

NIBBLE WITH YOUR TIPPLE

- Mustard and Maple Syrup Little Pork Sausages,**
spicy chutney £4.95
- Our Traditionally Handcrafted Scotch Egg**
served with HP sauce £3.95
- Home-baked Pork Pie** served with Piccalilli £3.95
- Little Scampi in the 'Basket',** homemade
tartare sauce £6.95

SHARE AND CHATTER

- The Three Greyhound's Traditional Pub Plate,**
of little pork sausages, our homemade Scotch egg,
pork pie, mackerel paté, scampi and half a pint
of prawns served with bread, sauces and relishes
(*enough for two or three to share*) £18.95
- Three Greyhounds Seafood Board,**
spiced smoked haddock fritter, little basket
of scampi, prawn Marie-Rose, homemade
mackerel paté, crispy squid, granary bread,
fresh tartare sauce, lemon and dill mayonnaise
(*enough for two or three to share*) £18.95
- 'Pint or Half a Pint' of Large Prawns,**
Cognac and Marie Rose sauce, wedge of lemon
half pint £8.00 | *pint* £16.00

TO BEGIN

- Crispy Warm Brie,** tomato and caramelised
onion chutney £5.95
- Today's Fresh Soup,** granary bread £5.95
- Field Mushrooms** pan fried with shallots,
finished in white wine and cream
served on toasted bread £5.95
- Corned Beef and Haggis Hash Cake,**
crispy bacon, fried hen's egg, HP sauce £5.95
- Spiced Smoked Haddock Fritter,**
curried mayonnaise £6.95



THE THREE GREYHOUNDS *of Allstock · Circa 1718*

The Three Greyhounds Inn was converted from an old farm, back in the day! Since rescuing the pub from closure back in 2012 we have celebrated the pub's farming heritage. We work tirelessly to support local farmers, suppliers and brewers. Potatoes, eggs, meat, artisan breads, cheeses, vegetables and cask ale are fine examples. Our fresh fish is delivered daily and we firmly believe 'what grows together goes together'.

THREE GREYHOUNDS FAVOURITES

- Crispy Cauliflower Katsu Curry,** spiced rice, garlic and herb naan, chutney £12.95
- Oven Baked Shepherd's Pie,** minced Lancashire lamb,
creamy mashed potato, sweet pickled red cabbage £15.95
- Grilled Steak Sandwich,** melting cheddar, crispy onions
on toasted sourdough, handful of chips £10.95
- Our 'Homemade Fish Finger' Sandwich,** fresh tartare sauce, handful of chips £8.95
- 10oz 28 Day Aged Prime Sirloin Steak** served with dressed salad,
roasted vine tomato and homecooked chips from Massey's Farm £22.95
- If you would like a fresh Pepper Sauce with our compliments to accompany your steak
please let us know... or maybe some crispy onion rings for £3.00*
- Crispy Chicken Katsu Curry,** fragrant rice, garlic and herb naan, chutney £14.95
- Our Famous Local Ale Battered Haddock** served with chips,
homemade tartare sauce and 'not so mushy' minted peas £14.50
- The Three Greyhound's Classic Burger** with smoked bacon
and melted English cheddar in a brioche bun with fresh chips
and our special tomato and caramelised onion chutney £13.95
- Homemade Smoked Fish Pie** with smoked haddock, 'hot smoked' salmon,
smoked trout and finished with spinach all in a creamy white wine sauce
with buttered greens £13.95
- Our Legendary Handcrafted Steak and Stilton Pie** served with chips
and minted 'not so mushy' peas £14.95
(*The oven's so busy we don't bake pies on Sundays*)

PUDDINGS

All our traditional puddings are baked here at the Three Greyhounds Inn everyday... ALL AT £5.50

- Homemade Bakewell Tart**
with raspberry ripple ice cream
- Sticky Toffee Pudding,** rum and raisin ice cream
- Chocolate Brownie,** vanilla pod ice cream
and chocolate sauce
- Allstock Mess,** meringue, whipped Chantilly
cream, raspberries and strawberries
- Cheshire Farm Ice Cream,**
One scoop £1.85
Two scoops £3.60
Three scoops £4.95
- Choose flavours from...* Vanilla Pod, Chocolate,
Strawberries and Cream, Rum and Raisin,
Raspberry Ripple or Honeycomb
- Cheese Board,**
Burt's Blue, Black Bomber Cheddar, Appleby's
smoked cheese and aged Red Leicester.
All served with chutney, Mrs McLaughlin's Irish
fruit cake & biscuits £9.95
*or choose one cheese as an individual
cheese plate for £4.95*

SUNDAY AT THE THREE GREYHOUNDS INN

- PLEASE DON'T FORGET THE THREE
GREYHOUNDS ON A SUNDAY.
- Prime Roast 28 day-aged Sirloin of British Beef,**
Yorkshire Pudding, roast potatoes, red cabbage,
seasonal fresh vegetables and gravy!! £14.95

PLEASE ASK US ABOUT PRIVATE PARTIES AND MEETINGS AVAILABLE IN OUR DOG HOUSE BARN

WINES

During the closure of our pubs, we all had time to reflect and enjoy wine! We have put together this list with many of our favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines.

