



## ENTREES

Slices of Scottish Smoked Salmon & Prawns in a Marié Rose Sauce

Prawn Cocktail with our Homemade Seafood Cocktail Sauce

Farmhouse Paté and Hot Toast

Delicious Homemade Soups Served with Crusty Bread

Japanese Style King Prawns with a Garlic Mayonnaise Dip

Garlic Mushrooms - mushrooms sautéed in our own garlic butter

Deep Fried Breaded Brie Wedges - with our own Cranberry, Orange and Red Wine Sauce

Deep Fried Whitebait served on a bed of mixed leaves, lemon & paprika

Grilled Goats Cheese served on a bed of mixed leaves with fresh mango & orange vinaigrette

Homemade Garlic Bread

## GRILLS

All grills served with garden peas and fresh chipped potatoes

Welsh Fillet Steak with Fried Onions

Welsh Sirloin Steak with Fried Onions

Gammon, Horseshoe served with Egg or Pineapple

Liver & Bacon served with Fried Onions

Farmhouse Sausages with Egg

## HOMEMADE DISHES

Steak & Kidney Pie served with Garden Peas and Chipped Potatoes

Chick Curry (medium-fruity) served with Rice and/or Chipped Potatoes

Chilli Con Carne (medium) served with Rice and/or Chipped Potatoes

Lasagne Verdi served with Garden Peas and Chipped Potatoes

Roasted Chicken served with Garden Peas and Chipped Potatoes

Home Cooked Ham served with Garden Peas and Chipped Potatoes



**THE GREYHOUND**  
HOTEL & INN - LLANTRISSANT

## VEGETARIAN DISHES

Homemade Cauliflower Cheese served with a Fresh Salad

Stuffed Pancakes filled with Broccoli & Mushrooms in a Cream & Wine Sauce topped with grilled cheese, served with a fresh salad

Homemade Vegetable Chilli served with Rice and/or Chipped Potatoes

Brazil Nut Spinach Roast served with a Fresh Salad & Coconut Korma Sauce

Vegetable Glamorgan Sausages served with Egg, Chipped Potatoes and Peas

Stuffed Peppers served with a Tomato/Pepper Sauce and a Fresh Salad

Vegetarian Lasagne served with Peas & Chipped Potatoes

## FRESH FISH DISHES

All fish dishes are served with homemade tartare sauce and a wedge of lemon

Freshly Grilled Local Trout, Garden Peas, Chipped Potatoes

Fresh Battered Plaice, Garden Peas, Chipped Potatoes

Deep Fried Scampi, Garden Peas, Chipped Potatoes

Fresh Battered Cod, Garden Peas, Chipped Potatoes

Prawn Salad, served with our Homemade Seafood Sauce

## HOMEMADE SWEETS

Delicious Hazelnut Meringue Gateaux

Peach Melba

Profiteroles with Chocolate Sauce & Cream

Banana Split

Ice Cream Selection

Cheese Selection with Bread or Biscuits

Cheddar, Stilton, Danish Blue and Austrian Smoked



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## CHILDRENS MENU

Sausages, Baked Beans and Chipped Potatoes

Fish Fingers, Baked Beans and Chipped Potatoes

Chicken Nuggets, Baked Beans and Chipped Potatoes

## EXTRAS

Fried Mushrooms

Fresh Side Salad

Garlic Bread

Fried Onions

Fried Egg

Jacket Potato

Gravy Jug

Basket of Chipped Potatoes

## KITCHEN OPENING TIMES

Monday - Sunday Lunchtime 12.00pm - 2.15pm

Monday - Thursday Evening 6.00pm - 10.00pm

Friday & Saturday Evening 6.00pm - 10.30pm

Sunday Evening - sorry, we don't cook on Sunday evenings

bar only 7.00pm - 10.30pm



## SPECIALS

Below is a selection of the specials you may find on our blackboard

### Chicken a la King

Double Cream, White Wine, Onions,  
Garlic and Salad Peppers

### Chicken Veronique

Double Cream, White Wine,  
Vermouth, Onions, Garlic, Grapes

### Chicken Chasseur

Red Wine, Onions, Mushrooms,  
Peppers, Shallots

### Chicken Floriege

White Wine, Double Cream, Onions,  
Wild Mushrooms

### Chicken Coq Au Vin

Marinated in Red Wine, Onions,  
Bacon, Mushrooms, Shallots, Garlic

### Chicken Princess

Cream, White Wine, Onions,  
Asparagus, Garlic

### Welsh Venison & Ale Pie

Strong Ale, Onions, Mushroom,  
Celery, Honey and Sugar

### Beef 'n' Guinness

Guinness, Onions, Celery, Carrots,  
Served in a Giant Yorkshire Pudding

### Local Pheasant

Served in Red Wine, Port, Marsala  
Wine, Madeira, Onions & Shallots,  
Mushrooms & Garlic

### Pork Roberto

Tenderloin of Pork in Cream,  
White Wine, Onions, Mushroom,  
Brandy, Dijon Mustard

### Pork & Prunes

Medallions of Pork in Cream,  
White Wine, Onions, Garlic, Prunes

### Lamb Cutlets

Port, Redcurrant & Rosemary  
Sauce/Port, Redcurrant,  
Mint & Garlic Sauce

### Lamb Shank

Served in Red Wine, Red Onion,  
Rosemary, Sundried Tomatoes

### Lamb Provencal

Diced Lamb, Red Wine, Onions,  
Salad, Peppers, Garlic, Oregano,  
Paprika

### Luxury Fish Pie

Cod & Prawns in a Creamy  
Mushrooms Sauce, Served with  
a Spring Onion & Potato lid

### Local Usk Salmon

Served in White White, Pernod,  
Onions, Prawns