

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 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

- Spiced Parsnip and Apple Soup,** crusty bread £6.95
- Festive Prawn Cocktail,** Marie-Rose and Cognac sauce, baby gem lettuce, lemon squeeze, granary bread £8.95
- Venison Meatballs,** butternut squash and parmesan purée, pickled cranberries £8.95
- Crispy Warm Brie,** tomato and caramelised onion chutney £6.95
- 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
- Crispy Monkfish 'Scampi',** lemon, sea salt, black garlic aioli £10.95

THREE GREYHOUNDS FAVOURITES

- Butter Roasted Turkey,** roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, cranberry sauce, gravy £17.95
- Creamy Smoked Haddock, Prawn and Salmon Chowder,** fresh herb and parmesan crumb, granary bread £16.95
- Slow Cooked Tatton Game Stew,** spiced red cabbage, creamy mashed potato £16.95
- Pan Roasted Lamb Chops,** braised lamb shoulder shepherd's pie, creamy herb mashed potato, heritage carrots, curly kale, lamb jus, black cherries £21.95
- Pan Roasted Hake Fillet,** potato, leek, wild mushroom and pancetta fricassee £17.95
- 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
- Our Legendary Homemade Handcrafted Chicken, Smoked Ham, Leek and Tarragon Pie** served with chips and 'not so mushy' minted peas £16.95
- 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 £16.95
- 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 £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 & 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

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

FAVOURITE PUDDINGS

ALL AT £6.75

- Christmas Pudding,** macerated winter berries, brandy cream
- Baileys Bread and Butter Pudding,** vanilla pod ice cream
- Chocolate and Orange Cheesecake,** pouring cream
- Bramley Apple and Mainwaring Arms Spiced Rum Crumble,** warm custard
- 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

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 £17.95
- Butter Roasted Turkey,** roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, cranberry sauce, gravy £17.95
- Roast Leg of Lamb,** Yorkshire Pudding, roast potatoes, honey glazed Chantenay carrots, seasonal greens and gravy £19.95