

SUNDAY ROAST DINNER @

a selection of roasted joints, changes weekly, ask for todays options served with roasted potatoes, creamy mash, yorkshire pudding, seasonal veg & gravy

nut roast or beetroot & butternut squash wellington

served with roasted potatoes and seasonal veg

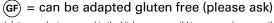
adult - £14.50 small plate - £11.50

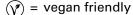
extras: braised spiced red cabbage (£1.50) or cauliflower cheese (£2.50)

STARTERS		KIDS MENU	
soup of the day GF served with sliced toasted ciabatta classic prawn cocktail GF with marie rose sauce served on a bed of crispy lettuce, buttered bread breaded brie wedges	£5.95 £6.50 £6.95	beefburger fries, beans/peas sausage fries or mash, beans/peas chicken nuggets fries, beans/peas fish goujons fries, beans/peas GF maccaroni cheese garlic ciabatta	£8.95 £8.95 £8.95 £8.95
with cranberry sauce PUB CLASSICS	20.00	(all kids meals includes a drink and icelol	ly)
hunters chicken	£14.50	SANDWICHES @	
with fries, onion rings and side salad	£14.50	tuna and red onion prawn and marie rose	£6.95 £8.25
lasagne al forno with fries, salad & toasted garlic ciabatta	£15.50	lancashire cheese & chutney £7	£7.25 £7.50
11oz fish and chips beer battered haddock, mushy or garder	•		
scampi and chips (GF) whitby XL wholetail scampi served with chips, garden peas & side salad	£13.95		
trio of sausages cumberland, pork & leek, chorizo sausag with mash/chips/fries, peas & gravy	£14.50 ges	cheesy chips & gravy cheesy nachos	£4.95 £5.95
homemade pie of the day mash/chips/fries, seasonal veg & gravy	£14.95	pulled pork & chips chunky chips	£7.50 £3.50
gammon (GF) served with pineapple, egg chips & peas	£14.95	skinny fries garlic ciabatta	£3.50 £4.00
GREYHOUND BURGERS		coleslaw side salad	£1.00 £2.00
beef burger served with onion rings, fries, coleslaw	£12.95	breaded garlic mushrooms curry sauce	£3.50 £1.50
bouble bacon cheeseburger stack served with fries, onion rings, coleslaw	£16.50	gravy bread & butter	£1.50 £1.00
aromatic garden burger (y) (GF) served with fries and coleslaw	£12.95		

WiFi: BT Guest, click "get online"

PLEASE ORDER FOOD AT THE BAR







DESSERTS

£6.50

ICE CREAM

f250

trillionaires tart (7) (GF)



chocolate pastry case filled with vegan toffee sauce and a vegan chocolate style ganache, finished with gold splash

tarte au citron

soft butter shortbread pastry filled with a baked Sicilian custard dusted with a fine white sugar

lemon drizzle

lemon tart (GF)

salted caramel & chocolate tart (GF)



apple crumble

mango & passionfruit cheesecake

chocolate brownie GF



sticky toffee pudding

available as GF) or standard

all deserts are served with a choice of custard, cream or vanilla ice cream

125ml tub English Lakes ice cream

thunder & lightening salted caramel Cartmel sticky toffee pudding crushed strawberry double jersey death by chocolate vegan vanilla, blackcurrant and cream

COCKTAILS

£8.95

blue lagoon martini

AU blue vodka, smirnoff vodka, lemon, syrup

tanqueray gin, fresh lime, syrup, soda

jäger barrell

jägermeister, johnnie walker, ginger beer

pink lady

vodka, pink gin, lemonade

blue raspberry cosmo

AU blue vodka, cranberry, lime, bitters

pink snapper

vodka, pink gin, orange & cranberry juice

jäger old fashioned

jägermeister, syrup, bitters

johnny walker red label & orange

OFFERS AND EVENTS AT THE GREYHOUND AT HALTON

Tuesday - Pie Peas & Pint (Homemade Pie, Peas, gravy & Pint of standard draught - £10)

Thursday - Pizza & Prosecco (Free glass of Prosecco with any pizzas)

Sunday - Our popular Roast Dinners (Served all day; Adult £13.50, Child £10.50)

Live Music Events - Ask our staff about our upcoming events



like & follow us on Facebook "The Greyhound at Halton"





WINE BY THE BOTTLE OR GLASS

House White

Chardonnay 12.5% (South Africa, crisp & fruity)

Pinot Grigio 12% (Italy, crisp zesty apples)

Sauvignon Blanc 12.5% (Chile, fruity light & zesty)

Premium White

Sauvignon Blanc 12.5% (New Zealand, vibrant berry & spice)
Only available by the bottle

House Red

Merlot 12.5% (Chile, rich & smooth)

Premium Red

Shiraz 13.5% (S.E. Australia, ripened soft currant, heat up with a peppery chocolate smooth finish)

Rioja 13.5% (Spain, Tempranillo)

Spirits (25ml)

Baileys

Archers

Malibu

Tia Maria

Disaronno

Malbec 12% (France or Argentina, velvetey & full bodied)

House Rosé

White Zinfandel 10.5% (California, lively summer fruits)

Pinot Grigio Blush 12% (Italy, refreshing and fruity, apricot, peach & strawberry)

Sparkling

Prosecco 11% (Italy, extra dry)

Prosecco Rosé 11% (Italy, fresh, fruity, dry) Only available by the bottle

Draft Lager

Heineken 0.0

Old Mout (cherries & berries) 0%

Heineken

Heineken Silver Birra Moretti Cruzcampo Fosters Draft Beer & Cider	4% 4.6% 4.4% 3.7%	Glenfiddich 12yr Laphroarg Jamesons Johnny Walker Red Famous Grouse Jack Daniels
TT Landlord TT Knowle Spring Theakston Summit Guest Ale Guinness Guinness 0 John Smith's Smooth Neck Oil CLWB Tropica Inches	4.3% 4.2% 4.3% ~ 4.2% 0% 3.6% 4.3% 5% 4.5%	Smirnoff Red Smirnoff Raspberry AU Blue Vodka Capt. Morgan Spiced Capt. Morgan's Dark Capt. Morgan's Tiki Kracken Black Spice Kracken Black Cherry Kracken Roast Coffee Baccardi
Strongbow Dark Fruits	4%	Courvoisier
Bottled Lager & Cider Estrella	4.6%	Tequila Sambuka Black Sambuka
Desperados Old Mout (5 varieties)	5.9% 4%	Jägermeister
Crabbies Ginger Beer WKD	4% 4%	Liquers Tequila Rose

0%

5%

Gin (25ml)

Hendrick's

40%

40%

40%

40%

40%

40% 37.5%

37.5%

35.2%

37%

40%

25% 40%

40%

40%

37.5%

40% 38%

38%

38%

35%

15%

17%

20%

18%

21%

28%

Gordons (various)

Bombay Saphire

Whitley Neil (various)

Tanqueray	47.3%
Tanqueray 0.0 Seedlip Citrus	0% 0%
Fortified Wine	
Martini (various) Pimms Aperol Harveys Bristol Cream Port (Cockburns SR)	15% 25% 11% 17.5% 20%
Soft Drinks	

37.5%

41.4%

43%

40%

SOIT Drinks
Coca Cola Diet Coke Coke Zero
J20 (various) Spring Water (still, sparkling) Appletizer Fanta Red Bull
Simply Fruity (orange, blackcurrant) Schwepps Mixers
(bitter lemon, original, light & elderflower tonic, orange, pineapple, tomato, ginger beer, ginger ale)