

RESTAURANT MENU

Monmore Green Greyhound Stadium

STARTERS

HOMEMADE SOUP OF THE DAY

Served with a bread roll.

ALLERGENS: sesame seeds, gluten

FRESH FRUIT SALAD

A selection of seasonal fruit accompanied with mango sorbet.

COD GOUJONS

Panko breaded cod goujons, resting on a bed of iceberg lettuce accompanied with a light lemon mayonnaise.

ALLERGENS: Fish, Gluten, Molluscs

BBQ CHICKEN WINGS

BBQ glazed chicken wings served with a fresh side salad & a ranch dressing.

ALLERGENS: Sulphates

SEAFOOD SALAD

A fresh selection of seafood covered in a tasty seafood sauce, served on a bed of iceberg lettuce, topped with a lemon wedge.

ALLERGENS: Egg, Fish, Mustard

BREADED HALLOUMI BITES

Delicious chunks of Breaded Halloumi served on a bed of crispy salad, accompanied with a sweet chilli dip.

ALLERGENS: Milk, Gluten

MAINS

PORK BELLY

A succulent piece of belly pork, resting on a bed of fluffy herby mash, accompanied with seasonal vegetables and an apple & cider gravy.

SIRLOIN STEAK (STEAK SERVED YOUR WAY)

A 8oz sirloin steak garnished with parsley butter accompanied with connoisseur chips (or a potato of your choice,) half a beef tomato, a fresh side salad, onion rings & delicious onion loaf.

ALLERGENS: Mustard, Gluten

Why not try one of our steak sauces? Beef Dripping, Peppercorn, Mushroom & Garlic or scampi & prawn steak topper (Extra charges apply)

SWEET CHILLI SALMON

A succulent portion of steamed salmon, coated in a sweet chilli sauce, served on a bed of noddle & stir fried vegetables, with a side of prawn crackers. (Salmon is available plain if required)

ALLERGENS: Mustard, Nuts, Sesame Seeds, Gluten

BUTTERMILK CHICKEN

A tender chicken breast marinated in buttermilk, served with dauphinoise potatoes, fresh seasonal vegetables and a creamy mushroom sauce.

LAMB SHOULDER

Tender Lamb shoulder resting on a bed of 'bubble & squeak' accompanied with seasonal vegetables or a side salad, with your choice of potato.

MEDITERRANEAN VEGETABLE, RICOTTA & FETA CHEESE PUFF PASTRY

Red onions, courgettes, bell peppers, cherry tomatoes, ricotta & feta cheese filling encased in a puff pastry, served with seasonal vegetables or a side salad with a choice of potato.

ALLERGENS: Egg

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DESSERTS

CHOCOLATE CHIP & ORANGE SPONGE PUDDING

A warm orange & chocolate chip sponge, topped with a rich chocolate sauce, served with creamy custard, squirty cream or vanilla ice cream.

ALLERGENS: Egg, Milk, Gluten

LEMON SHORTBREAD

A shortbread biscuit base topped with a zingy but light lemon batter injected with lemon sauce, and topped with shortbread cubes, finished off with lemon sauce and a dusting of sweet snow.

ALLERGENS: Egg, Milk, Gluten

HOMEMADE FRUIT TRIFLE

A traditional homemade trifle. Fruit cocktail in a strawberry jelly topped with a creamy custard and squirty cream, decorated with chocolate strands.

ALLERGENS: Milk

CHEESE & BISCUITS

A selection of British & continental cheese served with an assortment of biscuits and crackers and a real ale chutney.

ALLERGENS: Egg, Milk, Gluten, Nuts

ICE CREAM OF THE DAY

Ask your waiter for today's tempting selection.

ALLERGENS: Milk

DESSERT OF THE DAY

Ask your waiter for today's tempting selection.

ALLERGENS: Please ask the waiting team