



THE OLD STABLES

ALLERTON MANOR

MAIN MENU

SHARING

MIXED OLIVES (VG) (GF)
2.50

BREAD BOARD (V) (GF*)
*olive oil & balsamic, pesto,
whipped butter, maldon sea salt*
4.50

ANTIPASTI BOARD
*olives, salami, chorizo,
parma ham, pepperoni, selection
of cheeses, sweet roasted
peppers, chargrilled vegetables,
sun-blushed tomatoes, crostini*
12.00

SIDES

**WARM GREEN
PEA SALAD (V) (GF)**
3.50

CHUNKY CHIPS (VG)
thyme, garlic, maldon sea salt
3.50

SKIN-ON FRIES (VG)
3.50

**ROCKET &
PARMESAN SALAD**
3.50

SWEET POTATO WEDGES (V)
yoghurt & granola
3.50

**TOMATO, MOZZARELLA
& BASIL SALAD (V)**
3.50

STARTERS

TOMATO & RED PEPPER BRUSCHETTA (VG)
red onion, basil
5.00

BLACK PUDDING HASH BROWN
poached egg, homemade brown sauce
6.00

**PARMESAN & SUNBLUSHED
TOMATO FRITTERS (V)**
radish & pea shoot salad, toasted almonds
6.00

PEA & WATERCRESS SOUP (VG) (GF*)
pine nut oil, rustic bread
6.00

**CHICKEN
LIVER PÂTÉ (GF*)**
red onion jam, dressed leaves, rustic bread
6.50

**GLAZED
PORK CHEEK (GF)**
summer vegetable fricassée
7.00

**SMOKED HADDOCK
FISHCAKE**
poached egg, spinach, curry oil
7.00

MUSSELS (GF*)
tomato, oregano & ouzo sauce, olive bread
7.00

KING PRAWNS (GF)
avocado & chilli guacamole, tomato petals, coriander oil
8.00

**BEEF
CARPACCIO (GF)**
rocket, parmesan, maldon sea salt, lemon oil
11.00

SCALLOPS
spiced cauliflower, cauliflower carpaccio, apple purée
11.00

DESSERTS

**SELECTION OF
ICE CREAM
& SORBET (V) (GF)**
*ask your server for our choice
of flavours*
4.00

ETON MESS (V) (GF)
raspberry gel, chantilly cream
6.00

**VANILLA PANNA COTTA
(GF)**
*rhubarb & ginger
jelly, granola*
6.00

**RASPBERRY & WHITE
CHOCOLATE LOAF (V)**
*white chocolate sauce, raspberry
ripple ice cream*
6.50

**PEANUT BUTTER
CHEESECAKE**
*candied peanuts, caramel sauce,
vanilla ice cream*
6.50

LEMON TART (V)
*blueberry compote, honeycomb,
vanilla icecream*
6.00

THE OLD STABLES CHEESE BOARD (V)
selection of british cheeses, apple & sultana chutney, carr's biscuits
9.00

MAIN COURSES

PARSLEY RISOTTO (VG*)
potato crisps, truffle oil
7.00 / 11.00

SMOKED HADDOCK & LEEK RISOTTO
poached hen's egg
7.00 / 11.00

**TORCHED WELSH
GOAT'S CHEESE SALAD (V) (GF)**
beetroot carpaccio, candied walnuts, rocket, balsamic
10.00

HONEY CARVED HAM (GF*)
fried duck egg, hand-cut chips
11.00

CHICKEN CAESAR SALAD (GF*)
*chicken breast, pancetta, gem lettuce, croutons,
anchovies, parmesan, caesar dressing*
12.00

RED ONION & BLUE CHEESE TART (V)
rocket & pear salad
12.00

FISH & CHIPS
*penny lane beer batter, hand-cut chips,
musby peas, tartare sauce*
12.00

THE MANOR BURGER
*premium steak or buttermilk chicken, cheddar cheese,
onion rings, tomato & chilli salsa, hand-cut chips*
13.00

