



THE OLD STABLES

ALLERTON MANOR

MAIN MENU

SHARING

MIXED OLIVES (VG) (GF)
3.50

BREAD BOARD (V) (GF*)
*olive oil & balsamic, pesto,
whipped butter, maldon sea salt*
4.50

**STARTER
PLATTER**

*gambas pil pil, chicken liver pâté,
butternut squash soup, lamb kofta,
ham hock bon bon & rustic bread*
18.00

SIDES

**BUTTERED
SPINACH (V) (GF)**
3.50

CHUNKY CHIPS (VG)
*thyme, garlic,
maldon sea salt*
3.50

SKIN-ON FRIES (VG)
3.50

**SWEET POTATO
FRIES (VG)**
3.50

**STABLES SALAD
(VG) (GF)**
*lettuce, heritage tomatoes,
red onion, cucumber,
celery, house dressing*
3.50

STARTERS

TOMATO & RED PEPPER BRUSCHETTA (VG)
red onion, basil
5.00

WELSH RAREBIT (V) (GF*)
heritage tomatoes, toasted sourdough bread
6.00

**BUTTERNUT SQUASH
SOUP (V) (GF*)**
feta cheese, rustic bread
6.00

HOMEMADE SALT BEEF HASH
fried duck egg, homemade brown sauce
6.50

**CHICKEN
LIVER PÂTÉ (GF*)**
*red onion jam, dressed leaves,
rustic bread*
6.50

**CRISPY HAM HOCK
BON BON**
celeriac remoulade, red wine sauce
6.50

**SMOKED HADDOCK
FISHCAKE**
poached egg, spinach, curry oil
7.00

CREAMED MUSHROOMS (V) (GF*)
wild mushrooms, toasted ciabatta, truffle oil
7.00

ROASTED CAULIFLOWER (VG) (GF)
braised spring onions, pistachios, sultanas, coconut milk dressing
7.00

GAMBAS PIL PIL (GF*)
*king prawns, tomatoes,
garlic, chilli, rustic bread*
7.50

LAMB KOFTA
spiced cous cous, tzatziki, pomegranate
8.00

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

CHURROS (V)
cinnamon sugar, nutella dip
6.00

APPLE CRUMB CAKE (V)
caramel ice cream
6.00

PECAN PIE (V)
vanilla ice cream
6.00

GINGER LOAF (V)
lemon mascarpone, honeycomb
6.00

CHOCOLATE MOUSSE (V)
candied hazelnuts, chantilly cream
6.00

THE OLD STABLES CHEESE BOARD (V)
selection of british cheeses, apple & sultana chutney, carr's biscuits
7.50

MAIN COURSES

WILD MUSHROOM RISOTTO (VG*)
cream, parmesan crust, truffle oil
7.00 / 11.00

SEAFOOD RISOTTO
pan-fried salmon, saffron, garlic oil
7.00 / 11.00

**TORCHED WELSH
GOAT'S CHEESE SALAD (V) (GF)**
beetroot carpaccio, candied walnuts, rocket, balsamic
10.00

**SPICED SEASONAL
SQUASH & FETA TART (V)**
tomatoes, rosemary oil
10.50

HAND CARVED HAM (GF*)
fried duck egg, hand-cut chips
11.00

BANGERS & MASH
*pork sausages, mashed potato,
caramelised onion gravy*
11.00

SCOUSE (GF)
*beef, diced root vegetables,
rich gravy, pickled beetroot,
freshly baked bread*
12.00

CHICKEN CAESAR SALAD (GF*)
*chicken breast, pancetta, gem lettuce, croutons,
anchovies, parmesan, caesar dressing*
12.00

FISH & CHIPS
*penny lane beer batter, hand-cut chips,
mushy peas, tartare sauce*
12.00

THE MANOR BURGER
*premium beef or buttermilk chicken, cheddar cheese,
onion rings, tomato & chilli salsa, hand-cut chips*
13.00

PAN-ROASTED CHICKEN BREAST (GF)
*potato rosti, buttered spinach, charred sweetcorn,
tomato & tarragon dressing*
14.00

PAN-ROASTED HAKE (GF)
sautéed potatoes, creamed leeks, lemon pickle
15.00

CONFIT DUCK LEG (GF)
braised puy lentils, pickled red cabbage
16.00

MONKFISH WRAPPED IN PARMA HAM (GF)
borlotti bean ragu, tender stem broccoli
17.00

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*)
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

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

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

RED

175ml 250ml bottle

SANGIOVESE MERLOT RUBICONE

ITALY

intense & complex nose of cherry, blackberry, violet, sweet spice & dye flowers, with light oaky hint. Gentle and 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

ELITAIIO 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 CHÂTEAUNEUF-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