



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, rustic bread,
ham hock & lancashire bomb cheese croquette*
18.00

SIDES

HONEY ROASTED CARROTS & PARSNIPS (VG) (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

PIGS IN BLANKETS (6)
4.50

STARTERS

WELSH RAREBIT (V)
chilli & tomato salsa, rocket & balsamic
6.00

**CURRIED PARSNIP
SOUP (V) (GF*)**
parsnip crisps, rustic bread
6.00

CHICKEN LIVER PÂTÉ (GF*)
*spiced apple chutney,
dressed leaves, rustic bread*
6.50

CORNED BEEF HASH
fried duck egg, homemade brown sauce
7.00

**HAM HOCK &
LANCASHIRE BOMB CHEDDAR CHEESE
CROQUETTE**
homemade tomato chutney
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

**HOT SMOKED
SALMON FISHCAKE**
*buttered spinach, poached egg,
chive oil*
7.50

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

SPICED CARROT CAKE (V)
chocolate & orange ice cream
6.00

CHOCOLATE TART (V)
liquorice ice 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

**CAULIFLOWER &
BLUE CHEESE TART (V)**
rocket & walnut salad
10.50

BANGERS & MASH
*pork & leek 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
*beer batter, hand-cut chips,
mushy peas, tartare sauce*
12.50

THE MANOR BURGER
*premium beef or buttermilk chicken, cheddar cheese,
onion rings, homemade slaw, hand-cut chips*
13.00

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

PORK CHOP (GF)
*mustard mashed potato, savoy cabbage,
caramelised apple & cider jus*
14.00

PAN-FRIED SALMON
*bombay potatoes, pickled carrots,
coconut & almond dressing*
14.00

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

**MARKET FISH
OF THE DAY (GF)**
*buttered new potatoes,
steamed spinach,
chive butter sauce*

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

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

WHITE

175ml 250ml bottle

SOSPIRO BIANCO ITALY

harmonic on the palate, with refreshing acidity. Intense white fruit flavours prevail, with delicate, subtle overtones of floral notes & a hint of gooseberry coming through on the finish

4.50 6.25 18.00

CHENIN BLANC STORMY CAPE SOUTH AFRICA

pale in colour with an enticingly citrus nose. This is a typically racy South African Chenin with a good concentration of sub tropical fruit, well-balanced with fresh citrus acidity

19.00

ANIMO SAUVIGNON BLANC CHILE

the nose is fresh & lemony with herbaceous notes. An elegant, juicy & fresh wine, with tropical notes & grapefruit on the palate, & a soft finish

5.00 6.75 20.00

HOMEWARD BOUND CHARDONNAY AUSTRALIA

bright & zesty, with flavours of white stone fruit & a citrus tang on the finish. On the nose, tropical aromas of melon & peach add texture & depth

5.00 6.75 20.00

ARPEGGIO BIANCO ITALY

lightly aromatic & floral in character with delicate flavours of white blossom & peaches, balanced with refreshing acidity

21.00

IL MOLO PINOT GRIGIO ITALY

straw in colour, with an intensely floral fragrance & a ripe green fruit character & aroma. Steely mineral tones balance the acidity, & add a pleasingly dry crispness

5.25 7.00 21.00

MONTE LLANO BLANCO RIOJA, RAMÓN BILBAO SPAIN

pale lemon in colour with green hues. On the nose, aromas of tropical fruits such as banana & citrus fruits can be found. The palate is fresh, vibrant & fruity, with a balanced acidity

21.00

MACK & COLLIE SAUVIGNON BLANC NEW ZEALAND

a herby, bright Sauvignon, brimming with crisp acidity & tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passion fruit & melon to the wine

6.00 8.00 25.00

ALBARIÑO, RAMÓN BILBAO SPAIN

on the nose, tropical notes of pineapple & passion fruit intersperse with golden apple & stone fruits. A refined palate displays nuances of apricot, mango, & a delicious tropical fruit finish

27.00

PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE FRANCE

the wine is crisp, light & aromatic, with remarkable freshness on the palate. Classic & charming – the perfect tippie

28.00

GAVI DOCG VOLPI ITALY

one of Italy's most fashionable whites, it is noted for acute dryness & fresh, flinty acidity. The wine has a full, delicate, elegant nose bringing flowers & fresh fruit to mind – lemons, lily of the valley & green apples

29.00

SANCERRE, LE PETIT BROUX, LES CELLIERS DE CÉRÈS FRANCE

good concentration of green fruits & crisp citrus flavours with a racy, mineral streak & refreshingly clean finish. An eminently drinkable Sauvignon

