

The Greyhound Inn

February Menu

Cullen Skink, Creamy Smoked Haddock Scottish Soup	£6
Norfolk Mardler Twice Baked Goats Cheese Souffle, Beetroot Relish, Caramelised Walnut & Pickled Pear Salad	£6.5
Chicken Liver Pate, Cumberland Jelly, Mixed Leaves, Oaties	£6.5
Crab & Prawn Cocktail, Bloody Mary Mayo, Cucumber & Tomato Salsa	£7
Duo of Salmon Treacle & Dalwhinnie, Beetroot & Blackwoods Gin, Potato Scone, Horseradish Cream	£7
Tasting Board; Crab & Prawn Cocktail, Duo of Salmon Treacle & Dalwhinnie, Beetroot & Blackwoods Gin, Potato Scone, Horseradish Cream, Chicken Liver Pate, Cumberland Jelly	£14
All served with Louise's Soda Bread	
Filo Parcel with Butternut Squash, Purple Sprouting, & Bungay Brie, Greens, Basil Pesto	£13
Braised Venison Shoulder in Juniper & Red Wine, Greens, Celeriac Mash	£15
Slow Roasted & Rolled Shoulder of Lamb, Greens, Creamy Polenta, Parsley Gremolata, Red Wine Gravy	£17
Fillet of Sea Trout, Baby Potatoes, Confit & Roasted Fennel, Seaweed Butter	£13
Hake & Salmon Fish Cake, Greens, Chunky Chips, Tartare Sauce	£13
From the Grill	
Beef Burger, Isle of Mull Cheddar, 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

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.