

## THE GREYHOUND INN LOUNGE BAR

• LUTTERWORTH •

## **WEEKDAY MENU**

SMALL PLATES		GRILLS	
Sourdough Bread, herb infused olives & balsamic vinegar (v).	£5.00	8oz Prime Sirloin Steak, chips, & sautéed mushrooms (gf).	£20.00
Homemade Soup of the day with crusty bread (v) (gf).	£6.00	10oz Thick Cut Gammon Steak, pineapple ring, fried free range egg, chips, & sautéed mushrooms (gf).	£13.50
Smooth Chicken Liver and Whisky pate. Toasted sourdough bread and red onion chutney.	£7.00	6oz Hand Pressed Beef Burger, served in a	£12.00
Crispy Deep Fried Whitebait, Homemade tartare sauce.	£6.50	brioche bun with chips, onion rings, tossed salad & dill pickle.	
Smoked Salmon and Prawn Salad, horseradish	£7.50	Add cheese and bacon	£2.00
and lemon dressing (gf).  Vegetable Spring Roll with sweet chilli dipping sauce.	£6.50	Seasoned Lemon Chicken Breast, chips & tossed salad (gf).	£12.50
Asparagus with Béarnaise Sauce, Smoked Bacon and cherry tomatoes (gf).	£7.00	Grilled Salmon with lemon & dill butter, tossed salad & minted new potatoes (gf).	£14.50
		SIDES	
LARGE PLATES		31023	
Grilled Fillet of Seabass set on a bed of sautéed prawns, leeks and mushrooms in caper butter sauce with dill. Tossed salad and minted new potatoes (gf).	£16.00	Chips	£3.00
		Chips with cheese	£3.50
Rolled Fillet of Pork Stuffed with apples and prunes, wrapped in streaky bacon served with madeira sauce, roast new potatoes and tender stem broccoli (gf).	£16.00	Tossed salad	£3.00
		Garlic bread (4 Pieces)	£3.00
		Garlic bread & mozzarella (4 Pieces)	£4.00
Olde English Sausages (locally made) creamy mashed potatoes and peas with dijon mustard gravy.	£13.95	Peppercorn sauce	£3.00
Hunters Style Chicken Supreme, chips and mixed vegetables.	£14.50		
Spinach and Ricotta Cannelloni (v).	£12.00		
Steak and Guinness Pie, chips and tender stem broccoli.	£14.00		
Goats Cheese Tart, courgettes mushroom and tomato sauce, tossed salad and chips (v).	£14.00		
Deep Fried Beer Battered Cod Fillet, chips, peas & homemade tartare sauce.	£13.50		

Beef is locally sourced & hung for 21 days. Our ingredients are locally sourced whenever possible. Please inform us of any allergies or dietary needs