



THE OLD STABLES
ALLERTON MANOR

SUNDAY BEST

SERVED FROM 12.30PM

TWO COURSES £21.95

THREE COURSES £24.95

STARTERS

Soup of the Day v VE

served with fresh crusty bread & butter

Classic Prawn Marie Rose

little gem lettuce, cucumber & tomato

Classic Bruschetta v

mozzarella & rustic basil oil

Mushroom & Truffle Fricassee on Toast VE

topped with Parmesan shavings

Duck & Orange Pâté

red cabbage & cranberry marmalade
with a micro leaf salad & focaccia

SUNDAY ROASTS

Choose from

Roast Chicken

served with crispy roast potatoes, creamed mash & seasonal vegetables

Rare Roast Beef G/FO

served with crispy roast potatoes, creamed mash,
seasonal vegetables & Yorkshire pudding

Honey Roast Gammon

served with crispy roast potatoes, creamed mash & seasonal vegetables

Roasted Squash & Mushroom Pithivier VE

served with crispy roast potatoes, creamed mash & seasonal vegetables

SIDES

Cauliflower Cheese	£6.00
Buttered Seasonal Vegetables	£5.00
Chunky Chips	£5.00
Side Salad	£4.00
Garlic Bread	£5.00
<small>add cheese for £1.00</small>	
Yorkshire Pudding	£1.50
Gravy	£2.00

(V) vegetarian, (VE) vegan, (G/FO) gluten-free option.

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. Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.

MAINS

The Manor Steak Burger G/FO

topped with Monterey Jack cheese, crisp chilli slaw
& burger sauce, served with fries & onion rings

Wild Mushroom & Sage Risotto VE G/FO

truffle & chive oil & fresh vegan Parmesan

Classic Fish & Chips G/FO

served with mushy peas

Tandoori Chicken Sizzler

roasted onions & peppers, mint yoghurt, fries & side salad

Steak & Guinness Pie

served with creamed potato, seasonal vegetables & onion gravy

HOMEMADE DESSERTS

Lemon Posset v

ginger crumb & biscotti

Salted Caramel Tart v

vanilla cream, chocolate sauce & Oreo crumb

Tonka Bean Brûlée v

hazelnut biscotti

Sticky Toffee Pudding v G/FO

honeycomb & vanilla ice cream

White Chocolate & Strawberry Cheesecake

raspberry sorbet & roasted white chocolate crumb

WINE LIST

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

CHAMPAGNE/SPARKLING

	125ml	bottle
Laurent-Perrier Cuvée Rosé Brut NV		£75.00
Laurent-Perrier La Cuvée NV		£55.00
ThinK Pink Sparkling Rosé ^{VE} ITALY		£30.00
ThinK Prosecco ^{VE} ITALY		£30.00
Via Vai Prosecco ^{VE} ITALY	£7.00	£26.00
Via Vai Rosé Prosecco ^{VE} ITALY	£7.00	£26.00

WHITE

	175ml	250ml	bottle
Gavi DOCG Volpi ITALY			£27.00
Los Tortolitos Sauvignon Blanc ^{VE} CHILE	£5.50	£7.50	£22.00
Picpoul de Pinet, Réserve de la Roquemolière ^V FRANCE			£29.00
Ramón Bilbao Albariño SPAIN			£30.00
Sancerre Blanc, Franck Millet ^{VE} FRANCE			£33.00
Sospino Bianco ITALY	£4.75	£6.50	£19.00
Stormy Cape Chenin Blanc SOUTH AFRICA	£5.40	£7.20	£21.00
Tooma River Reserve Chardonnay AUSTRALIA	£5.40	£7.20	£20.00
Veritiere Pinot Grigio DOC ITALY	£5.50	£7.50	£22.00
Whakapapa Sauvignon Blanc NEW ZEALAND	£6.75	£8.90	£26.00

RED

	175ml	250ml	bottle
Castellani, Chianti DOCG ITALY	£6.25	£8.30	£24.00
IGP Pays d'Oc Leduc Pinot Noir FRANCE			£28.00
Markview Shiraz AUSTRALIA	£6.00	£8.00	£23.00
Ramón Bilbao Monte Llano Tinto Rioja ^{VE} SPAIN	£6.00	£8.00	£23.00
Ramón Bilbao Rioja Crianza ^{VE} SPAIN	£7.00	£9.30	£25.00
Réserve des Oliviers Châteauneuf-du-Pape FRANCE			£40.00
Sospino Rosso ITALY	£4.75	£6.50	£19.00
Trapiche Melodias Malbec ^{VE} ARGENTINA	£5.50	£7.50	£22.00
Viñamar Cabernet Sauvignon CHILE			£24.00
Viñamar Merlot CHILE	£6.00	£8.00	£23.00

ROSÉ

	175ml	250ml	bottle
West Coast Swing White Zinfandel, The Wine Group USA	£5.50	£7.50	£22.00
Via Nova, Pinot Grigio Rosé ITALY	£5.50	£7.50	£22.00

DRAUGHT BEER/CIDER

	ABV	half	pint
Guinness	4.1%	£2.55	£5.00
Peroni	5.1%	£2.44	£5.00
Stella 4%	4%	£2.10	£4.10
Corona	4.5%	£2.45	£4.80
Camden Hells	4.6%	£2.50	£4.90
Camden Pale Ale	4%	£2.45	£4.80
Kopparberg Strawberry & Lime	4%	£2.50	£4.90

for our bottles beer/cider selection, please ask your server

SOFT DRINKS

	half / ml	pint
Draught Coca Cola Classic	£2.20	£3.20
Draught Diet Coke Coke Zero	£1.80	£2.80
Draught Schweppes Lemonade	£1.80	£2.80
J20's	275ml	£2.80
Fanta	330ml	£2.80
Sprite	330ml	£2.80
Fever-Tree Tonics	125ml	£2.50
Ginger Ale Fever-Tree	200ml	£2.50
Ginger Beer Fever-Tree	200ml	£2.50
Fruit Shoot	200ml	£2.00
Fentimans Rose	200ml	£2.80

SPIRITS

Brandy | Bourbon | Rum | Whiskey | Gin | Vodka
for the full selection please ask your server

CLASSIC COCKTAILS

Cosmopolitan Absolut Citron, Cointreau, cranberry & lime		£7.50
Espresso Martini JJ Whitley Vanilla Vodka, Kahlúa & espresso		£8.00
Pornstar Martini JJ Whitley Vanilla Vodka, Passoã, passion fruit, pineapple & lemon with a shot of Prosecco		£8.50
Mojito Bacardi, fresh mint & lime		£8.00
Clover Club gin, lemon, raspberry & egg white		£7.50

TEA/COFFEE

	regular	large
English Breakfast Tea		£2.20
Speciality Teas		£2.50
Americano	£2.70	£3.20
Espresso	£2.70	£3.20
Cappuccino	£3.00	£3.50
Latte		£3.50
Mocha		£3.00
Hot Chocolate with whipped cream		£3.50