



Association
Mondiale de la
Gastronomie

Bailliage de Wessex

LUNCH AT THE GREYHOUND, STOCKBRIDGE



Friday, 30 January 2026

Drinks at 12.30pm followed by lunch at 1pm

Most of us are familiar with the small town of Stockbridge on the River Test with its period colour-washed properties and interesting array of shops where browsing is a must. A warm welcome awaits at The Greyhound with low ceilings and roaring log fires. The pub takes its name from the rich history of the area when hare coursing with greyhounds was popular.

The inn boasts two AA Rosettes and Head Chef, Phill Bishop, has come up with the perfect menu for a cold, winter's lunchtime treat.

On this occasion you have the choice of meal only or meal with wine flight. Please indicate your choice on the order form.

Philip & Janet Evins
Acting Joint Baillis
Bailliage de Wessex

MENU

Reception

Fontessa, Prosecco Spumante NV, Venezie

Lunch

Smoked trout rillette, pickled cucumber, fennel, Dill & Brioche crouton

Azabache, Blanco Viura-Verdejo, Rioja

Dorset Pork Ribeye, Black Pudding Boulangère, Glazed Pork Cheek, Baby Carrots, Caramelised Pear, Roasted Swede

Les Vignobles Foncalieu, Le Tuffeau, Merlot, Languedoc

Lemon posset, macerated raspberries, lemon curd and Gingerbread crumb

Tea/coffee

Tel 01264 810833

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