



THE OLD STABLES

ALLERTON MANOR

FRIDAY EVENING MENU

available every friday 4-7pm

3 COURSES & A BOTTLE OF HOUSE WINE PER COUPLE

60.00

STARTERS

BUTTERNUT SQUASH SOUP (V) (GF*)

feta cheese, chive oil, rustic bread

GAMBAS PIL PIL (GF*)

king prawns, tomato, chilli, rustic bread

HOMEMADE SALT BEEF HASH

fried duck egg, homemade brown sauce

MAIN COURSES

PAN-FRIED SALMON

seafood risotto, saffron, garlic oil

PAN-ROASTED CHICKEN (GF)

*potato rosti, buttered spinach, charred sweetcorn,
tomato & tarragon dressing*

SPICED SEASONAL SQUASH & FETA TART (V)

tomatoes, rosemary oil

DESSERTS

APPLE CRUMB CAKE (V)

caramel ice cream

CHOCOLATE MOUSSE (V)

candied hazelnuts, chantilly cream

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

ask your server for our choice of flavours

(V) vegetarian, (VG*) can be made suitable for vegan, (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.