

# The Greyhound Inn

## July Menu

Cullen Skink, Creamy Smoked Haddock Scottish Soup, Crispy Leeks	£6.5
Shredded Confit Duck, Mixed Leaf, Orange & Sugar Snap Pea Salad, Crispy Skin	£6.5
Norfolk Goats Curd & Roasted Cherry Tomato Salad, Honey Mustard Dressing	£6.5
Smoked Mackerel Pate, Russet Apple Jelly, Black Pepper Oaties	£6.5
Blackwoods Scottish Gin Cured Salmon, Tonic Jelly, Pickled Cucumber, Potato Scone, Horseradish Cream	£7
Tasting Board; Smoked Mackerel Pate, Blackwoods Scottish Gin Cured Salmon, Tonic Jelly, Pickled Cucumber, Potato Scone, Shredded Confit Duck, Orange & Sugar Snap Pea Salad	£14
Ploughmans Board; Isle of Mull Cheddar, Ham Hock, Mixed Leaves, Pickled Vegetables, Celery, Rhubarb Relish	£12
All served with Louise's Soda Bread	

Dressed Cromer Crab, Bloody Mary Mayo, Mixed Leaves & Pickled Vegetables, Chunky Chips	£13
Stuffed Globe Courgette, Giant Cous Cous, Roasted Butternut Squash & Cherry Tomatoes, Greens, Spinach Pesto	£12
Slow Roasted & Rolled Shoulder of Lamb, Apricot & Toasted Almond Bulgur Wheat, Greens, Minted Yoghurt Dressing	£17
Corn Fed Chicken Breast wrapped in Bacon, Chanterelle Mushrooms, Baby Potatoes, Charred Baby Gem, Tarragon Dressing	£14
Fillet of Sea Trout, Beetroot Mash, Samphire, Parsley & Lemon Gremolata	£14
Cod, Haddock & Salmon Fish Cake, Confit & Roasted Fennel, Tartare Sauce	£13

### 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.