BEEF SALAD
blue cheese, caramelised onions, rocket, balsamic
13.00

PAN-ROASTED CHICKEN BREAST (GF)
petit pois à la française
14.00

BOUILLABAISSE
mustard crouton
14.00

SEA TROUT (GF)
sautéed potatoes, tzatziki, charred cucumber, crispy shallots
15.00

POACHED HAKE (GF)
roasted fennel, salsa verde
15.00

SPICED MOROCCAN LAMB RUMP
harissa spiced couscous, sautéed spinach, chickpea & chilli salsa
19.00

GRILL

all served with chunky chips, garlic-infused portobello mushroom, balsamic cherry tomatoes, onion rings

10oz RUMP STEAK (GF*)
18.00

10oz RIB EYE STEAK (GF*)
20.00

10oz SIRLOIN STEAK (GF*)
22.00

8oz FILLET STEAK (GF*)
26.00

STEAK SAUCES
béarnaise, red wine, creamy peppercorn, blue cheese
3.00

LUNCH SPECIALS

monday – saturday 12pm – 5pm

EARLY EVENING MENU

monday – thursday 4pm – 7pm

AFTERNOON TEA

monday – saturday 2pm – 4.30pm

BOOKING IS ESSENTIAL

SUNDAY ROAST MENU

every sunday 12pm – 9pm

(V) vegetarian, (VG) vegan, (VG*) can be made suitable for vegan, (GF) gluten free, (GF*) can be made suitable for gluten free.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

WHITE

175ml 250ml bottle

IL BANCHETTO BIANCO

ITALY

this wine is incredibly fresh with floral & citrus fruit flavours, it has a soft & fruity finish

4.50 6.00 18.00

JACKALBERRY CHENIN BLANC

SOUTH AFRICA

herbaceous on the nose with hints of nettle & ripe pear with grapefruit on the palate

19.00

THE OLD PRESS CHARDONNAY

AUSTRALIA

peach & tropical fruit on the nose with refreshing pineapple notes

& crisp lemon acidity on the finish

5.00 7.00 20.00

VINA LUPINA PINOT GRIGIO

ITALY

bright light yellow in colour, crisp & fruity with a floral nose & a fresh, long lasting finish

5.00 7.00 20.00

LEGATO INZOLIA

ITALY

very aromatic with hints of white flavours & lemongrass,

light & fresh on the palate with a zesty fruit finish

21.00

MONTE CLAVIJO RIOJA BLANCO

SPAIN

soft lemon & peach fruit & a subtle hint of fresh white flavours

21.00

LA SERRE SAUVIGNON BLANC VDP D'OC

FRANCE

the wine is soft & smooth with vanilla enriching the peachy,

apple fruit, the finish is bright & refreshing

5.50 7.50 22.00

ARTESANO DE ARGENTO PINOT GRIGIO

ARGENTINA

light & clean with ripe pineapple & peach flavours, notes of chamomile & a bright crisp finish

25.00

MAOTA BAY SAUVIGNON BLANC

MARLBOROUGH, NZ

ripe tropical fruit gives way to a beady green fruit medley of green peppers,

gooseberries & apple, followed through with racy acidity

6.50 8.50 25.00

TUFFOLO GAVI

ITALY

delicate, fruity & lemony notes, clean & fresh, lingering citrusy finish

27.00

CONDE VILLAR ALVARINHO

PORTUGAL

this white wine has generous aromas & flavours of peaches, lemons

& orange blossom, it's full-bodied with a soft mouthfeel & a pleasant finish

29.00

DOMAINE DE LA CHEZATTE SANCERRE

FRANCE-LOIRE

there are plentiful aromas of lemon, apple & lime fruit flavours

33.00



THE OLD STABLES

ALLERTON MANOR

WINE LIST

ROSÉ

175ml 250ml bottle

VINA LUPINA PINOT GRIGIO BLUSH

ITALY

this light, easy-drinking rosé wine has subtle red fruit flavours & a soft finish