We have put a ☺ (Tim, our 'Wine Man's' choice) by the absolute favourites! Wines also served by the glass are marked with a 🍷 glass symbol.

Reds

Monte Oton Garnacha, Spain

Easy drinking Spanish 'caramel' Garnacha one of my favourite wines for the price. £18.95 ☺

Peculiar Mr Pat Merlot, Australia

Plum, blackberry and black cherry fruits come through in this really quaffable Merlot. £19.95

Debajo Carignan, Chile

Blackberry and mulberry notes. So delicious and moreish. An easy drinking smooth red. £21.95 ☺ 🍷

Crocera Barbera d'Asti Superiore, Italy

Deep ruby red from Piedmont in Northern Italy, chocolate, wild cherry and blackcurrant notes. A great wine for the price £23.95 ☺ 🍷

Emiliana Adobe Pinot Noir, Bio-Bio Valley, Chile

A fresh and fruity organic and classy Pinot Noir Reserva. £22.95

Alianca Dao, Portugal

Solid core of toast and fruits, soft tannins, fresh and elegant wine making it a great company for a wide selection of foods. £22.95 ☺

Pablo Y Walter Malbec, Argentina

A classic wine from Mendoza and true favourite of mine and our customers. £24.95 🍷

Showdown Cabernet Sauvignon, U.S.A

Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. A great wine. £26.95 ☺ 🍷

Macia Batle Anada, Mallorca

One of my favourite Mallorcan wines, a real 'caramel' red, smooth with good red fruit flavours. £26.95 ☺

Tenuta Serranova Appassimento, Italy

Aromas of black fruit, mocha and spice. The palate has layers of ripe black cherry, bramble, dried fruit and coffee. A favourite red! £27.95 ☺

La Cote Sauvage Cotes Du Rhone Villages Cairanne, France

Oaky, vanilla and chocolate notes with the black fruits you would expect. This really is a lovely smooth wine with just enough oak, medium bodied, wonderful with a Sunday roast. £28.95

Borsao, Zarihs Syrah, Spain

Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. £31.95 ☺

Cline Cellars 'Ancient Vines' Zinfandel, USA

The Zinfandel grape is known as Primitivo in Italy. This wine shows spicy, bright strawberry, coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. A stunner! ☺ £39.95

La Colombaia Amarone della Valpolicella, Italy

Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. £45.00

Rosé

Pasquiers Rosé, France

This Rosé has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. £19.50 ☺ 🍷

Ontanon Clarete Pale Rosé, Spain

Clarete is an officially classified style of Rosado well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. £23.95 ☺ 🍷

Sparkling

Le Dolci Colline Prosecco Rosé, Italy

Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif £23.95

Fontessa Prosecco Brut, Italy

Fresh and gently fruity fizz from northeast Italy with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish £24.95 🍷

Chapel Down Brut, England

The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. £29.95 ☺

Champagne Charles Chevalier Brut d'Honneur Blanc, France

A fine Champagne, made in the classic tradition of the houses of Aj. Principally Pinot Noir and Chardonnay with a little Pinot Meunier, matured in cool chalk cellars before release. £39.95

Champagne Charles Chevalier Brut d'Honneur Rosé, France

A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. £44.95 ☺

White Wines

Ca' di Ponti Grillo, Sicily

Refreshing, crisp and dry white, perfect as an aperitif. £18.95 ☺ 🍷

El Ninot de Paper Blanco, Spain

This is a Spanish wine made with the Sauvignon Blanc and Viura grapes. The Valencian vineyard where this wine is produced is very well regarded. This wine is delicate, fresh and subtle. Great with fish or as an aperitif. £20.95 ☺ 🍷

Les Volets Chardonnay, France

A classy French Chardonnay with a little aging and toasty finish. £21.95 🍷

Adobe Viognier Reserva, Chile

Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. £22.95 ☺

Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France

Crisp flavours of citrus, apple and honeysuckle. £23.95 🍷

Cloud Factory Sauvignon Blanc Marlborough, New Zealand

A very popular SB that has been on our list for a while for good reason. Grapefruit and gooseberry notes typify this wine. £24.95 🍷

Boutinot 'La Fleur Solitaire', Côtes du Rhône Blanc, France

One of my favourite white wines. A classic with fish. £25.95 ☺

Casa de Vila Nova Alvarino, Portugal

Peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. A lovely wine! £25.95 ☺

La Battistina Gavi, Italy

A very popular Gavi. High-quality, complex white with apple and citrus notes. £26.95

Domaine Daniel Seguinot, Petit Chablis, France

This Chablis has deep fruited flavours to compliment the 'signature' flinty nose. An excellent quality Chardonnay. £29.95