



The
Greyhound

Secret Supper Club
From the Waters and the Wild

Friday 8th March 2024

The best of British wild fish and shellfish, vegetables foraged from nature's larder and paired with wines from Stanlake Park, Berkshire.

Grilled asparagus, Dorset crab

Bacchus Brut

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Torched river Test smoked eel, crispy chicken wings, wild garlic aioli, radish

Orange

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Grilled Brixham dab, langoustine and nettle butter

Regatta

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Poached fillet of wild Scottish sea trout, confit Jersey Royals, salty fingers, seaweed hollandaise

Pinot Noir Rose

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Jersey Rice pudding, Yorkshire rhubarb

King's Fume

5 courses with pairing wines £75 per person

Tickets on sale via OpenTable

For all other enquiries please contact Andrea - 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