

The Three Greyhounds' Menu

STARTERS

Soup of the Day (v) • 5.50

Served with sourdough bread and butter.

Roast Shallot & Armagnac Tarte Tatin (ve) • 6.00

Roasted baby shallots with an Armagnac glaze, baked in puff pastry and served with balsamic dressing.

House-Cooked Nachos (v) • 9.50

Hand-cut tortillas, Cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños.

Add BBQ pork 1.00

SEASONAL FAVORITES

Wheatberry, Apple & Cranberry Salad (ve) • 9.50

Wheatberry kernels, diced apple, cranberries, spring onions and apricots combined with salad leaves, cherry tomatoes and cucumber, topped with sunflower and pumpkin seeds:

Add one of the below:

Sliced Avocado (ve) 12.00

Chargrilled Chicken Breast 12.00

Smoked Applewood Macaroni Cheese (v) • 10.50

Macaroni pasta in a rich Smoked Applewood cheese sauce and topped with mature Cheddar. Served with garlic ciabatta bread.

Add bacon • 1.00

CLASSIC MAIN DISHES

Nicholson's Fish & Chips • 14.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce.

Large • 16.00

10oz Ribeye • 18.50

21-day-aged ribeye steak topped with garlic butter, served with roasted flat mushroom, a plum tomato, crispy hand battered onion rings and chips.

Add peppercorn sauce or blue cheese sauce • 2.00

Nicholson's Hunter's Chicken • 12.50

Grilled chicken breast topped with smoked back bacon, BBQ sauce and cheese, served with a house salad, hand-battered onion rings and chips.

Toad in the Hole • 12.00

British outdoor-bred pork sausages inside a Yorkshire pudding with creamy mashed potato, topped with a rich balsamic caramelised onion gravy, served with steamed greens and glazed Chantenay carrots.

Vegetarian sausage Toad in the Hole (v) • 12.00

Chicken Tikka Masala • 13.00

Marinated chicken breast in a classic tikka masala sauce, served with pilau rice, a crispy poppadom, mango chutney and a naan bread.

OUR BURGERS

All our burgers are served on a toasted linseed bun with lettuce, gherkin, tomato and mayonnaise, served with BBQ salsa and skin-on fries, unless otherwise stated.

Classic Burger • 12.00

Chargrilled beef burger topped with Monterey Jack cheese.

Chicken Burger • 12.00

Crispy buttermilk chicken breast topped with Monterey Jack cheese.

Add avocado and smoked back bacon 2.00

Beyond Meat Burger® (ve) • 15.00

The revolutionary Beyond Meat burger. A plant-based patty topped with a cheese alternative produced from coconut oil and served with a house salad.

Nicholson's Burger • 15.00

Two chargrilled beef burgers or buttermilk chicken breasts with smoked back bacon, Monterey Jack cheese and hand-battered onion rings.

Cauliflower, Kale and Smoked Cheddar Cheese Burger (v) • 11.25

Encased in a crispy parsley crumb.

OUR PIES

All our pies served with creamy mashed potatoes, steamed greens and glazed Chantenay carrots and gravy

Chicken and Mushroom Pie • 13.50

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry.

Steak & Nicholson's Pale Ale Pie • 14.00

British beef slow-cooked in Nicholson's Pale Ale, encased in shortcrust pastry.

Trio of Mini Pies • 13.50

Pulled beef & ale, British chicken Balti and shepherd's pies.

Lancashire Hot Pot • 14.00

Slow cooked pulled lamb in a rich red wine, rosemary & thyme sauce topped with sliced potatoes.

Root Vegetable Hot Pot (ve) • 11.00

A hearty vegan hot pot of carrots, swede and pearl barley, topped with sauté potatoes and a herb crumb.

Wild Boar & chorizo pie • 15.00

Wild Boar, chorizo and red peppers cooked in a rich fino sherry sauce, encased in pastry and topped with paprika dusted puff pastry lid.

Game Pie • 16.00

Pheasant, venison and partridge cooked in a rich merlot red wine sauce with root vegetables, mushroom and thyme, encased in shortcrust pastry

Allergens

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones. *Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Where table service is offered, a discretionary service charge of 10% may be added.