

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 **£7.95**
- Bowl of Massey's Farm Chips,
sea salt, homemade 'Bloody Mary'
ketchup **£4.25**
- Our Traditionally Handcrafted
Scotch Egg, HP sauce **£4.95**
- Warm Welsh Rarebit Cheese Pot,
granary 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, venison sausage roll,
scampi and pork pie, served
with bread, sauces and chutneys
(enough for two or three to share)
£24.95
- The Three Greyhounds
Seafood Board,
smoked mackerel pâté,
little basket of scampi, prawn
Marie-Rose, salmon gravadlax,
crispy squid, salmon fishcake,
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

- Little Beef Brisket Pot Pie, mushy peas,
HP sauce **£8.95**
- Pan Seared Scallops, bacon jam,
lemon and parsley sauce **£12.95**
- Venison and Thyme Sausage Roll,
blackberry ketchup **£6.95**
- Poached Scottish Salmon, Dill and Chive Fishcake,
lemon mayonnaise **£8.95**
- 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**

Three Greyhounds FAVOURITES

- Oven Roasted Thyme Crusted Lamb Loin, Lyonnaise potatoes,
buttered tender stem broccoli, port wine and redcurrant sauce **£21.95**
- Crispy Middle White Pork Belly, celeriac purée, balsamic glazed shallots,
buttered honey roast carrots, kale, apple and cider sauce **£18.95**
- Creamy Smoked Haddock, Prawn and Salmon Chowder,
herb and cheese crumb, Massey's Farm chips, granary bread **£18.95**
- 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 tomatoes
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 **£18.95**
- Cricketer's Cheddar and Old Winchester Cheese and Caramelised Onion Pie,
wholegrain mustard mashed potato, garden peas and seasonal greens **£15.95**
- 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 and caramelised onion chutney **£15.95**
- Crispy Chicken Katsu Curry, fragrant rice, garlic and herb naan, chutney **£17.95**

ACCOMPANIMENTS

- Bowl of Massey's Farm Chips
seasoned with sea salt
and served with homemade
'Bloody Mary' ketchup **£4.25**
- 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**

- Salted Caramel Cheesecake, vanilla pod ice cream
- Bramley Apple and Mainwaring Arms Spiced Rum Crumble, warm custard
- Yorkshire Rhubarb Bread and Butter Pudding, rhubarb and ginger compôte,
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
- 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**
- 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**

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!! £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.

A PLACE TO STAY?

Fitzherbert Arms, Swynnerton, Staffordshire, We have ten wonderfully restored 'country chic' bedrooms situated in our grade 2 listed 'Fitzherbert Farmhouse' adjacent to our Fitzherbert Arms. Enjoy our famous pub, village walks, the world acclaimed Potteries and of course the Staffordshire countryside. We also have our award-winning sister pub, the Mainwaring Arms, just 7 miles away in the picturesque village of Whitmore for you to enjoy too.

Visit www.fitzherbertarms.co.uk for more information.

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



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 | £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.



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