



## 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