

THE GREYHOUND INN LOUNGE BAR

• LUTTERWORTH •

MENU

SMALL PLATES

Sourdough Bread, herb infused olives & balsamic vinegar (v)	£5.00
Homemade Soup of the day with crusty bread (v) (gf)	£6.00
Smooth Brixworth pate. Toasted sourdough bread and red onion chutney	£7.00
Crispy Deep Fried Whitebait, Homemade tartare sauce	£6.50
Smoked Salmon and Prawn Salad, marie rose sauce (gf)	£7.00
Sautéed Mushrooms and Spinach in Garlic Butter on Bruschetta (gf) (v)	£6.00
Grilled Halloumi strips with sweet chilli sauce and tossed leaves (v)	£5.00
LARGE PLATES	
Home cooked ham with two free range fried eggs and chips	£10.00
Pan fried Seabass, king prawns and smoke salmon, sauce Vierge (olives, tomatoes, garlic, and olive oil) herbed potato cake and tossed salad (gf)	£16.00
Six hour braised pork belly, spring onion mash. Cider and apple sauce and green beans (gf)	£15.00
Olde English Sausages (locally made), creamy mash, peas with Dijon gravy and a slice of black pudding	£13.95
Homemade Chicken Tikka Masala, Braised Rice with Naan Bread and Mango Chutney	£14.00
Spinach and Ricotta Cannelloni with tossed salad	£12.00
and garlic bread (v)	£12.00

Caesar salad, romaine lettuce leaves, sourdough

croutons, anchovies (optional), Caesar dressing and parmesan shavings. Add grilled chicken for

Deep Fried Scampi, chips and salad with tartar

£5.50

sauce

GRILLS

8oz Prime Sirloin Steak, chips, musł	nrooms (gf) £20.00
10oz Thick Cut Gammon Steak, pine fried free range egg, chips, mushroo	
6oz Hand Pressed Beef Burger, serv brioche bun with chips, onion rings, & dill pickle	
Add cheese and bacon	£2.00
Seasoned Lemon Chicken Breast, ch salad (gf)	nips & tossed £12.50
Grilled Salmon with whiskey and ho tossed salad & minted new potatoe	, ,
Pan Roasted Cajun Cod Fillet, tossed dressed new potatoes and olives	d salad, £14.50

SIDES

Chips	£3.50
Chips with cheese	£4.00
Tossed salad	£3.50
Garlic bread (4 Pieces)	£3.50
Garlic bread & mozzarella (4 Pieces)	£4.50
Peppercorn sauce	£3.00

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

£8.00

£13.50