

## The Greyhound Inn

### May Dinner Menu

Cullen Skink, Creamy Smoked Haddock Scottish Soup	£6
Asparagus, Poached Hens Egg, Isle of Mull Cheddar Shavings, Truffle Oil	£6.5
Shredded Confit Duck, Orange & Sugar Snap Pea Salad, Crispy Skin, Honey Mustard Dressing	£6.5
Crab & Prawn Cocktail, Cucumber & Tomato Salsa, Bloody Mary Mayo	£7
Blackwoods Scottish Gin Cured Salmon, Tonic Jelly, Cucumber Pickle, Dill Cream, Potato Scone	£7
Tasting Board, Shredded Confit Duck, Orange & Sugar Snap Pea Salad, Blackwoods Scottish Gin Cured Salmon, Tonic Jelly, Cucumber Pickle, Potato Scone, Smoked Mackerel Pate, Oaties	£14
All served with Louise's Soda Bread	

Dressed Cromer Crab, Mixed Leaves & Pickled Vegetables, Tartare Sauce, Chunky Chips	£13
Courgette, Carrot & Butternut Squash Vegetable Spaghetti, Spinach Pesto, Roasted Tomatoes, Norfolk Goats Cheese, Soda Bread Croutons	£11
Whole Roasted Lemon Sole, Samphire, Jersey Royal Potatoes, Watercress & Shrimp Butter	£15
Fillet of Hake, Giant Whole Wheat Cous Cous, Romanesco Sauce, Sugar Snap Peas & Asparagus	£14
Pork Fillet Wellington, Stuffed with Black Pudding, Greens, Aspath Cyder Gravy, Apple Sauce	£14
Slow Cooked Shoulder of Lamb, Crispy Lamb Belly, Carrot Puree, Baked Polenta, Mint Crumb, Broad Beans, Redcurrant Reduction	£17

#### From the Grill

Lamb, Cumin & Mint Burger, Red Onion Jam, Mustard Mayo, Chunky Chips, Mixed Leaves	£12
Gammon Steak, Poached Hens Egg, Chunky Chips, Mixed Leaves	£13
Hanger Steak served Medium Rare, Marinated in Rosemary & Garlic, Cracked Pepper Butter, Chunky Chips, Mixed Leaves	£14
Sirloin Steak, Cracked Pepper Butter, Chunky Chips, Mixed Leaves	£20
Sides: Chunky Chips, Seasonal Greens, Mixed Leaf & Tomato Salad, Extra Soda Bread	£2.5

All of our produce is sourced as locally as possible and everything on the menu is handmade by Louise.

Please let us know if you have any dietary requirements.