

NIBBLE WITH YOUR TIPPLE

- Mustard and Maple Syrup Little Pork Sausages** red onion marmalade £5.95
- Crispy Squid**, tartare sauce £5.95
- Little Chicken in a 'Basket'** crispy chicken wings, citrus, chilli, honey £7.95
- Bowl of Massey's Farm Chips** sea salt, homemade 'Bloody Mary' ketchup £3.95
- Our Traditionally Handcrafted Scotch Egg** HP sauce £4.95
- Melting Cheddar Rarebit Pot** toast, real ale chutney £5.95
- Little Scampi in a 'Basket'** homemade tartare sauce £7.95

SHARE AND CHATTER

- The Three Greyhound's Traditional Pub Plate**, of little pork sausages, our homemade Scotch egg, crispy brie, duck and brandy pâté, scampi and pork pie, served with bread, sauces and relishes (*enough for two or three to share*) £21.95
- Three Greyhounds Seafood Board**, smoked mackerel pâté, little basket of scampi, prawn Marie-Rose, salmon gravadlax, squid, crispy king prawns, granary bread, fresh tartare sauce, lemon and dill mayonnaise (*enough for two or three to share*) £20.95



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 pubs 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 £6.95
- Today's Freshly Made Soup**, granary bread £6.25
- Field Mushrooms** pan fried with shallots, finished in white wine and cream served on toasted bread £6.95
- Crispy King Prawns**, orange, dill and lime sauce, watercress salad £9.95
- Corned Beef Hash Cake**, fried Hen's Egg, HP sauce £7.95
- Duck Liver and Orange Pâté**, plum and port jelly, warm toast £7.95
- Pan Seared Pigeon Breast**, sautéed wild mushrooms, Clonakity black pudding, bacon lardons, parsnip purée, port jus £8.95
- Slow Braised Beef Short Ribs**, sticky barbeque glaze £7.95

THREE GREYHOUNDS FAVOURITES

- Fresh Fish Dish of the Day**, Our Kitchen Team are preparing a special fish dish for you to enjoy please ask us for details MARKET PRICE
- Slow Roasted Pulled Lamb Shoulder**, carrot and celeriac mash, buttered seasonal greens, redcurrant and port wine sauce £19.95
- Slow Cooked Cheshire Game Stew**, creamy mashed potato, herb dumplings, spiced red cabbage £16.95
- Pan Roasted Cod Loins**, Yorkshire chorizo hash cake, buttered tender stem broccoli and garden peas £17.95
- Portobello Mushroom Burger**, crispy onion rings, tomato and caramelised onion chutney, Massey's farm chips £13.95
- Our Legendary Homemade Handcrafted Chicken, Smoked Ham, Leek and Tarragon Pie** served with chips and 'not so mushy' minted peas £15.95
- Prime 10oz Ribeye** served with grilled mushroom, roasted vine tomato and homecooked chips from Massey's Farm £24.95
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 £3.95
- Crispy Chicken Katsu Curry**, fragrant rice, garlic and herb naan, chutney £15.95
- Cricketer's Cheddar and Old Winchester Cheese and Caramelised Onion Pie**, wholegrain mustard mashed potato, garden peas and seasonal greens £14.95
- Our Famous Local Ale Battered Haddock** served with chips, homemade tartare sauce and 'not so mushy' minted peas £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 £14.95

ACCOMPANIMENTS

- Bowl of Massey's Farm Chips** seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.95
- Creamy Mashed Cheshire Potato** £3.75
- Buttered Seasonal Greens** £3.75
- Dressed Mixed Leaf Salad** £3.75
- Homemade Crispy Onion Rings** £3.95
- Garden Peas and Bacon** £3.75

**WE ALSO OFFER
A LIGHTER SNACKS
MENU AT LUNCHTIMES
Monday to Friday here at the
Three Greyhounds Inn**

FAVOURITE PUDDINGS

ALL AT £6.75

- Coffee Liqueur Cheesecake**, honeycomb ice cream
- Toffee Apple Crumble**, warm custard
- Allstock Mulled Winter Berry Mess**, meringue, Chantilly cream
- Sticky Toffee Pudding**, rum and raisin ice cream
- Chocolate Brownie**, vanilla pod ice cream and chocolate sauce
- 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 Three Greyhounds Inn Artisan Cheese Board**
Ben and his kitchen team have selected four artisan cheeses for you to enjoy from the Cheese Yard in Knutsford. Our cheese board features...
four seasonal cheeses, served with biscuits, grapes, spiced plum and real ale chutneys £9.95

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, honey glazed Chantenay carrots, seasonal greens and gravy £16.95
- Half a Roasted Free Range Chicken**, Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £15.95
- Roast Leg of Lamb**, Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £19.95

BRANDY LIQUID PUDDINGS

A Brandy Alexander

Cognac, Dark Creme de Cacao, fresh cream shaken over ice... a classic!! £9.95

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 🍷 £3.00 🍷 £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 🍷 £3.00 🍷 £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 🍷 £3.95 🍷 £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.roebuckinnmobberley.co.uk
or phone us on 01565 873939

Alternatively we have the old Headmaster's House Bedrooms, adjacent to our Cholmondeley Arms Pub on Lord Cholmondeley's Estate near Whitchurch. All the bedrooms have, very recently, been fully refurbished.

