

NIBBLE with your TIPPLE

Mustard and Maple Syrup
Little Pork Sausages,
red onion marmalade **£5.95**

Crispy Squid, lemon mayonnaise **£6.95**

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, mackerel
pâté Scampi, chicken wings 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 and smoked haddock fishcake,
granary bread, fresh tartare sauce,
lemon and dill mayonnaise
(enough for two or three to share)
£23.95



THE THREE GREYHOUNDS of Allostock · 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

Chicken, Pancetta and Cricketer's Cheddar Croquettes
garlic mayonnaise **£8.95**

Crispy Cheshire Lamb and Feta Salad, pomegranate seeds,
crispy chickpeas, mixed leaves, mint yoghurt dressing **£8.95**

Salmon and Smoked Haddock Fishcake
dressed leaves, horseradish mayonnaise **£8.95**

Pan Seared Scallops, crispy pancetta,
garden pea purée, herb oil, pea shoots **£13.95**

Melting Crumbed English Brie,
tomato and caramelised onion chutney **£7.95**

Today's Freshly Made Soup, granary bread **£6.95**

Field Mushrooms, pan fried with shallots, finished
in white wine and cream served on toasted bread **£7.95**

Corned Beef Hash Cake, fried hen's egg, HP sauce **£7.95**

Steamed Menai Mussels, leeks, thyme,
cider, cream, crusty bread **£9.95**

Order as a main course served
with Massey's Farm chips for **£16.95**

Three Greyhounds FAVOURITES

Pan Fried Sea Bass, sautéed new potatoes, cherry tomatoes,
shallots and baby prawns, madras butter sauce **£19.95**

Pan Seared Pork Tenderloin, creamy spring onion mashed potato,
tenderstem broccoli, wild mushroom and madeira wine sauce **£19.95**

Pan Roasted Lamb Rump, pea and mint hash cake,
seasonal greens, lamb and shallot reduction **£22.95**

Ben's Bouillabaisse, a Provençal stew of monkfish,
king prawns and mussels, fresh granary bread, rouille, **£19.95**

Spicy Crumbed Chicken Burger, buttermilk fried chicken, chipotle sauce,
Swiss cheese, lettuce, pickled red onion, tomato, Massey's Farm chips **£16.95**

Chicken Katsu Curry, fragrant rice, garlic and herb naan, chutney **£17.95**

Crispy Cauliflower and Vegetable Curry, spiced rice,
garlic and herb naan, chutney **£15.95**

Our Legendary Homemade Handcrafted Chicken, Smoked Ham, Leek
and Tarragon Pie served with chips and 'not so mushy' minted peas **£17.95**

Cricketer's Cheddar and Old Winchester Cheese and Caramelised Onion Pie,
wholegrain mustard mashed potato, garden peas and seasonal greens **£16.95**

Our Famous Local Ale Battered Haddock served with chips,
homemade tartare sauce and 'not so mushy' minted peas **£17.95**

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 **£16.95**

Prime 10oz 28 Day Aged Ribeye served with grilled mushroom,
roasted vine tomatoes and homecooked chips from Massey's Farm **£28.95**

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 **£4.50**

ACCOMPANIMENTS

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

Creamy Mashed
Cheshire Potato **£3.95**

Buttered Seasonal
Greens **£3.95**

Dressed Mixed
Leaf Salad **£3.95**

Homemade Crispy
Onion Rings **£3.95**

Sautéed New Potatoes,
garden peas and bacon **£4.25**

FAVOURITE PUDDINGS

All at **£6.95**

Mango and Passionfruit Cheesecake, raspberry compote, vanilla pod ice cream

Yorkshire Rhubarb and Apple Crumble, warm custard

'Bakewell' Cherry and Almond Bread and Butter Pudding, cherry gel, vanilla pod ice cream

Allostock Banoffee Mess, meringue, Chantilly cream, banana and toffee

Sticky Toffee Pudding, salted caramel ice cream

Chocolate Brownie, vanilla pod ice cream and chocolate sauce

Cheshire Farm Ice Cream,

One scoop **£1.95** | Two scoops **£3.85** | Three scoops **£5.25**

Choose flavours from... vanilla pod, chocolate, strawberries and cream,
white chocolate, salted caramel, rum and raisin, 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 **£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 **£18.95**

Half a Roasted Free Range Chicken, Yorkshire Pudding, roast potatoes,
honey glazed Chantenay carrots, seasonal greens and gravy **£17.95**

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.

50ml glass **£3.50** or 100ml glass **£6.95**

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.

50ml glass **£3.50** or 100ml glass **£6.95**

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.

50ml glass **£3.50** or 100ml glass **£6.95**

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 five 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 guest bedrooms available in our Old Headmaster's House and our newly restored Juniper Cottage both adjacent to our **Cholmondeley Arms Pub** on the Cholmondeley's Estate in Cheshire. A rural escape with great food, lots of gins to enjoy and some great walks.

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.

50ml **£4.00** 100ml **£6.95**

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.

50ml **£4.00** 100ml **£6.95**

Graham's Six Grapes Port

An absolute classic with very balanced fruit and tannins and rich flavours of black cherry, plum, chocolate and mint.

50ml **£3.00** 100ml **£5.15**

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.

50ml **£5.50** 100ml **£8.50**

Graham's Quinta dos Malvedos 2012 Vintage Port

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

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