



THE OLD STABLES

ALLERTON MANOR

WHILE YOU'RE CHOOSING

Olives, feta cheese & sundried tomatoes
(V) (GF) 3.50

Flatbread, pitta & hummus (V) 4.50

Sharing board 15.00

Flatbread, pitta bread, hummus, olives, feta cheese, sundried tomatoes, duck pate, chutney & Parma ham

STARTERS

Homemade soup of the day (V) (GF*) 6.50
Served with farmhouse bread & butter

Duck & apricot pate (GF*) 7.00
Caramelised onion brioche toast

Parma ham & asparagus spears (GF) 7.50
Poached hen's egg, béarnaise sauce & beetroot powder

Smoked haddock & dill fishcake 7.50
Warm tartare & pickled radish

Salted beef brisket croquette 7.50
Smoked chipotle mayonnaise

Thai scented mussels (GF*) 7.00
Chilli, coriander spring onion garlic, ginger, lemon grass, coconut milk & crusty bread
as a main (with fries) 14.00

Garlic mushroom & lentil pate (VE) 6.00
Tomato & red pepper chutney with toast

SIDE ORDERS

3.50 each

Seasonal vegetables	Creamy mash
Mixed leaf salad	New potatoes
Hand cut chips	Onion rings
Skin on fries	Indian slaw

DINNER MENU

Served Monday to Saturday - 5pm until close

MAINS

Fish & chips 13.50

Beer batter, hand cut chips, mushy peas & tartare sauce

The Manor Burger 13.50

Premium beef or Cajun buttermilk chicken.
Cheddar cheese, burger sauce & hand cut chips
Add bacon +1.00

chef loves..

Vegan beetroot burger (VE) 13.50

Chinese spices, beetroot burger with burger relish & hand cut chips

Pan fried seabass (GF) 14.00

Chorizo & chickpea cassoulet with samphire

Oven baked salmon (GF*) 14.50

Warm niçoise salad, lemon dressing & smoked bacon crumb

Indian style chicken Kiev 14.50

Lentil dahl & Indian coleslaw

Slow braised pork belly (GF) 14.50

Mashed potato, spring greens & caramelised apple puree

Confit duck leg (GF*) 14.50

Hoisin duck bon bon, chargrilled hispi cabbage, beetroot gel, blueberry glaze & dauphinoise potatoes

Tomato & smoked paprika gnocchi (VE*) 11.00

Baby basil & parmesan crumb

Baked cauliflower & blue cheese tart (V) 11.00

Mixed leaves & walnut salad

FROM THE GRILL

All served with mushroom, tomato, chunky chips & rocket garnish.

10oz Rump Steak 22.50

6oz Fillet Steak 24.50

Pork Tomahawk Steak 17.50

sauce it up...

Peppercorn | Béarnaise | Red wine jus

3.50 each

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

(V) vegetarian | (VE) vegan | (VE*) vegan option available. (GF) Gluten free | (GF*) Gluten free option available.

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.