



THE OLD STABLES

ALLERTON MANOR

SUNDAY MENU

Two Courses £22.95 | Three Courses £25.95

LIGHT BITES & APPETISERS

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| Warm Rosemary Focaccia (V) English butter & watercress pesto | £7.00 |
| Roasted Nuts, house spices (V) | £3.00 |
| Marinated Olives (VN) | £4.00 |
| Honey & Mustard Glazed Pork & Black Pepper Chipolatas | £5.50 |
| Antipasti board for two or three (V) warm focaccia, olives, sun blushed tomatoes, stuffed peppers & houmous | £11.00 |
| Rosemary Focaccia Garlic Bread with Glazed Mozzarella (V) | £5.00 |

TO START

Ham hock & Snowdonia Black Bomber Croquette,
beetroot & horseradish crème fraîche, crackling & roasted beet salad

Chicken Liver Parfait
carrot & fennel relish, focaccia toast

Broccoli & Leek Soup (V, available as Vegan)
Blacksticks blue & honey crouton

Crispy King Oyster Mushrooms (VN)
gochujang, bok choi & black sesame

Torched Goats' Cheese Crottin
medjool dates, pomegranate & baklava

(V) Vegetarian (VN) Vegan Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut 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 traces of allergens. Please ask a member of staff before ordering.

MAINS

Slow Roasted Rump of Beef
served pink or well done

Brown Sugar Glazed Ham

Garlic & Truffle Roasted Chicken

Celeriac, Spinach & Red Pepper Stuffed Portobello Mushroom
vegan gravy

All Roasts Served With
beef dripping roast potatoes (Vegan available)
maple & miso roasted carrots, broccoli
garlic creamed leeks, root vegetable mash
Yorkshire pudding, rich roasting gravy

Hake Supreme
curried chickpea & red pepper ragout, garlic greens & brown shrimp butter

6oz Pave Rump
slow roasted tomato, dressed watercress & fries
£3 supplement

8oz Ribeye
slow roasted confit tomato, dressed watercress & fries
£10 supplement

6oz Fillet
slow roasted tomato, dressed watercress & fries
£12 supplement

Grilled Lamb Chops
honey, mustard & mint glaze, slow roasted confit tomato & dressed watercress & fries
£3 supplement

7oz Steak Burger
smoked streaky bacon, mature cheddar, garlic & truffle mayonnaise,
lettuce, beef tomato & slaw

SIDES

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| Bowl of Roasted Potatoes | £3.00 |
| Yorkshire Pudding | £1.00 |
| Pigs in Blankets | £5.00 |
| Cauliflower Cheese | £4.00 |
| Jug of Gravy | £3.00 |
| Fries | £3.50 |
| Chunky Chips | £4.00 |
| Creamed Potato | £3.00 |
| Tomato, Onion & Cucumber Salad, Shallot Dressing | £3.00 |
| Battered Onion Rings | £2.50 |
| Maple & Miso Roasted Carrots | £2.50 |
| Buttered Green Vegetables | £3.00 |
| Black & Green Peppercorn Sauce | £3.00 |
| Red Wine Jus | £3.00 |
| Black Garlic & Truffle Mayo | £3.00 |

DESSERTS




Apple & Black Berry Crumble
custard & vanilla ice cream

Raspberry & White Chocolate Cheesecake
sorbet & white chocolate crumb

Caramel Panna Cotta
gingerbread croutons, glazed fig & lavender

Sticky Toffee Pudding
butterscotch sauce & vanilla ice cream (available as vegan & gluten free)

Trio of English Cheeses £2.50 supplement
Lincolnshire Poacher, Rollright & Blacksticks Blue
fruit toasts, apple & raisin chutney, fig

   Please share images of your food and tag us in on social media

