

NIBBLE WITH YOUR TIPPLE

- Mustard and Maple Syrup Little Pork Sausages** red onion marmalade £5.95
- Crispy Squid**, lemon mayonnaise £5.95
- Little Chicken in a 'Basket'** crispy chicken wings, citrus, chilli, honey £6.95
- 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 £8.95

SHARE AND CHATTER

- The Three Greyhound's Traditional Pub Plate** of little pork sausages, our homemade Scotch egg, crispy brie, pork, duck and orange pâté, scampi and pork pie, served with bread, sauces and chutneys (enough for two or three to share) £23.95
- The Three Greyhounds Seafood Board**, smoked mackerel pâté, little basket of scampi, prawn Marie-Rose, salmon gravadlax, tempura squid, crispy monkfish, granary bread, fresh tartare sauce, lemon and dill mayonnaise (enough for two or three to share) £22.95



THE THREE GREYHOUNDS *of Allostock · 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 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
- Corned Beef Hash Cake**, fried Hen's Egg, HP sauce £7.95
- Pork, Duck and Orange Pâté** sticky fig chutney, granary toast £7.95
- Naturally Smoked Haddock**, pan fried scallion and potato cake, wilted spinach, leek and mature Cheddar sauce £8.95
- Clonakilty Black Pudding and Bramley Apple Croquettes**, spiced apple and parsnip purée, pickled chanterelles £6.95
- Crispy Monkfish 'Scampi'**, lemon, sea salt, black garlic aioli £10.95

THREE GREYHOUNDS FAVOURITES

- Prime Roast 28 day-aged Sirloin of British Beef**, Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £17.95
- Half a Roasted Free Range Chicken**, Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £16.95
- Roast Leg of Lamb**, Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £19.95
- Add a portion of Cauliflower Cheese to your roast for £3.95*
- 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*
- Pan Roasted Hake Fillet**, potato, leek, wild mushroom and pancetta fricassée £17.95
- Crispy Chicken Katsu Curry**, fragrant rice, garlic and herb naan, chutney £16.95
- Our Famous Local Ale Battered Haddock** served with chips, homemade tartare sauce and 'not so mushy' minted peas £16.95
- Slow Cooked Venison and Red Wine Cottage Pie**, spiced red cabbage £16.95
- Crispy Cauliflower and Vegetable Curry**, spiced rice, garlic and herb naan, chutney £14.95
- 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
- Sautéed New Potatoes**, garden peas and bacon £3.75
- Cauliflower Cheese** £3.95

FAVOURITE PUDDINGS

ALL AT £6.75

- Salted Caramel Cheesecake**, vanilla pod ice cream
- Bramley Apple and Mainwaring Arms Spiced Rum Crumble**, warm custard
- Ben's Banana Bread**, salted caramel ice cream, toffee sauce and caramelised banana
- Pineapple Upside Down Cake**, coconut crème Anglaise, rum and raisin ice 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, salted caramel, rum and raisin, cointreau, raspberry ripple or honeycomb
- The Three Greyhounds Inn Artisan Cheese Board**
Ben and his kitchen team have selected three artisan cheeses for you to enjoy from the Cheese Yard in Knutsford. Our cheese board features Clare Burt's Blue, Snowdonia Black Bomber and Applewood Smoked Farmhouse Cheese, with biscuits and grapes, served with our Yorkshire onion and real ale chutneys £8.95

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.