

WINE LIST

AT THE GRANDSTAND

WHITE

Crisp & Dry

Corte Vigna Pinot Grigio - Italy

Floral, racy and dry with crisp, green fruit
£19.50

Fresh & Fruity

Rapel Valley Chardonnay - Chile

Tropical fruits and citrus
£16.95

Nobilo Southern Rivers

Sauvignon Blanc - New Zealand

Fresh tropical flavours,
with an infusion of zesty lemon
£21.95

Bush Vines Chenin Blanc, Stellenbosch - South Africa

Ripe tropical-fruit flavours with a round, soft finish
£18.50

By the Glass (Small 250ml bottle)

Stowells Colombard-Chardonnay - SE Australia

Typical tropical fruit flavour
£5.95



CHAMPAGNE & SPARKLING

Codorniu Classico Brut Cava NV - Spain

Classic, dry traditional Spanish sparkling wine
£23.95

Moet et Chandon Brut Imperial, NV

Lively and Generous, bright and fruity with
the elegant maturity of this all time classic
£42.50

GOOD FOOD GREAT EXPERIENCE

GRANDSTAND

RESTAURANT

GREAT EXPERIENCE AND GOOD BRITISH FOOD AT YOUR TABLE



Everyone has a view on food.
We happen to have food with a view, too.

We love good home cooked British food
and we love the dogs, part of Britain's rich
sporting heritage. We've combined the best
of both - a good dinner and a great night's
entertainment - enjoy!

A WINNER FROM START TO FINISH



There are some modern twists to the menu,
and some traditions we'd rather not
let go - good service for example.
We're all about making you feel special.

FAST FACTS!!

With up to 13 races a night, each over in
just seconds, tempting dishes and a delectable
wine list to linger over, the other thing
we guarantee is a great atmosphere.

THE GREYHOUND TRUST

The Greyhounds that race here are
trained athletes. Valued and admired on
the track they have given us our business.
We have a responsibility for them when
their owners and trainers race them here;
we take responsibly for helping support
them in their retirement.

www.retiredgreyhounds.co.uk

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GRANDSTAND

RESTAURANT

WINE LIST

AT THE GRANDSTAND

RED

Smooth & Full-Bodied

Tierra Merlot, Maule Valley - Chile

Black and red cherry, spicy plums
and blackcurrant
£18.50

Veramonte Reserva

Cabernet Sauvignon - Chile

Blueberry & blackberry with
hints of mint, chocolate and
sweet toasted oak
£19.50

Rich & Spicy

Mill Cellars Shiraz - SE Australia

Blackberries, redcurrants & raspberries
£16.95

Faustino VII Rioja - Spain

A "sin crianza" Rioja with just
a touch of soft oak
£20.95

By the Glass (Small 250ml bottle)

Stowells Cabernet-Merlot - Central Valley

Deep coloured and juicy
£5.95

ROSÉ

Corte Vigna Pinot Grigio Rosato - Italy

Off-dry, delicate & fresh with attractive
strawberry and cherry flavours
£19.50

Vendage White Zinfandel - USA

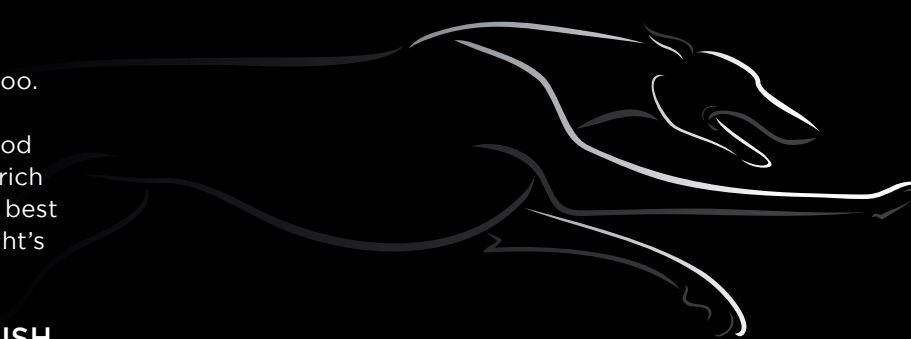
Light-to-medium-bodied,
with light flowery fruity aromas
£19.95

