Spicy skewered lamb mince cooked in a tandoor with fresh garlic	
<b>LAMB SAMOSA 3PCS (DF) 111</b>	£8
Homemade pastry with spiced lamb mince	
<b>LAMB TIKKA 7PCS (DF/GF) 111</b>	£12
Mustaki pieces cooked with fresh garlic in tandoor	
<b>FRIED WINGS 5PCS (GF)</b>	£11
Deep fried wings coated in a sweet and sour sauce	
<b>JEERA MARI CHICKEN (DF/GF) 1111</b>	£11
Succulent marinated chicken cooked in a cumin and black pepper sauce	

### MAINS - VEG

<b>PANEER MAKHANI (GF) 111</b>	£12
Cubed cottage cheese in creamy coconut sauce with dry fenugreek	
<b>PANEER SAAG (GF) 111</b>	£12
Spinach and cottage cheese cooked in a mild creamy sauce	
<b>CHANA MASALA (VE) 111</b>	£10
Chickpeas in a thick medium spicy sauce	
<b>BOMBAY ALOO (VE) 111</b>	£10
Potato chunks in a tangy tomato sauce	
<b>SOYA MAKHANI 1</b>	£14
Soft soya chunks simmered in a rich malai makhani sauce with butter and cream	

### MAINS - NON-VEG

<b>HANDI MURG (GF) 1111</b>	£12
Chicken piece cooked in tandoor, then combined with a medium/hot sauce with dry fenugreek leaves, butter, cream and coconut powder	
<b>KASOORI CHICKEN (GF) 111</b>	£12
C2k special sauce prepared with dry fenugreek leaves and a blend of spices	
<b>BUTTER CHICKEN (GF) 1</b>	£12
Very mild creamy dish in a rich buttery coconut sauce	
<b>LAMB BHUNA (GF) 1111</b>	£13
Slow cooked lamb in a thick spiced sauce with flavors from whole and ground spices	
<b>LAMB ROGAN JOSH (GF) 1111</b>	£13
A rich spicy lamb curry with kashmiri chillies, cardamom and spices	
<b>KASOORI LAMB (GF) 1111</b>	£13
Slow cooked lamb in a thick spiced sauce with flavors from whole and ground spices	
<b>MARI GARLIC EGG CURRY (GF) 1111</b>	£13
A medium spiced sauce with garlic and coarse black pepper	

### NAAN

<b>NAAN</b>	£4
Traditional soft Indian bread, freshly baked in the tandoor	
<b>ROTI</b>	£4.5
Whole-wheat flatbread, lightly baked in the tandoor	
<b>GARLIC NAAN</b>	£4.5
Soft tandoor-baked naan topped with fresh garlic and butter	
<b>CHILLI NAAN</b>	£4.5
Freshly baked naan infused with green chillies for a gentle heat	
<b>CHILLI CHEESE NAAN</b>	£6
Tandoor-baked naan filled with melted cheese and fresh green chillies.	
<b>TURBO NAAN</b>	£5
Traditional naan finished with fresh garlic, green chillies and coriander	

### RICE / DAAL

<b>PLAIN RICE (VE)</b>	Steamed basmati rice	£5
<b>PILAU RICE (VE)</b>	Fragrant basmati rice cooked with fresh green peas	£5.5
<b>JEERA RICE (VE)</b>	Fragrant basmati rice cooked with cumin seeds	£5.5
<b>SAAG DAAL (GF/DF) 1</b>	Slow-cooked lentils blended with spinach and mild spices	£10
<b>TARKA DAAL (GF/DF) 1</b>	Yellow lentils tempered with garlic and aromatic spices	£10

### BIRYANI

<b>CHICKEN BIRYANI (GF/DF) 111</b>	£15
Medium spicy rice with fragrant chicken	
<b>LAMB BIRYANI (GF/DF) 111</b>	£16
Medium spicy rice with fragrant lamb	
<b>VEG BIRYANI (VE) (GF/DF) 111</b>	£14
Assorted vegetables with basmati rice and coconut milk powder	

