

NIBBLE WITH YOUR TIPPLE

**Mustard and Maple Syrup
Little Pork Sausages,**
red onion marmalade £4.95

**Our Traditionally
Handcrafted Scotch Egg**
served with HP sauce £3.95

Melting Cheddar Rarebit Pot,
toast, real ale chutney £4.95

Little Scampi in the 'Basket',
homemade tartare sauce £6.95

Massey's Farm Chips,
homemade 'Bloody Mary'
ketchup £3.50

Crispy Chicken Wings
citrus, chilli, honey £5.00

SHARE AND CHATTER

**The Three Greyhound's Traditional
Pub Plate,** of little pork sausages,
our homemade Scotch egg,
handmade sausage roll, 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,
Crispy monkfish, 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) £19.95

'Pint or Half a Pint' of Large Prawns,
Cognac and Marie Rose sauce,
wedge of lemon
half pint £8.00 | pint £16.00



THE THREE GREYHOUNDS *of Allstock · Circa 1718* ON SUNDAY

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'.

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

Confit Duck Croquettes, plum chutney,
pickled fennel salad £6.95

Pan Seared Wood Pigeon Breast Salad,
dressed leaves, croutons £7.95

Crispy Lager Battered Monkfish,
wild garlic mayonnaise, confit cherry tomato
and watercress salad £7.95

Butternut Squash and Spinach Risotto,
Old Winchester cheese, toasted pine nuts £6.95

THREE GREYHOUNDS FAVOURITES

Prime Roast 28 Day Aged Sirloin of Beef, Yorkshire pudding, roast potatoes,
seasonal fresh vegetables and gravy £15.95

Half a Roasted Free Range Chicken, Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy £14.95

Pan Roasted Duck Breast, Dauphinoise potato, with buttered greens, blackcurrant jus, little duck croquette £17.95

Panko Crumbed Cauliflower Katsu Curry, spiced rice, garlic and herb naan, chutney £12.95

Slow Cooked Venison Cottage Pie, spiced red cabbage £15.95

Pan-Fried Wild Boar Sausages, caramelised onion hash cake, spiced red cabbage, shallot gravy £13.95

10oz 28 Day Aged Prime Sirloin Steak served with grilled mushroom, roasted vine tomato
and homecooked chips from Massey's Farm £23.95

*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 £14.95

Oven Roasted Cod Loin, Yorkshire chorizo and mixed bean cassoulet £16.95

Pan Fried Yorkshire Middle White Pork Chop, Clonakilty black pudding croquette,
creamy mash, crispy onions, apple cider gravy £15.95

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 £14.50

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 £14.95

FAVOURITE PUDDINGS

All our traditional puddings are baked here at the Three Greyhounds Inn everyday...

ALL AT £6.25

Apple and Blackberry Crumble with vanilla custard

Lemon Meringue Allstock Mess, meringue, Chantilly cream, lemon curd

Sticky Toffee Pudding, rum and raisin ice cream

Chocolate Brownie, vanilla pod ice cream and chocolate sauce

Affogato, vanilla pod ice cream, espresso coffee, Amaretto liqueur, amaretti biscuit

Dark Chocolate and Orange Cheesecake, Cointreau ice cream

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, Cointreau, Raspberry Ripple or Honeycomb*

The Chefs' Select Cheeses,

'Cheese Champion' Carole from the famous Chester Cheese Shop.

All served with chutney and biscuits, celery and grapes.

Featuring Burt's Blue, Cornish Yarg, Cenarth Brie and Old Winchester.

Cheese plate for one £7.95

WEEKDAY LUNCHES AT THE THREE GREYHOUNDS

Please don't forget the Three Greyhounds on a weekday lunchtime.

We offer a Lunchtime Snacks menu Monday to Friday, in addition to our full
menu, serving food all day, seven days a week, from mid-day. **See you soon.**

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes. Weights shown approximate prior to cooking. All items subject to availability.

BRANDY LIQUID PUDDINGS

A Brandy Alexander

Cognac, Dark Creme de Cacao, fresh cream shaken over ice... a classic!! £7.95

Brandy Alexander is a sweet, brandy-based cocktail consisting of cognac and crème de cacao that became popular during the early 20th century. It is a variation of an earlier, gin-based cocktail called simply an Alexander.

There are many rumors about its origins. It was supposedly created at the time of the wedding of Princess Mary and Viscount Lascelles, in London, in 1922. However, the drama critic and Algonquin Round Table member Alexander Woollcott claimed that it was named after him. Other stories say it was named after the Russian tsar Alexander II.

According to historian Barry Popik, the Brandy Alexander was likely born at Rector's, New York's premier pre-Prohibition lobster palace. The bartender there, a certain Troy Alexander, created his eponymous concoction in order to serve a white drink at a dinner celebrating Phoebe Snow.

