



# THE OLD STABLES

ALLERTON MANOR

## EARLY EVENING MENU

*available monday – thursday 4 – 7pm*

**2 COURSES 16.00    3 COURSES 20.00**

### STARTERS

**SMOKED HADDOCK FISHCAKE**

*poached egg, spinach, curry oil*

**CHICKEN LIVER PÂTÉ (GF\*)**

*red onion jam, dressed leaves, rustic bread*

**PEA & WATERCRESS SOUP (VG)(GF\*)**

*pine nut oil, rustic bread*

**TOMATO & RED PEPPER BRUSCHETTA (VG)**

*red onion, basil*

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### MAIN COURSES

**RED ONION & BLUE CHEESE TART (V)**

*rocket & pear salad*

**PAN-ROASTED CHICKEN BREAST (GF)**

*petit pois à la française*

**10oz RIB-EYE STEAK (GF\*)**

*chunky chips, garlic-infused portobello mushroom, balsamic cherry tomatoes, onion rings  
(6.00 supplement)*

**THE MANOR BURGER**

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

**FISH & CHIPS**

*penny lane beer batter, hand-cut chips, mushy peas, tartare sauce*

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### DESSERTS

**SELECTION OF ICE CREAM & SORBET (V) (GF)**

*ask your server for our choice of flavours*

**ETON MESS (V) (GF)**

*raspberry gel, chantilly cream*

**VANILLA PANNA COTTA (GF)**

*rhubarb & ginger jelly, granola*

**LEMON TART (V)**

*blueberry compote, honeycomb, vanilla ice cream*

All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for groups of 6 & over.

(V) vegetarian. Gluten free bread available.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and 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.