



THE OLD STABLES

ALLERTON MANOR

SUNDAY BEST

2 COURSES 17.00 3 COURSES 21.00

STARTERS

PEA & WATERCRESS SOUP (VG) (GF*)

pine nut oil, rustic bread

CHICKEN LIVER PÂTÉ (GF*)

red onion jam, dressed leaves, rustic bread

PARMESAN & SUN-BLUSHED TOMATO FRITTERS (V)

radish & pea shoot salad, toasted almonds

SMOKED HADDOCK FISHCAKE

poached egg, spinach, curry oil

KING PRAWNS (GF) (2.00 supplement)

avocado & chilli guacamole, tomato petals, coriander oil

MAIN COURSES

ROAST CHICKEN BREAST (GF*)

ROAST LEG OF LAMB (GF)

ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING (GF*)

ROASTED BUTTERNUT SQUASH (VG) (GF)

all roast dinners are served with roast & mashed potatoes & seasonal vegetables

FISH & CHIPS

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

SEA TROUT (GF) (4.00 supplement)

sautéed potatoes, tzatziki, charred cucumber, crispy shallots

CHICKEN CAESAR SALAD (GF*)

chicken breast, pancetta, gem lettuce, croutons, anchovies, parmesan, caesar dressing

10oz RIB-EYE STEAK (GF*) (8.00 supplement)

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

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

THE OLD STABLES CHEESE BOARD (V) (3.00 supplement)

selection of british cheeses, apple & sultana chutney, carr's biscuits

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.