

The Skyline Menu
Thursday - £20, Saturday - £25
To include starter, main course and dessert

Starters

Soup of the Day (v)

Chef's homemade soup of the day

Spinach Salad

Spinach, crispy bacon and walnut salad drizzled with a blue cheese dressing

Prawn Cocktail

Classic starter of prawns in Marie Rose sauce mounted on crisp lettuce and served with brown bread.

Potato Boats

Fried potato shells filled with either cheese and ham, or cheese and onion (v), oven baked and served with a sour cream and chive dip.

Meatballs

Homemade Italian style lamb and herb meatballs in tomato sauce, served on a bed of spaghetti.

Smoked Mackerel

Fillet of smoked mackerel served on a beetroot and horseradish salad.

Stuffed Mushrooms

Large field mushrooms, stuffed with leeks, bacon and walnuts, sprinkled with breadcrumbs and oven baked.

Melon (v)

Gondola of melon with a refreshing orange and mint coulis.

Main Courses

Bacon Pudding

Traditional homemade bacon and onion pudding, served with a light parsley sauce.

Coral Chicken

Poached 10oz* supreme of chicken in a subtle white wine sauce, finished with grapes.

*uncooked weight

Game Pie*

Delicious mixed game in a hearty red wine and thyme sauce,
topped with short crust pastry.

**£3.50 supplement*

Smoked Haddock

Baked smoked haddock coated with a cheesy chive sauce.

Chicken Tikka Masala

Succulent pieces of chicken in a rich tomato and spice sauce,
served with rice and naan bread.

Half Shoulder of Lamb

Slowly cooked until tender, served with dark soy and honey sauce.

Pork Escalopes

Two boneless pork escalopes, lightly grilled and coated in a creamy apple and cider sauce.

Beef Bourguignon

Moist morsels of diced beef cooked in a red wine, bacon and button mushroom sauce.

Vegetable and Lentil Cottage Pie

A meat-free version of the classic, made with lentils and vegetables
in a rich tomato based sauce.

Broccoli and Pasta Bake

Broccoli and pasta bound in a creamy stilton and cherry tomato sauce.

All main meals are served with a selection of seasonal vegetables and potatoes.

The Greyhound Grill

Grilled Salmon

Fresh salmon fillet adorned with a buttery watercress sauce.

12oz* Gammon Steak

Served with your choice of either fried egg or pineapple ring, tomatoes and mushrooms.

*uncooked weight

8oz* Rump Steak

Served with grilled tomato, mushrooms, chips and peas.

*uncooked weight

8oz* Sirloin Steak

Served with grilled tomato, mushrooms, chips and peas.

*uncooked weight

(£2.25 supplement)

16oz* T-one Steak

Served with grilled tomato, mushrooms, chips and peas.

*uncooked weight

(£9.95 supplement)

Optional Extras

Brandy and Cracked Pepper Sauce

Pork and Stilton Sauce

Red Wine and Mushroom Sauce

£3.50 per sauce

Side Orders

Side Salad	£3.00
Onion Rings	£2.75
Roll and Butter - <i>additional</i>	£1.25
Garlic Bread Slices	£2.50
Chips - <i>extra portions</i>	£2.50
Vegetables - <i>extra portions</i>	£2.25
Mushrooms	£2.25

Salads available on request

Please note that due to our extensive menu offer, some products may contain traces of nuts, seeds and other food allergens.

All of our menu items are subject to availability and change

Desserts

Sweet of the Day

Our waiting team will be happy to inform you of today's selection.

Crème Bruleé

Creamy egg custard with a crispy sugar glazed topping.

Pavlova

Fresh meringue base piled with cream and fresh fruit.

Apple Pie

Served with cream, ice cream or custard.

Chocolate Sponge

Hot chocolate sponge served with a rich dark chocolate sauce

Ice Cream

Your choice of chocolate, strawberry or vanilla ice cream, with either chocolate or raspberry sauce and chopped nuts.

Cheese and Biscuits

Cheddar, Stilton or Brie, served with savoury biscuits and celery.

Coffee and Mints

£2.20

Liqueur coffees available