

MENU

PLEASE ORDER USING THE QR CODE OVERLEAF, OR AT THE BAR

APPETISERS

MARINATED GORDAL OLIVES (GF, VN)	4
WARM BREADS & HOUMOUS	6
Sourdough, focaccia, balsamic & oil (VN)	
ROSEMARY FOCACCIA GARLIC BREAD (V)	6
with glazed mozzarella	
HONEY & MUSTARD GLAZED CHIPOLATAS	5

MAINS

FRESHLY BATTERED HADDOCK FILLET (GF)	16
hand cut chips, mushy peas, tartare sauce & scorched lemon	
THE OLD STABLES SCOUSE (GF*)	14
slow braised beef, root vegetables & potatoes, pickled beetroots & crusty bread	
CRISPY CHICKEN FILLET BURGER (GF*)	14
gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	
PORTOBELLO MUSHROOM & HALLOUMI BURGER	15
gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (available as vegan with plant-based halloumi)	

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

7oz BEEF BURGER (GF*)	14
smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	
GRILLED HALF BONELESS CHICKEN (GF)	17
with garlic, chilli & lemon butter	
8oz PREMIUM BEEF RUMP STEAK (GF)	22
8oz RIB EYE BEEF STEAK (GF)	24
6oz BEEF FILLET STEAK (GF)	28

SIDES & SAUCES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
SALT & PEPPER FRIES (V, GF)	5
tossed with peppers, chillies & spring onion	
BATTERED ONION RINGS (GF, VN)	3
CREAMY PEPPERCORN SAUCE (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

DRINKS MENU



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FOOD & DRINK
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DRAUGHT

	ABV	Pint
Guinness	4.1%	5.90
The Manor Lager	3.5%	4.50
Asahi	5.2%	6.00
Camden Hells	4.6%	5.50
Camden Pale	4.0%	5.50
Corona	4.5%	5.80
Peroni	5.1%	6.20
Mahou	5.1%	5.90
Kopparberg Strawberry/Lime	4.0%	5.50



BOTTLED BEER/CIDER

		ABV	
Modelo Especial	330ml	4.5%	6.00
Corona Extra	330ml	4.5%	4.50
Peroni Nastro	330ml	5.0%	4.80
Peroni Capri	330ml	5.0%	4.80
Peroni 0%	330ml	0.0%	4.00
Magners	568ml	4.5%	5.50



SPARKLING

	Bottle	125ml
Le Contesse Prosecco	29.00	7.50
Tosti Prosecco Rose Millesimato	29.00	7.50
Laurent-perrier La Cuvee Brut	65.00	
Laurent-perrier Cuvee Rosé Brut NV	85.00	
Gobillard Brut Traditional Champagne	55.00	



COCKTAILS

	Glass
PASSION FRUIT MARTINI Smirnoff Vodka, Juicy Passion Fruit, Guava & Lime Flavours	10.50
ESPRESSO MARTINI Smirnoff vodka, coffee flavoured cocktail with vanilla & chocolate notes	10.50
STRAWBERRY DAQUIRI Captain Morgans Original Spiced Gold with Sweet Ripe Strawberries, Juicy Lime and notes of Vanilla	10.50
MIMOSA A Classic, Prosecco & Orange Juice	8.50
APEROL SPRITZ Aperol, Prosecco & Soda	11.50

SOFT DRINKS

	Half Pint	Pint
Draught Coca-cola Classic	2.80	3.80
Draught Diet Coke Coke Zero	2.50	3.50
Draught Schweppes Lemonade	2.50	3.50
Juice apple, orange, cranberry, pineapple	2.20	3.20
Fruit Shoot	200ml	2.50
J20's	275ml	3.20
Fanta	330ml	3.20
Sprite	330ml	2.80

TEA/COFFEE



English Breakfast Tea	2.80
Speciality Teas	3.50
Americano	3.80
Espresso	3.50
Cappuccino	3.80
Latte	3.80
Mocha	3.80
Hot Chocolate	3.80
Iced Latte	3.80
Macchiato	3.80
Cortado	3.50
Add a shot of syrup Caramel, Vanilla, Hazelnut, Gingerbread	1.00