

The Greyhound Inn

May Lunch Menu

Cullen Skink, Creamy Smoked Haddock Scottish Soup £6

Shredded Confit Duck, Orange & Sugar Snap Pea Salad, Crispy Skin, Honey

Mustard Dressing £6.5/ 13

Smoked Mackerel Pate, Horseradish Jelly, Oaties, Mixed Leaves £6

Blackwoods Scottish Gin Cured Salmon, Tonic Jelly, Cucumber Pickle, Dill Cream, Potato Scone £7

Beauvale Blue Cheese Souffle, Pureed Pear, Toasted Walnuts, Mixed Leaves £6

Tasting Board; Smoked Mackerel Pate, Horseradish Jelly, Blackwoods Scottish Gin Cured Salmon,

Tonic Jelly, Dill Cream, Shredded Confit Duck, Orange & Sugar Snap Pea Salad, Crispy Skin £14

All served with Louise's Soda Bread

Dressed Cromer Crab, Mixed Leaves & Pickled Vegetables, Bloody Mary Mayo, Chunky Chips £13

Courgette, Carrot & Butternut Squash Spaghetti, Spinach Pesto, Roasted Tomatoes, Norfolk

Goats Cheese, Soda Bread Croutons £11

Fillet of Hake, New Season Potatoes, Samphire, Shrimp & Watercress Butter £13

Sea Trout & Cod Fish Cake, Confit & Roasted Fennel, Tartare Sauce £12

Corn Fed Chicken Breast, stuffed with Chestnut Mushrooms, Carrot Puree, Dauphinoise,

Asparagus & Sugar Snap Peas, Aspull Cyder Gravy £13

Revetts Pork Sausages, Root Vegetable Mash, Greens, Gravy, Pickled Red Cabbage £12

From the Grill

Lamb, Cumin & Mint Burger, Mustard Mayo, Red Onion Jam, 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

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.