Visit www.cholmondeleyarms.co.uk
or telephone 01829 72030

WEDDINGS, PRIVATE PARTIES AND MEETINGS



Please ask us for more details.

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.

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 🍷 £23.00 🍷 £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 🍷 £23.00 🍷 £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 🍷 £17.00 🍷 £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 🍷 £35.00 🍷 £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 🍷 £40.00 🍷 £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 Fridays

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

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

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 ☺ 🍷

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 ☺

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 £24.95 ☺ 🍷

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. £27.95 ☺

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 Côte 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. £29.95

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. £34.00 ☺

Cline Cellars 'Ancient Vines' Zinfandel, U.S.A

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. £48.00

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. £19.95 ☺ 🍷

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 one and having visited the Bodega myself it is renowned for great wines. £24.95 ☺ 🍷

Sparkling

Le Dolci Cellars Prosecco Rosé, Italy

Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif £25.95

Fonteina 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 £25.95 🍷

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. £42.45

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. £47.45 ☺

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. £24.95 🍷

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. £25.95 🍷

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

One of my favourite white wines. A classic with fish. £26.95 ☺

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! £26.95 ☺

La Battistina Gavi Italy

A very popular Gavi. High-quality, complex white with apple and citrus notes. £27.95

Domaine Daniel Seguinot, Petit Chablis, France

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

LAYDOWN

NIBBLE WITH YOUR TIPPLE

- Mustard and Maple Syrup Little Pork Sausages** red onion marmalade £4.95
- Haggis Bon Bons** burnt apple purée £4.95
- Little Chicken in a 'Basket'** crispy Cheshire chicken wings, citrus, chilli, honey £7.95
- Bowl of Massey's Farm Chips** sea salt, homemade 'Bloody Mary' ketchup £3.75
- Our Traditionally Handcrafted Scotch Egg** HP sauce £3.95
- Melting Cheddar Rarebit Pot** toast, real ale chutney £4.95
- Little Scampi in a 'Basket'** homemade tartare sauce £7.95

SHARE AND CHATTER

- The Three Greyhound's Traditional Pub Plate**, of little pork sausages, our homemade Scotch egg, haggis bon bons, mackerel paté, scampi and half a pint of prawns served with bread, sauces and relishes (enough for two or three to share) £19.95
- Three Greyhounds Seafood Board**, steamed mussels, little basket of scampi, prawn Marie-Rose, hot smoked salmon, lemon and chive 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



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TO BEGIN

- Crispy Warm Brie**, tomato and caramelised onion chutney £6.25
- Today's Freshly Made Soup**, granary bread £6.25
- Field Mushrooms** pan fried with shallots, finished in white wine and cream served on toasted bread £6.25
- Corned Beef and Haggis Hash Cake**, crispy bacon, fried hen's egg, HP sauce £6.50
- Pan Fried Pigeon Breast**, parsnip purée, Clonakilty black pudding, port wine sauce £7.95
- Hot Smoked Salmon, Lemon and Chive Paté**, warm toast £6.95
- Steamed Mussels** cooked in cider, bacon and shallots, crusty bread £7.95
- Pan Seared Scallops**, garden pea purée, Cumbrian air dried ham £12.95

THREE GREYHOUNDS FAVOURITES

- Pan Roasted Venison Loin**, fondant potato, winter greens, port wine and blackberry sauce £19.95
- Bubble and Squeak Hash Cake**, lentil, heritage carrot and shallot casserole £13.95
- Crispy Crumbed Cauliflower Katsu Curry**, spiced rice, garlic and herb naan, chutney £13.95
- Pan Roasted Lamb Rump** crushed new potatoes with chives, heritage carrots, winter greens, wine and redcurrant gravy £19.95
- 10oz 28 Day Aged Prime Sirloin Steak** served with grilled mushroom, roasted vine tomato and homecooked chips from Massey's Farm £24.95
- 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 £3.75*
- Crispy Chicken Katsu Curry**, fragrant rice, garlic and herb naan, chutney £15.95
- Our Famous Local Ale Battered Haddock** served with chips, homemade tartare sauce and 'not so mushy' minted peas £14.95
- Pan Fried Sea Bream**, lemon butter sauce, creamed Savoy cabbage, leeks and bacon, sautéed new potatoes £16.95
- Pan Fried Yorkshire Middle White Pork Chop** haggis bon bons, creamy mashed potatoes, winter greens and a cider gravy £16.95
- 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 £15.95
- Our Legendary Homemade Handcrafted Chicken, Smoked Ham, Leek and Tarragon Pie** served with chips and 'not so mushy' minted peas £14.95

- Creamy Mashed Cheshire Potato** £3.75
- Buttered Winter Greens** £3.75
- Dressed Mixed Salad** £3.75
- Red Cabbage** £3.50
- Homemade Crispy Onion Rings** £3.75

FAVOURITE PUDDINGS

All our traditional puddings are baked here at the Three Greyhounds Inn everyday... ALL AT £6.75

- Traditional Bread and Butter Pudding**, vanilla pod ice cream
- Chocolate and Orange Cheese Cake**, Cointreau Ice cream
- Apple and Blackberry Crumble**, vanilla pod ice cream
- Allstock Banoffee Mess**, meringue, Chantilly cream, banana and toffee
- 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
- Rhubarb and Custard Panna Cotta**, ginger crumb
- 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

ACCOMPANIMENTS

- Bowl of Massey's Farm Chips** seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.75

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.