



STARTERS & SMALL PLATES

soup of the day (V) (GF)	£6.25
creamy garlic mushrooms (V) (GF) on crunchy ciabatta	£6.95
gambas pil pil (GF) 🍴 succulent king prawns in garlic & sweet chilli, served with bread	£8.50
classic prawn cocktail (GF)	£6.95
bacon wrapped halloumi (GF) with hot honey drizzle	£7.25
salt & pepper chicken strips 🍴	£7.95

SANDWICHES

served with side salad & coleslaw, on a
choice of sliced granary or white bread

tuna mayo crunch	£7.95
prawn and marie rose	£8.95
chicken, bacon & avacado	£8.25
cheese & onion mayo	£7.95
ham and mustard	£7.95
crushed edamame, avacado, (V) lettuce & sweet chilli	£7.95

upgrades for sandwiches:

bowl of soup £2.50, chips or fries £2.50

also aailable on gluten free ciabatta (GF)

TOASTED SANDWICHES

cheese & ham	£12.95
cheese & tomato	£12.95
cheese & onion	£12.95
pulled pork & cheese	£12.95
hunters chicken	£12.95
salami & mozzarella	£12.95

all toasties are served with fries & slaw

ARTISAN PIZZAS

hand made to order using italian
ingredients in 8" or 12"

rustic classic (V) tomato base, mozzarella	£8 / £11
simply salami a rustic classic + napolli salami	£10 / £15
fully loaded a simply salami + speck ham, fennel salami	£10 / £15
nice & spicy a rustic classic + spicy salami, nduja, peppadew, chilli, hot honey	£11 / £16
the garden club (V) a rustic classic + artichoke heart, olives peppadew, balsamic onions	£10 / £14
bbq chicken bbq base, mozzarella, chicken, speck ham, balsamic onions	£11 / £16
the parma a rustic classic + parma ham, parmesan, balsamic glaze	£10 / £14
chicken & pesto pesto base, mozzarella, chicken, artichoke heart	£10 / £15

create your own **£11 / £17**

select base: tomato, garlic, BBQ or pesto

mozzarella cheese

choose up to 4 toppings from:

chicken, ham, salami, pulled pork, nduja, parma
ham, tuna, prawn, balsamic onion, red onion,
mushroom, sweetcorn, pineapple, cherry tomato,
mixed peppers, sliced garlic, peppadew, chilli,
olives, artichoke heart, hot honey

garlic bread	£6 / £9
garlic & mozzarella bread	£8 / £11

all pizzas available with gluten free base (GF)
and vegan sheese

**BARREL
& Stone**

PLEASE ORDER YOUR FOOD AT THE BAR

ALL OUR MEALS ARE FRESHLY MADE TO ORDER;
PLEASE ALLOW EXTRA TIME DURING BUSY PERIODS



FROM THE FLAME GRILL

10oz half moon gammon (GF) **£16.95**
served with pineapple, egg, chips & peas

10-12oz sirloin steak (GF) **£24.50**

10-12oz rib eye steak (GF) **£24.50**

served with chips, peas, grilled tomato & mushroom (add peppercorn sauce for extra £3)

surf & turf (GF) **£28.50**

10-12oz sirloin as above with added succulent garlic butter king prawns

butterflied chicken frites (GF) **£16.95**

rump steak frites (GF) **£17.95**

our frites are cooked in garlic butter with crispy onions, tenderstem, fries & peppercorn sauce

FLAME GRILLED BURGERS

beef burger **£13.50**

double bacon cheeseburger stack **£17.50**

chilli burger 🌶️ **£17.50**

beef patty topped with cheese, beef brisket chilli, jalapeños, sour cream, salsa

grilled chicken breast burger (GF) **£16.50**

upgrade to fried crispy breaded coating
(plain, cajun or salt & pepper seasoned £1.50)

thai prawn burger **£15.50**

with a crispy fried egg, chilli, spring onion, served with slaw & sweet chilli sauce

aromatic garden burger (V) (GF) **£14.50**

all our burgers are cooked on the flame grill, served in a soft sourdough bun with a side of fries, relish & sliced gherkin

add extra beef patty (£4), cheese (£1),

bacon (£1.50), slaw (£1), onion rings (£2)

