



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,
mushy 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, pancetta
14.00

BOUILLABAISSE
seafood, tomato broth, 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 12.30pm – 8pm



THE OLD STABLES

ALLERTON MANOR

WINE LIST

WHITE

175ml 250ml bottle

ALMA DE VID BLANCO AIREN SPAIN

*subtle aromas of green apple & apricots are detected on the nose
with an all over fresh & aromatic experience on the palate*
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

SERENO CHARDONNAY CHILE

this ripe chardonnay is fresh & fruity with flavours of melon & tropical fruit
5.00 7.00 20.00

VIA NOVA PINOT GRIGIO ITALY

*lemony on the nose, with a delicious balance in the mouth, easy to drink dry
white wine with a gorgeous lingering 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

GABLE VIEW SAUVIGNON BLANC SOUTH AFRICA

*a crisp wine with tropical & stone fruit on the nose, rich fruit
flavours on the palate & a refreshing, zippy acidity*
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

YEALANDS LAND MADE SAUVIGNON BLANC MARLBOROUGH, NZ

*notes of stone fruit & guava, underpinned with notes of fresh herbs. Palate is brimming
with zingy fruit that is balanced with a long, crisp mineral finish*
6.50 8.50 25.00

NICOLA BERGAGLIO GAVI DI GAVI LA MINAIA ITALY

*white peach & acacia aromatics, with soft honeyed richness, a cool mineral streak,
beautifully balanced & fresh to long 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

ROSÉ

175ml 250ml bottle

PINOT GRIGIO BLUSH VIA NOVA ITALY

*light & refreshing with cranberry & raspberry notes on the nose. A crisp wine on
the palate with some citrus flavours coupled with a core of red fruit
such as strawberries. Lovely & easy drinking*
5.00 7.00 20.00

CANYON ROAD WHITE ZINFANDEL ROSÉ USA

light bodied with hints of strawberry, cherry, & watermelon flavours & a smooth crisp finish
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

LAURENT-PERRIER LA CUVÉE NV

*Clear & bright, with a pale golden hue. Delicate on the nose with
aromas of citrus fruits, underpinned by hints of white flowers.*
10.00 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

SANGIOVESE MERLOT RUBICONE ITALY

*intense & complex nose of cherry, blackberry, violet, sweet spice & dye flowers,
with light oaky hint. Gentle & charming on the palate, with smooth tannins,
proper freshness, & delicious mineral finish*
4.50 6.00 18.00

MAN FAMILY SKAAPVELD SHIRAZ SOUTH AFRICA

*distinctive aromas of ripe plum & pepper spices, mouth-filling sweet red berry
flavours & gentle tannins characterise this wine. The American oak barrels give
a hint of vanilla spice & contribute to the smooth silky tannins*
5.00 7.00 20.00

SERENO MERLOT CHILE

*soft & flavoursome ripe plums, sweet spices, coffee
& chocolate with delicate smokey notes*
5.00 7.00 20.00

ARTESANO DE ARGENTO MALBEC ARGENTINA

*juicy flavours of plum & blackberry with a touch of chocolate & vanilla
from oak ageing, lead into a long finish*
5.50 7.00 21.00

ELITAI O 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

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 CHATEAUNEUF-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