



THE OLD STABLES

ALLERTON MANOR

GROUP MENU FOR BOOKINGS OF 15 & OVER

please note a pre-order is required at least two weeks before the date of the reservation

2 COURSES 18.00 3 COURSES 23.00

STARTERS

BUTTERNUT SQUASH SOUP (V) (GF*)

feta cheese, rustic bread

CHICKEN LIVER PATÉ (GF*)

red onion jam, dressed leaves, rustic bread

LAMB KOFTA (2.00 supplement)

cous cous, tzatziki

GAMBAS PIL PIL (GF*) (1.00 supplement)

king prawns, tomato, chilli, rustic bread

MUSHROOM RISOTTO (V*)

wild mushrooms, cream, parmesan crust

MAIN COURSES

BANGERS & MASH

pork sausages, mashed potato, caramelised onion gravy

HAND-CARVED HAM (GF*)

fried duck egg, 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

PAN ROASTED HAKE (GF)

sautéed potatoes, creamed leeks, lemon pickle

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

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

DESSERTS

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

ask your server for our choice of flavours

ETON MESS (V) (GF)

raspberry gel, chantilly cream

CHURROS (V)

cinnamon sugar, nutella dip

APPLE CRUMB CAKE (V)

caramel ice cream

THE OLD STABLES CHEESEBOARD (V) (GF*) (2.00 supplement)

*blacksticks blue, somerset brie, mature cheddar,
spiced apple chutney, grapes, selection of artisan crackers*

All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for groups of 6 & over.
(V) vegetarian, (V*) can be made suitable for 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.