



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

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Dorset Pork Ribeye, Black Pudding Boulangère, Glazed Pork Cheek, Baby Carrots, Caramelised Pear, Roasted Swede  
Les Vignobles Foncalieu, Le Tuffeau, Merlot, Languedoc

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Lemon posset, macerated raspberries, lemon curd and Gingerbread crumb

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Tea/coffee

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