SIDE DISHES

onion rings (V) **£3.00**

garlic ciabatta **£4.00**

coleslaw (GF) **£1.00**

side salad (V) (GF) **£2.00**

gravy **£1.50**

chinese style curry sauce 🍛 **£1.50**

PUB CLASSICS

greyhound flatbreads

grilled flatbread with a choice of fillings

served with salad & fries

pulled minted lamb **£17.95**

shredded garlic citrus chicken **£15.95**

pulled beef (ask for today's option) **£17.50**

hoisin duck **£16.50**

flame grilled halloumi **£14.50**

10-12oz fish and chips (GF) **£17.95**

beer battered haddock with chunky

chips & mushy peas

scampi and chips (GF) **£15.95**

whitby XL wholetail scampi served with chips, garden peas & side salad

create your own pasta linguine (V) **£10.00**

in a choice of sauce (spicy tomato, creamy, green pesto or plain buttered)

add king prawns (£6.50), chicken (£5.50),

nduja (£2.50), chorizo (£3.50)

10oz cumberland sausage ring **£16.50**

with mash, peas & gravy

hunters chicken (GF) **£16.95**

with fries & slaw or salad & slaw

homemade pie of the day **£16.50**

freshly made to order 'proper pie' with mash, chips or fries, peas & gravy

homemade 5 bean chilli (V) (GF) 🌶️ **£15.50**

mixed bean chilli with rice & garlic ciabatta

upgrade your chips on any main meal

cheesy fries/chunky chips **£1.50**

salt & pepper fries/chunky chips **£2.50**

KIDS & SMALLER APPETITES

beefburger (no bun) fries, beans **£9.50**

sausage mash, beans **£9.50**

chicken nuggets fries, beans **£9.50**

scampi fries, beans **£9.50**

fish chunky chips, mushy peas (GF) **£9.50**

mac 'n' cheese **£9.50**

cheese & tomato ciabatta pizza (V) **£9.50**

(kids get a free drink and ice lolly)



HOT DRINKS

tea (english, fruit, herbal)	£3.80
americano (black coffee)	£3.60
espresso (single/double)	£2.25/£4.25
flat white	£3.80
cappuccino	£4.30
latte	£4.50
mocha	£4.50
hot chocolate	£3.90
iced latte	£4.50

add a syrup shot to any for an extra 50p

COCKTAILS £9 or two for £14

blue lagoon martini

AU blue vodka, smirnoff vodka, lemon, syrup

gin fizz

tanqueray gin, fresh lime, syrup, soda

pink lady

vodka, pink gin, lemonade

blue raspberry cosmo

AU blue vodka, cranberry, lime, bitters

pink snapper

vodka, pink gin, orange & cranberry juice

sex on the beach

orange, cranberry, peach schnapps, vodka

passion fruit martini

passion fruit, pineapple, vanilla vodka, lime

espresso martini

espresso, vodka, coffee liqueur

pina colada

coconut, pineapple, rum

zombie

pineapple juice, rum, lime, grenadine

cosmo

cranberry, cointreau, vodka citron

woo woo

cranberry, peach schnapps, vodka

strawberry daquirie

strawberries, bacardi

cheeky vimto

blue WKD, port

aperol spritz

prosecco, aperol, soda/lemonade

OFFERS AND EVENTS AT THE GREYHOUND AT HALTON

Real Ale Loyalty Scheme - Buy 7 pints, get the 8th on the house, ask for a card!

