



# THE OLD STABLES

ALLERTON MANOR

## EARLY EVENING MENU

*available monday – thursday 4 – 7pm*

**2 COURSES 16.00    3 COURSES 20.00**

### STARTERS

**BUTTERNUT SQUASH SOUP (V) (GF\*)**

*feta cheese, chive oil, rustic bread*

**CHICKEN LIVER PÂTÉ (GF\*)**

*red onion jam, dressed leaves, rustic bread*

**SMOKED HADDOCK FISHCAKE**

*poached egg, spinach, curry oil*

**CREAMED MUSHROOMS (V) (GF\*)**

*wild mushrooms, toasted ciabatta, truffle oil*

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### MAIN COURSES

**BANGERS & MASH**

*pork & leek sausages, mashed potato, caramelised onion gravy*

**THE MANOR BURGER**

*beef or buttermilk chicken, cheddar cheese, onion rings, coleslaw, hand-cut chips*

**FISH & CHIPS**

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

**SPICED SEASONAL SQUASH & FETA TART (V)**

*tomatoes, rosemary oil*

**10oz RIB EYE STEAK (GF\*) (10.00 supplement)**

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

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### DESSERTS

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

*ask your server for our choice of flavours*

**PECAN PIE (V)**

*vanilla ice cream*

**CHURROS (V)**

*cinnamon sugar, nutella dip*

**GINGER LOAF (V)**

*lemon mascarpone, honeycomb*

All prices are in £ and inclusive of VAT. There is a discretionary 10% service charge for groups of 6 & over  
(V) vegetarian, (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 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.