Parisienne Coffee

VSOP Cognac, freshly ground coffee and fresh cream £5.95

Orange Parisienne Coffee

Grande Marnier, freshly ground coffee and fresh cream £5.95

Parisienne coffee is a brandy variant of what is widely known as an Irish coffee (made with Irish Whiskey). Liqueur coffees are particularly popular in Galicia, Spain where they are considered a traditional drink. This liqueur coffee is widely known throughout Spain as Carajillo and is made from a blend of coffee, sugar and aguardiente (orujo, Spanish brandy, rum or any other strong alcohol).

PUDDING WINES

Domaine de Grange Neuve Monbazillac, France

The nose is fresh with classic botrytis marmalade and ripe nectarine. Flavours on the palate are richer: honey with a finishing twist of bitter orange.

£19.95 ½ £3.00 100ml £5.95

Ginestet Classique Sauternes, France

Rich in honey and sweet floral tones with hints of citrus marmalade. The palate is rich and smooth with similar sweet floral and honeyed apricot flavours.

£25.95 ½ £3.00 100ml £5.95

Fernando de Castilla Classic Pedro Ximénez, Spain

Intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity.

£39.95 ½ £3.95 100ml £6.95

A PLACE TO STAY?

Our beautifully restored Roebuck Inn in the leafy village of Mobberley, Cheshire, features six rustic boutique bedrooms with a little touch of luxury. A cosy bar, neighbourhood bistro and outside terraces complete a wonderful stay away. You can enjoy simply relaxing or doing a pub walk, taking in the fresh Cheshire air whilst looking up our award winning Bulls Head and Church Inn, both just short walks away.

Visit www.roebuckinmobberley.co.uk
or phone us on 01565 873939

Alternatively we have the old Headmaster's House B&B adjacent to our Cholmondeley Arms Pub on Lord Cholmondeley's Estate near Wrenbury. We are currently completing building works and will be reopening in Spring 2022.

Visit www.cholmondeleyarms.co.uk
or telephone 01829 720300

WEDDINGS, PRIVATE PARTIES AND MEETINGS



The Three Greyhounds Inn offers the opportunity for a variety of gatherings, weddings, private parties, lunches and suppers as well as business functions in our characterful Old Dog House Barn adjacent to the pub.

Please ask us for more details.

THE THREE GREYHOUNDS INN CAR CLUB

Want to be part of our pub car club?



We are looking for car owners of Vintage, Classic, Sports and 'cherished' cars to join our club. You will enjoy local Treasure Hunts, Car Meets and 'drive out' days through the year!

Visit our website for details on how you can join.
www.thethreegreyhoundsinn.co.uk

PORTS

'Cheese without Port is like a kiss without a squeeze'

Graham's Blend 5 White Port

Either as part of a long drink or on its own, this is a more aromatic and fresher style of White Port with the addition of Moscatel Galego.

£4.25 ½ £23.00 100ml £45.00

Graham's Blend 12 Ruby Port

A rarity in that it's a Ruby port which can be served chilled as part of a cocktail, or served on its own. A cooler fermentation ensures low tannin and extra fruit vibrancy.

£4.25 ½ £23.00 100ml £45.00

Dow's Late Bottled Vintage Port

Full-bodied, opulent and rich but perfectly balanced with soft, peppery tannins and a fine acidity.

£5.50 ½ £17.00 100ml £33.50

Graham's 10 Year Tawny Port

Such a versatile port which can be enjoyed on its own, with starters, mains or desserts. Complex and incredibly refreshing.

£10.00 ½ £35.00 100ml £65.00

Graham's 20 Year Tawny Port

With the extra average age of the time the port has spent in wood, we see a more balanced palate and a more refined finish.

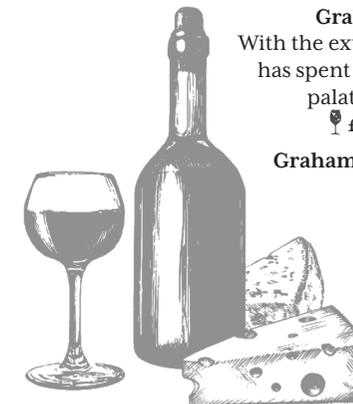
£12.00 ½ £40.00 100ml £80.00

Graham's Quinta dos Malvedos 2006 Port Half Bottle

The flagship estate at Graham's and one which produces very intense but delightful ports.

This current vintage offers a fantastic drinking window.

£35.00



MUSIC SESSIONS

on occasional Thursdays

Enjoy easy listening live music while you dine and drink Here at the Three Greyhounds Inn on the occasional Thursday evening.

Please ask us for details or visit our website.
www.thethreegreyhoundsinn.co.uk