



Spring Party Menu 2024

4 Course / £49.50 per head

Amuse-Bouche – Cucumber Gazpacho, Rocket Pesto, Garlic Croutons **(v)**

Creamy Burrata – Macerated Heirloom Tomatoes, Toasted Pine Nuts, Thai Basil **(v) (n)**

Scorched Mackerel Fillet – Olive Tapenade Tarte Fine, Soused Vegetables

Pressed Chicken & Serrano Ham Terrine – Balsamic Red Onion Jam, Pea Shoots

Shallot Tart Tatin – Primavera Risotto, Fresh Fennel & Cucumber Salad **(v)**

Pan Fried Fillet of Sea Bream – Fondant Fennel, Buttered Jersey Royals, Sauce Vierge **(gf)**

Roast Angus Sirloin 'Steak' (Served Pink) – Honey Roast Carrots, Pommes Anna,
English Asparagus, Red Wine Sauce

The Greyhound Cheeseboard – A Selection of Local & Guest Cheeses,
Chutney, Oatcakes, Crackers, Crisp Walnut Bread **(n)**

The Greyhound's 'Eton Mess'

Sharp Lemon Posset, Lemon & Poppy Seed Sablé, Fresh Raspberries

Pineapple Tart Tatin, Coconut Ice Cream

A 12½% discretionary Service Charge will be added to the Bill