By the Glass (Small 250ml bottle)

Stowells White Zinfandel - California

Strawberry and raspberry fruit salad
with a sprinkling of sugar
£5.95

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MENU

GOOD FOOD GREAT EXPERIENCE

STARTING ORDERS

AT THE GRANDSTAND

Home-made Tomato & Basil Soup (v)

Lush sun ripened tomatoes and fresh herb infusion garnished with cream and basil oil, served with crusty rustic bread

Goose Terrine with Traditional Mustard Piccalilli

A chunky and flavoursome pressed terrine accompanied with spicy piccalilli, crusty rustic bread and salad leaves

Field Mushroom Rarebit with a HP Dressing (v)

Fresh British field mushroom topped with Cheddar Cheese and our own twist on a dollop of HP. Served with salad leaves

Trio of Melon & Prosciutto

A classic combination presented with a light chilli dressing and a flourish of coriander leaves and pomegranate jewels

A TASTE OF THE SEA

SMOKED SALMON & PRAWN SALAD

Silky slivers of Scottish smoked salmon, topped with juicy North Atlantic prawns draped in a Marie Rose sauce on a bed of mixed leaves with slices of malted grain baguette
(£2.50 Supplement)

ON THE STRAIGHT

AT THE GRANDSTAND

The Haystack

Tender chicken breast marinated in a piquant BBQ sauce, smothered with cheddar cheese, layered with smoked streaky bacon, field mushroom, beef tomato, red onion and served on a garlic Ciabatta slice

Presented with a tower of hot, crispy onion rings, and sides of chunky coleslaw, fresh salad, corn on the cob and straw chips

French Trim Pork Chop with a Savoury Apple & Herb Crust

Succulent, free range and flavoursome British French trim pork chop, topped with a tumble of savory apple and herb crumb, served with roast chateau potatoes, chanteney carrots, caramelised roasted shallots and a red wine reduction

Trio of Britain's Best Sausage & Mash

Britain's finest in one of Britain's favourites. Cumberland, Beef & Guinness and Chicken & Apricot Sausages served on a mound of creamy cheddar & leek mash, with a rich onion gravy and peas

Choose your sausage combo
- one of each or three of the same

Baked Salmon Fillet

Delicious flakey salmon with new potatoes, Chantenay carrots and tender asparagus wrapped in veils of prosciutto and dressed with hollandaise

Mushroom Stroganoff (v)

A tasty and warming homemade stroganoff served in a crisp tortilla basket on a bed of fluffy rice

STEAKHOUSE

STEAKS HIGH

Choose your Steakhouse quality -

- Prime Sirloin • Rump Eye Pave
- Rib Eye • Lamb leg steak

Add peppercorn, Diane or béarnaise sauce or garlic herb butter. Presented with handmade crispy on the outside, fluffy on the inside chunky chips, button mushrooms, grilled tomato and crunchy salad (£6 supplement)

Extra portion of handmade chunky chips: £1.75

FINAL STRETCH

AT THE GRANDSTAND

SUNDAE BEST

CHOCOLATE CRUNCHIE GIANT ICE CREAM SUNDAE

Total sweetie shop indulgence. A crushed Crunchie mixed with oodles of chocolate and vanilla ice cream, topped with freshly whipped cream, a sprinkling of Smarties rubble, a flake and a cherry on top!
(£3 Supplement)

Hedgerow Apple & Blackberry Crumble (v)

As good as Gran's, a traditional blackberry & apple crumble baked in a light butter tart case
Add cream or ice cream

Profiteroles (v)

Feather light profiteroles filled with whipped cream and presented with white and dark chocolate sauce

Vanilla Cheesecake with a Lemon Twist

A light and creamy lemony cheesecake on a crumbled biscuit base, accompanied by a tangy raspberry coulis and freshly whipped cream

Cheese Plate (v)

Somerset brie, mature cheddar and Stilton, accompanied with biscuits, English fruit and ale chutney, celery and red grapes

THE FINISH - Coffee

(v) Suitable for Ovo lacto vegetarian. Some of our dishes may contain nuts or nut derivatives please ask your server which dishes are suitable for your safe dining. Menu is subject to availability and may change without prior notice.

