



THE OLD STABLES

ALLERTON MANOR

FATHER'S DAY MENU

STARTERS

Potato, onion & cider soup, mature cheddar toast (VN available)

Pork & Bury black pudding scotch egg, house brown sauce & chorizo dust (GF)

Whiskey & treacle cured salmon, pickled vegetables, crème fraiche & sourdough toast

Goats' cheese & red onion tart, watercress dressing & hazelnut crumb (V)

MAINS

Roasted beef rump, served pink or well done, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy & Yorkshire pudding

Brown sugar glazed ham, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy & Yorkshire pudding

Roasted chicken, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy & Yorkshire pudding

Wild mushroom & celeriac pie, roasted potatoes, garlic creamed leeks, maple carrots, root vegetable mash, broccoli, porcini gravy & Yorkshire pudding
(available as vegetarian or vegan, please advise your server)

Seared seatrout fillet, buttered Jersey Royals with basil & thyme, buttered greens & mussel cream (GF)

10oz Sirloin steak, chargrilled to your liking, served with chips, confit tomato, watercress & peppercorn sauce (GF) (£6 supplement)

DESSERTS

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (V)

Warm apple & blackberry crumble, vanilla custard & ice cream (V)

Chocolate ganache cake, caramel glaze & salted caramel ice-cream (V)

Strawberry & white chocolate cheesecake with white chocolate crumb & meringue

(Gluten free & vegan desserts available on request)

(V) vegetarian, (VE) vegan, (C/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.