33.00



THE OLD STABLES

ALLERTON MANOR

WINE LIST

ROSÉ

175ml 250ml bottle

DESERT ROSÉ WHITE ZINFANDEL USA

fruity on the nose, with intense strawberry & citrus notes. A light & refreshing White Zinfandel, with a smooth, sweet finish

5.00 6.75 20.00

IL MOLO PINOT GRIGIO BLUSH ITALY

this Pinot Grigio blush is delicately floral, with soft aromas of honeysuckle & rose on the nose. Crushed raspberries & cranberries linger on the palate

5.25 7.50 22.00

CHAMPAGNE

125ml bottle

LAURENT-PERRIER LA CUVÉE NV

delicate & fresh aromas with good complexity & notes of citrus & peach. Fresh & supple on the palate with rounded & expressive fruit flavours

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 20cl

ITALY

well-balanced & refreshing, with a delicate almond note

8.00

DEDICATO MILLESIMATO BIANCO SPUMANTE NV

ITALY

bright straw yellow with an ultra-fine, persistent perlage. Strong floral notes are reminiscent of the aromatic hints of roses. Fresh, light, & perfectly balanced in the mouth

22.00

DEDICATO MILLESIMATO ROSATO SPUMANTE NV

ITALY

fruity, with strong nuances of apricot, apple & pear. Some notes of lime on the nose, with a surprisingly savoury & well-structured finish

22.00

TOSTI PROSECCO 75cl

ITALY

well-balanced & refreshing, with a delicate almond note

24.00

RED

175ml 250ml bottle

SOSPIRO ROSSO ITALY

fresh & well-balanced, with flavours of blackcurrant & dark berries on the palate. Aromas of violets & roses display strongly on the nose

4.50 6.25 18.00

BOHEME PRIMITIVO PUGLIA ITALY

rich aromas of plum & black cherry with spicy notes of cracked black pepper. A charming, well-balanced wine with a velvety texture & intense black forest & damson fruits

20.00

MELODIAS MALBEC TRAPICHE ARGENTINA

a robust, savoury wine accented by rich flavours of violets, plums & cherries. Subtle hints of vanilla add a refined sweetness on the finish

5.25 7.50 22.00

LA GARENNE SYRAH FRANCE

this rich Syrah has attractive cherry & pepper flavours, which are offset by the wine's meaty & bitter chocolate aromas. Full palate with great length & keen structure

5.25 7.50 23.00

MONTE LLANO TINTO RIOJA, RAMÓN BILBAO SPAIN

simple & easy-drinking, with subtle aromas of ripened blackcurrants & raspberries leading to a fresh & structured palate, full to the brim with red berries

5.25 7.50 23.00

LES MOUGEOTTES PINOT NOIR LGP PAYS D'OC FRANCE

understated with a clean finish. Intense jammy aromas of crushed black cherry & raspberry layer with undertones of liquorice in this Pinot Noir. Well-structured & easy to drink

24.00

VIÑA MAR CABERNET SAUVIGNON CHILE

a fruity & smooth Cabernet Sauvignon, packed to the brim with ripe & juicy dark fruit flavours. A crowd-pleaser, with soft tannins & subtle undertones of vanilla & pepper

24.00

VIÑA MAR MERLOT CHILE

deep & bright ruby red. Intense plum aromas on the nose, with cinnamon & black pepper notes. On the palate, the wine is flavourous & medium-bodied, with a long, satisfying finish

6.00 8.00 24.00

FRAPPATO VITTORIA PLANETA ITALY

ruby red, with bright intensity. There is a fresh, juicy character which balances well with flavours of vanilla & silky, sweet tannins. Soft, warm & easy to drink

25.00

KEN FORRESTER PETIT PINOTAGE SOUTH AFRICA

classic Pinotage aromas of spicy mulberries, plum pudding & cherries, with more subtle hints of smoky bacon. The palate is luscious, juicy & soft

26.00

RIOJA CRIANZA, RAMÓN BILBAO SPAIN

a youthful, ruby red wine. Blackcurrants & hints of blackberry yoghurt display on the nose, with spicy nuances of cumin, vanilla & cinnamon emerging on the palate

28.00

CHÂTEAUNEUF-DU-PAPE RÉSERVE DES OLIVIERS, MAISON FAVIER FRANCE

grenache dominates the nose, with lashings of raspberry fruit. A succulent attack is balanced by fine tannins & good acidity. The finish is marked by spice & blackcurrant

40.00

all wines sold by the glass are available in a 125ml measure, please ask your server for more details