

The Greyhound Inn

Valentines Menu

Glass of Fizz

Cullen Skink, Creamy Smoked Haddock Soup

Norfolk Mardler Twice Baked Goats Cheese Souffle, Beetroot Relish, Caramelised Walnut &

Pickled Pear Salad

Duo of Salmon Treacle & Dalwhinnie, Beetroot & Blackwoods Gin, Potato Scone,

Horseradish Cream

Chicken Liver Pate, Beetroot Jelly, Oaties

All served with Louise's Soda Bread

Braised Venison Shoulder in Juniper & Red Wine, Greens, Celeriac Mash

Slow Roasted & Rolled Shoulder of Lamb, Greens, Creamy Polenta, Parsley Gremolata, Red

Wine Gravy

Fillet of Sea Trout, Baby Potatoes, Confit & Roasted Fennel, Seaweed Butter

Butternut Squash, Spinach & Wild Mushroom Filo Parcel, Greens, Rocket Pesto

Hanger Steak served Medium Rare, Marinated in Rosemary & Garlic,

Cracked Pepper Butter, Chunky Chips, Mixed Leaves

Upside Down Honey Cheesecake, Shortbread Crumb, Honeycomb, Chocolate Sauce

Orange & Lemon Posset, Rhubarb Compote

Selection of Louise's Ice Cream, Shortbread

Isle of Mull Cheddar, Baron Bigod of Bungay Brie, Dunsyre Blue, Oaties, Spicy Plum

Jam

£35 pp

Served Wednesday 14th February from 6pm

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.

www.greyhoundinnpettistree.co.uk

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