(Available on all our cask real ale)

Wednesday - Pie Peas & Pint

(Homemade Pie, Mushy Peas, gravy & Pint of cask real ale or fosters - £12)

Thursday - Pizza & Prosecco

(Free glass of Prosecco with any 12" pizza)

Friday - Themed Food Night

(Italian, American, Mexican + many more, ask a member of staff or follow our facebook)

Saturday - Steak Night

(2x rump steaks, chips, mushroom, tomato, choice of sauce & bottle of house wine - £25pp)

Sunday - Our popular Roast Dinners

(Served all day; Adult £16.50, Child £13.50)

Live Music Events - Ask our staff about our upcoming events

key of our menu icons

-  = can be adapted to be vegan friendly **(please specify when ordering)**
-  = mild spice **(ask to add more heat)**
-  = can be adapted to be gluten free* **(please specify when ordering)**
due to high ingredient costs, there is a 10% surcharge on all GF dishes
**please note that gluten products are used throughout the kitchen and some mild traces may still be present*



like & follow on Facebook
"The Greyhound at Halton"

Free WiFi is available for visitors:
Greyhound_PUBLIC (no password)



WINE BY THE BOTTLE OR GLASS

House White

Chardonnay 11%
(South Africa, crisp & fruity)

Pinot Grigio 11%
(Italy, crisp zesty apples)

Sauvignon Blanc 11%
(Chile, fruity light & zesty)

Premium White

Sauvignon Blanc 12%
(New Zealand, vibrant berry & spice)

House Red

Merlot 11%
(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)

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

House Rosé

White Zinfandel 10.5%
(California, lively summer fruits)

Pinot Grigio Blush 11%
(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	5%
Birra Moretti	4.6%
Cruzcampo	4.4%
Fosters	3.4%

Draft Beer & Cider

TT Landlord	4.3%
OSSETT Yorkshire Blonde Guest Ale	3.9%
~	~
Murphy's Irish Stout	4%
Theakston's Old Peculier	5.6%
Neck Oil	4.3%
CLWB Tropica	5%
Inches	4.5%
Old Mout Berries & Cherries	4%

Bottled Lager & Cider

Estrella	4.6%
Desperados	5.9%
Old Mout (3 varieties)	4%
Crabbies Ginger Beer	4%
WKD	4%

No & Low Alcohol

Heineken 0.0	0%
Moretti 0.0	0%
Guinness 0	0%
Inches Cider 0.0	0%
Old Mout (cherries & berries)	0%

Spirits (25ml)

Glenfiddich 12yr	40%
Laphroarg	40%
Jamesons	40%
Johnny Walker Red	40%
Famous Grouse	40%
Jack Daniels	40%
Smirnoff Red	37.5%
Grey Goose	40%
AU Blue Vodka	35.2%

Capt. Morgan Spiced	37%
Capt. Morgan's Dark	40%
Capt. Morgan's Tiki	25%
Kracken Black Spice	40%
Kracken Black Cherry	40%
Kracken Roast Coffee	40%
Bacardi	37.5%

Courvoisier	40%
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Tequila	38%
Sambuka	38%
Black Sambuka	38%
Jägermeister	35%

Liquers

Tequila Rose	15%
Baileys	17%
Tia Maria	20%
Archers	18%
Malibu	21%
Disaronno	28%

Gin (25ml)

Gordons (various)	37.5%
Whitley Neil (various)	43%
Hendrick's	41.4%
Bombay Sapphire	40%
Tanqueray	47.3%
Tanqueray 0.0	0%
Seedlip Citrus	0%

Fortified Wine

Martini (various)	15%
Pimms	25%
Aperol	11%
Harveys Bristol Cream	17.5%
Port (Cockburns SR)	20%

Soft Drinks

Coca Cola	
Diet Coke	
Coke Zero	
J2O (various)	
Spring Water (still, sparkling)	
Appetizer	
Fanta	
Red Bull	
Simply Fruity (orange, blackcurrant)	
Schwepps Mixers	
(bitter lemon, original, light & elderflower tonic, orange, pineapple, ginger beer, ginger ale)	