### SIDES

<b>PLAIN YOGHURT (GF)</b>	Cool, natural yoghurt served plain	£4.5
<b>CUCUMBER RAITA (GF)</b>	Fresh yoghurt mixed with cucumber	£4.5
<b>MANGO CHUTNEY</b>	Sweet and tangy mango chutney with gentle spices	£1

GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VE) CONTAINS ALCOHOL (†) MILD 1 MEDIUM 11 HOT 111

## STARTERS

<b>CHICKEN WINGS</b>	
8 Pcs (Served with 1 dip)	£12
12 Pcs (Served with 3 dips )	£16

<b>CHOOSE FLAVOUR</b>	
Crispy Fried (G, D)	
Korean BBQ (G, D)	
Buffalo & Blue Cheese (G, D)	
Extreme Hot (G, D)	

<b>PICK YOUR FREE DIP</b>	
BBQ, Buffalo, Mayo, Sriracha Mayo (D), Extreme Hot, Ranch (D), Blue, Cheese (D), Garlic Mayo (VE)	

<b>FRIED CHICKEN TENDERS</b>	
THREE (Served with 1 dip) (GF)	£8
SIX (Served with 2 dips) (GF)	£13
<b>DIPS:</b>	
Ranch, Buffalo Mayo, Sriracha Mayo, Extreme Hot, Blue, Cheese, Garlic Mayo, BBQ	
<b>MAKE' EM LOADED!</b>	£2
Sour Cream, guacamole and jalapenos	

<b>SOUP OF THE DAY</b>	£9
Freshly made in-house and served with freshly baked Sourdough bread	

<b>PANKO PRAWNS (G, D, N)</b>	£10
Crispy panko prawns with garlic mayo & fresh slaw	
<b>FLATBREAD &amp; HUMOUS (DF)</b>	£8
Freshly baked flatbread with houmous	
<b>GARLIC PIZZA BREAD</b>	£8.5
Stone baked pizza base with garlic butter & mozzarella	

## SANDWICHES (MONDAY - SATURDAY 12PM-5PM)

All sandwiches served with side fries	
<b>FISH FINGER SANDWICH</b>	£12
Crispy fish fingers, rocket & tartar sauce	
<b>PLOUGHMAN'S (GF)</b>	£12
Cheddar, red onion chutney & crisp lettuce	
<b>BLT (DF)</b>	£12
Smoked bacon, crisp lettuce, tomato & mayo	
<b>CHICKEN &amp; BACON CLUB (DF)</b>	£12
Grilled chicken, smoky bacon, lettuce & mayo	
<b>HALLOUMI &amp; HUMMUS FLATBREAD</b>	£12
Haloumi, houmous & roasted red peppers	

## PIZZA

<b>MARGHERITA</b>	£14
Classic cheese and tomato	
<b>PEPPERONI</b>	£15
Pepperoni and mozzarella	
<b>AMERICAN HOT</b>	£16.5
Pepperoni, jalapenos and red onions	
<b>CHICKEN TIKKA PIZZA</b>	£16
Marinated chicken tikka, onion & mushroom	
<b>VEGGIE (G, D)</b>	£15
Onion, Peppers, Mushroom & Olives	

## MAINS

<b>SAUSAGE AND MASH</b>	£17
Cumberland sausages served with creamy mash, vegetable medley and a rich red onion gravy	
<b>FISH AND CHIPS (DF †)</b>	£19
Beer battered Cod served Garden Peas and Tartare sauce	
<b>PIE OF THE DAY</b>	£17
Handmade short crust pastry served with a choice of creamy mash or Chunky Chips, vegetable medley and gravy	
<b>FILLET STEAK</b>	£29
Tender Fillet Served With Fries, Grilled Portobello Mushroom And Tomato With A Choice Of Butter Or Peppercorn Sauce	
<b>SHEPHERDS PIE (GF †)</b>	£18
Lamb mince in a rich red wine gravy topped with cheesy mash potato, served with peas and red wine gravy	
<b>CAESAR SALAD</b>	£13
Crisp Cos lettuce, herb Croutons, Parmesan and Caesar Dressing	
Add Chicken - £4 Add Bacon- £4	

