

The Greyhound Inn
October Lunch Menu

Crispy Baked Goats Cheese, Beetroot Relish, Mixed Leaves, Pickled Vegetables	£6
Shredded Confit Duck Leg, Roasted Pumpkin, Pine Nuts, Mixed Leaves, Chilli Pepper Dressing	£6.5
Smoked Mackerel Pate, Russet Apple Jelly, Oaties, Mixed Leaves	£6
Beetroot & Blackwoods Scottish Gin Cured Salmon, Beetroot Jelly, Horseradish Cream	£7
Tasting Board; Smoked Mackerel Pate, Apple Jelly, Beetroot & Blackwoods Scottish Gin Cured Salmon, Horseradish Cream, Pork, Apricot & Pistachio Terrine	£14

All served with Louise's Soda Bread

Roasted Globe Courgette, Stuffed with Giant Cous Cous & Cherry Tomatoes, Greens, Red Pepper Romesco Sauce	£11
Roasted Skate Wing, Baby Potatoes, Confit & Roasted Fennel, Prawn & Caper Butter	£16
Herb Crusted Roasted Fillet of Hake, Black Venus Rice, Samphire, Crab & White Wine Cream	£14
Slow Cooked Shoulder of Lamb, Crispy Lamb, Dauphinoise, Chanterelle Mushrooms, Redcurrant Reduction	£17
Slow Roasted Pork Belly in Aspath Cyder, Mash, Black Pudding, Greens, Apple Sauce, Gravy	£14

From the Grill

Beef 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.

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October Lunch Menu

Spiced Pumpkin Soup

Roast Beef, Yorkshire Pudding, Horseradish Sauce, Roasted Root Vegetables &
Potatoes, Greens, Red Wine Gravy

Apple Crumble, Vanilla Pod Custard

2 Courses £16

3 Courses £20

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www.greyhoundinnpettistree.co.uk