



THE OLD STABLES

ALLERTON MANOR

EARLY EVENING MENU

available monday – thursday 4 – 7pm

2 COURSES 16.00 3 COURSES 20.00

STARTERS

CURRIED PARSNIP SOUP (V) (GF*)

parsnip crisps, rustic bread

CHICKEN LIVER PÂTÉ (GF*)

spiced apple chutney, dressed leaves, rustic bread

HOT SMOKED SALMON FISHCAKE

buttered spinach, poached egg, chive oil

WELSH RAREBIT (V)

chilli & tomato salsa, rocket & balsamic

MAIN COURSES

SCOUSE (GF)

beef, diced root vegetables, rich gravy, pickled beetroot, freshly baked bread

THE MANOR BURGER

beef or buttermilk chicken, cheddar cheese, onion rings, homemade slaw, hand-cut chips

FISH & CHIPS

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

CAULIFLOWER & BLUE CHEESE TART (V)

rocket & walnut salad

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

PECAN PIE (V)

vanilla ice cream

MINI DOUGHNUTS (V)

cinnamon sugar, nutella dip

SPICED CARROT CAKE (V)

chocolate & orange ice cream

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