



The  
Greyhound

## Secret Supper Club

### An ode to South Coast Summers

Friday 3<sup>rd</sup> May 2024

*The green shoots of spring have sprung and we celebrate the finest produce from Dorset, Devon and Cornwall alongside the freshness of the summer allotment, paired with wines from the Sharpham Estate, Devon*

**Cured River Test trout, pickled turnip and crab salad, nasturtium**

*Sharpham 'Figgie' Daniel, Col Fondo*

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**Mintern Magna Iron Age pork presa, charred purple broccoli, sorrel and spring onion salsa**

*Sharpham 'Oddy' Madeleine Angevin skin contact*

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**Pressed Portland lamb breast, sautéed sweetbreads, creamed Jersey Wares, broad beans and mint**

*Sharpham Pinot Noir*

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**Sharpham Washbourne**

*Sharpham Pinot Gris Wild Ferment*

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**'Gooseberry Fumble'**

*Sharpham Bacchus Stop Ferment*

**5 courses with pairing wines £75 per person**

**Tickets on sale via OpenTable**

*For all other enquiries please contact Andrea - [info@greyhoundfinchampstead.co.uk](mailto:info@greyhoundfinchampstead.co.uk)*

*Menus are subject to seasonal variations and changes as dictated by Mother Nature*

*Please note that due to supply chain inconsistencies caused by the war in Ukraine we may at times have GM oils in our fryers, please speak to a member of staff if this affects your menu choices.*

All prices are inclusive of VAT

Please inform us of any allergens and ask to speak to a manager for allergen advice.

[www.greyhoundfinchampstead.co.uk](http://www.greyhoundfinchampstead.co.uk)