



THE OLD STABLES

ALLERTON MANOR

SUNDAY BEST

2 COURSES 17.00 3 COURSES 21.00

STARTERS

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

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

CREAMED MUSHROOMS (V) (GF*) (1.50 supplement)
wild mushrooms, toasted ciabatta, truffle oil

GAMBAS PIL PIL (GF*) (2.00 supplement)
king prawns, tomato, chilli, rustic bread

CORNED BEEF HASH (1.50 supplement)
fried duck egg, homemade brown sauce

MAIN COURSES

ROAST TURKEY, PIGS IN BLANKETS, PORK & APRICOT STUFFING

ROAST LEG OF LAMB (GF)

ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING (GF*)

ALLERTON MANOR NUT ROAST (VG)

FISH & CHIPS

beer batter, hand-cut chips, mushy peas, tartare sauce

PAN-FRIED SALMON

bombay potatoes, pickled carrots, coconut & almond dressing

PAN-ROASTED CHICKEN (GF)

potato rosti, buttered spinach, charred sweet corn, tomato & tarragon dressing

10oz RUMP STEAK (GF*) (8.00 supplement)

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

DESSERTS

SELECTION OF ICE CREAM & SORBET (V) (GF)
ask your server for our choice of flavours

ETON MESS (V) (GF)
raspberry gel, chantilly cream

SPICED CARROT CAKE (V)
chocolate & orange ice cream

CHOCOLATE TART (V)
liquorice ice cream

THE OLD STABLES CHEESE BOARD (V) (3.00 supplement)
selection of british cheeses, apple & sultana chutney, carr's biscuits

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

(V) vegetarian, (VG) vegan, (GF) gluten free (GF*) can be made suitable for gluten free. Gluten free bread available.

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.