## BURGERS

All served in a brioche bun with a side of fries	
<b>THE GREYHOUND (GF)</b>	£17
Beef patty, cheese, bacon, pickles & burger sauce	
<b>BLACK AND BLUE (GF)</b>	£18
Cajun beef, blue cheese & red onion chutney	
<b>CAJUN BIRD (GF)</b>	£17
Cajun chicken breast with lettuce & spicy mayo	
<b>BUFFALO CHICKEN (GF)</b>	£17.5
Fried chicken, buffalo sauce & blue cheese dressing	
<b>VEGAN BURGER (VE)</b>	£16
Moving Mountains vegan burger with salad & vegan mayo	

## SIDES

<b>FRIES</b>	£6
Crispy golden fries, lightly seasoned and served hot	
<b>HOUSE SALAD</b>	£6
Fresh mixed leaves with tomato, cucumber, and onion, finished with house dressing	
<b>ONION RINGS (DF)</b>	£5.5
Crispy battered onion rings, golden and crunchy	
<b>VEGETABLE MEDLEY (GF)</b>	£8
Seasonal vegetables lightly cooked and seasoned	
<b>HALLOUMI FRIES (GF)</b>	£8.5
Crispy coated halloumi fries, golden on the outside and soft inside	
<b>PIGS IN BLANKET (DF)</b>	£8.5
Succulent pork sausages wrapped in smoked bacon and oven roasted	

## CHILDREN'S MENU

<b>FISH FINGERS</b>	£9
Served with fries and a choice of peas or beans	
<b>CHICKEN STRIPS</b>	£9
Served with fries and a choice of peas or beans	
<b>KIDS PASTA</b>	£9
In tomato sauce and topped with cheese	
<b>BEEF BURGER</b>	£9
Served with fries	

## DESSERTS

<b>4 LAYER CHOCOLATE FUDGE CAKE</b>	£8.5
Chocolate sponge, fudge icing & sauce	
<b>BELGIUM CHOCOLATE PUDDING</b>	£8.5
Warm sponge with chocolate sauce & ice cream	
<b>STICKY TOFFEE PUDDING</b>	£8.5
Sticky sponge with toffee sauce	
<b>CHEESECAKE</b>	£9.5
Crisp biscuit base, topped with a slightly berry compote, smooth white chocolate cheesecake, finished with meringue pieces & dusting of sugar	

## ICE CREAM

<b>CHOCOLATE CHIP (GF)</b>	£4.5
<b>VANILLA (GF)</b>	£4.5
<b>PISTACHIO/MALAI KULFI (GF)</b>	£4.5
(Indian Ice Cream)	

## SUNDAY ROASTS

<b>FIRST COME FIRST SERVED</b>	
(LIMITED AVAILABILITY, BOOKING RECOMMENDED)	
<b>CHICKEN</b>	£24.00
Well seasoned half Chicken served with Roast Potatoes, Yorkshire Pudding, Carrots, Parsnips & side of special Gravy	
<b>LAMB</b>	£26.00
Well seasoned tender Lamb served with Roast Potatoes, Yorkshire Pudding, Carrots, Parsnips & side of Special Gravy	
<b>VEGETARIAN ROAST OF THE DAY</b>	£23.00
Seasoned Parsnips, Onion, Cranberry, Peanuts, Almonds & Rosemary smashed then baked, served with Roast Potatoes, Yorkshire Pudding, Carrots, Parsnip & side of special Gravy	
<b>ADD ON : CAULIFLOWER CHEESE (GF)</b>	£5.00
Oven-baked cauliflower in a smooth, velvety Cheddar cheese sauce, lightly gratinated for a crisp golden top	

## SUNDAY DESSERT

<b>ETON MESS (GF)</b>	£9.00
Crushed meringue mixed with fresh strawberries then topped with fresh cream and raspberry coulis	