



Starters

Soup of the day

See waiting staff for details.

Parma Ham Salad

Thinly sliced Parma ham, heritage tomatoes, mini mozzarella balls, baby gem lettuce finished with garlic dressing

Smoked Trout Pâté

A smooth trout pate flavoured with horseradish and dill wrapped in smoked salmon, served with a tomato concasse & baked sourdough crouton

Shredded Chilli Beef

Feather steak slow cooked with chilli and tomatoes served on a fried tortilla garnished with sour cream & crispy onions

Sun-dried Tomato & Onion Tart (v)

Sun-dried tomatoes, sweet caramelised onions mixed & filled in a shortcrust pastry case, served with pickled beetroot & baby gem lettuce

White Wine

Prices are shown in the following order:

175ml 250ml Bottle

1. Berri Estates Unoaked Chardonnay, South Eastern Australia

A crisp style with a fresh, yet ripe lemon character with no oak ageing.

£4.40 £5.60 £16.50

2. Jack Rabbit Pinot Grigio, Italy

Dry and crisp flavoured with notes of juicy green apple and sweet pear.

£4.70 £5.90 £17.50

3. Tekena Sauvignon Blanc, Central Valley, Chile

Refreshing, with citrus and tropical fruit flavours and a crisp finish.

£19.50

4. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand

Off-dry showing classic Marlborough Sauvignon Blanc fruit character and zingy freshness. Perfectly paired with food or simply to savour on its own.

£23.00

5. Paul Deloux Chablis, France

Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in a true Chablis.

£27.00

Mains

Rib and BBQ Combo

A half rack of sticky ribs and pulled BBQ brisket slider served with Mac 'n' cheese, chips & half corn on the cob

Paprika Chicken

Chicken thighs marinated with smoked paprika, served with a Mojo Rojo Piquillo pepper sauce & saffron infused rice

Whole Baked Bream

A whole baked gilt head bream served with a salad of beef tomato, onion, and mint, finished with vinaigrette & a side of chips

Mushroom Stroganoff (v)

Mushrooms fried in butter, with paprika and sour cream layered between puff pastry Mille-feuille served with julienne fried chips

10oz Sirloin Steak

Prime English Sirloin cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad

18oz T-Bone Steak (£3.00 supplement)

Prime English T-Bone cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad

Why not add peppercorn sauce to your steak for £1.50

Rose Wine

Prices are shown in the following order:

175ml 250ml Bottle

6. Jack Rabbit White Zinfandel, California, USA

A light, fresh rosé packed full of delicious strawberry flavours.

£4.70 £5.90 £17.50

7. Belvino Pinot Grigio Rosato delle Venezie, Italy

Slightly drier in style, full of fresh summer berry fruit aromas, with just a hint of honeyed sweetness on the finish.

£18.50

Sparkling & Champagne

Prices are shown in the following order:

175ml 250ml Bottle

14. Ponte Prosecco Extra Dry, Italy

Delicate soft bubbles surround light and fresh fruit aromas, with a clean crisp finish.

£24.00

15. Moët & Chandon Brut Impérial NV, Champagne

Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche.

£44.00

Wine by 125ml measure also available. Please ask your waiting staff.



@Coral Romford Greyhound Stadium



@romforddogs



@romforddogs



Desserts

Sticky Toffee Pudding (v)

A moist sponge pudding topped with hot toffee sauce, served with custard or vanilla ice cream

Lemon Curd Meringue (v)

Meringue nest filled with a lemon curd & lemon ice cream topped with fruit of the forest compote

Double Chocolate Tart (v)

Dark chocolate & white chocolate set on a chocolate pastry base served with sticky orange segments

Fresh Fruit Platter (v)

A selection of fresh fruit served with a fruit coulis

Cheese and Biscuits (v)

Brie, Cheddar and Stilton served with fruit chutney, celery and grapes

Red Wine

Prices are shown in the following order:

175ml 250ml Bottle

8. Jack Rabbit Merlot, USA

Ripe red cherry aromas, with an underlay of berry flavours and smooth tannins.

£4.70 £5.90 £17.50

9. Spearwood Shiraz, South Australia

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

£19.50

10. Portillo Malbec, Uco Valley, Mendoza, Argentina

Delicious ruby red wine displaying a fresh and fruity nose, with hints of plum, blackberries and touch of vanilla.

£21.50

11. Don Jacobo Rioja Crianza, Bodegas Corral, Spain

Abundant bright raspberry aromas mingle with sumptuous cherries, layered with a creamy barrique character.

£24.00

12. Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand

Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak.

£27.00

13. Fleurie Château de Fleurie, Domaine Loron, France

Vibrancy of violet aromas and soft raspberry smoothness, with a lingering elegance from 18th Century heritage and northern granite hills.

£27.00