5.00 7.00 20.00

CALIFIA FALLS ZINFANDEL ROSÉ

USA

strawberries, raspberries & sweet red cherry flavours blend together

in this off-dry rosé, finished off with palate cleansing acidity

5.50 7.00 21.00

DOMAINE D'ASTROS PROVENCE ROSÉ

FRANCE

cool & crisp with zesty pink grapefruit & raspberry fruit flavours

26.00

CHAMPAGNE

125ml bottle

JACQUART BRUT NV

light, golden yellow with lovely & fresh, fruity grape & pear

hints mingling with intense notes & light delicate bubbles

8.50 52.00

LAURENT-PERRIER BRUT NV

delicate & fresh with good complexity, notes of citrus & peach,

fresh & supple on the palate with rounded & expressive fruit flavours

59.00

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV

intensely fruity flavours, it has a long length & is rounded & supple on the finish

75.00

SPARKLING

bottle

TOSTI PROSECCO SINGLE SERVE

ITALY

well-balanced & refreshing, with a delicate almond note

20cl 8.00

TOSTI PROSECCO

ITALY

well-balanced & refreshing, with a delicate almond note

75cl 24.00

JEIO SPARKLING ROSÉ

ITALY

fine, persistent bubbles, elegant & complex note with rosé notes, fresh fruit, citrus & lychees,

persistent with a dry & long lasting finish

26.00

BELSTAR PROSECCO

ITALY

ripe pear & ripe white peach flavours mingle pleasantly atop a creamy mousse

27.00

RED

175ml 250ml bottle

IL BANCHETTO ROSSO

ITALY

floral & fruity bouquet with hints of cherry, refreshing on the palate, bursting with wild berry flavours

4.50 6.00 18.00

THE OLD PRESS SHIRAZ

AUSTRALIA

a good ripe tannin structure, friendly & approachable, with rich plum & red berry fruit

5.00 7.00 20.00

CAMBIO 7 MERLOT

CHILE

pleasant complexity of ripe black cherry & plum fruit aromas,

spiced fruitcake & earthy nuances, with ripe sweet flavours of plums & currants

5.00 7.00 20.00

EL COLECTIVO MALBEC

ARGENTINA

intense aromas of black stone fruit with notes of chocolate & sweet spice,

balanced acidity leads into a long, velvety finish

5.50 7.00 21.00

ELITAIO MONTEPULCIANO D'ABRUZZO

ITALY

ripe red fruit, violet, with liquorice spicy notes, fruit & delicate flowery notes

23.00

RIOJA TEMPRANILLO CVC

SPAIN

gently perfumed with fruity aromas of red berries, cherries & strawberries with a hint of liquorice

6.00 8.00 23.00

VALDIVIESO CABERNET SAUVIGNON

CHILE

a full & rich wine with lots of ripe blackberry & blackcurrant fruit flavours

24.00

RIVA LEONE BARBERA

ITALY

this red wine has aromas & flavours of red cherry & dark berry fruit,

medium-bodied with a refreshing finish

24.00

KLEINE RUST FAIRTRADE PINOTAGE SHIRAZ

SOUTH AFRICA

an easy-drinking red wine with ripe red fruit flavours

25.00

I FIORI LAMBERTI VALPOLICELLA

ITALY

classic morello cherry aromas with floral perfumes are matched by the cherry & strawberry

fruit on the palate, gentle tannins make this a popular easy to drink lighter style of wine

26.00

ARTESANO DE ARGENTO MALBEC

ARGENTINA

juicy flavours of plum & blackberry with a touch of chocolate & vanilla

from oak ageing, lead into a long finish

26.00

CASTILLO CLAVIJO RIOJA GRAN RESERVA

SPAIN

intense aromas of mellow fruit, smooth, rounded & well-balanced,

the palate has more savoury berry fruit with hints of vanilla pod

33.00

VIEUX CHEVALIER CHÂTEAUNEUF-DU-PAPE

FRANCE - RHONE

this deep red coloured wine is complex & elegant with aromas of red currants, red cherries,

blackberries with spicy overtones such as lavender, thyme & rosemary, the wines show very subtle oaky

notes bringing complexity & length, excellent balance in the mouth, tannins are elegant & silky

40.00

all wines sold by the glass are available in a 125ml measure, please ask your server for more details