



THE OLD STABLES
ALLERTON MANOR



FESTIVE LUNCH MENU

SHARING

FRITTO MISTO (GF)	25
crispy fried haddock, prawns & squid, chive aioli & scorched lemon for 2 or 3 people	
GRAZING BOARD	26
Warm sourdough, mozzarella baked garlic focaccia, honey glaze chipolatas, stuffed peppers, Gordal olives, houmous & balsamic oil	
HARISSA & HONEY BAKED CAMEMBERT (V)	18
pomegranate jam, dukkah spice & sourdough for 2	

SANDWICHES

ROAST TURKEY BREAST	13
stuffing & gravy on a buttered floured bun with cranberry relish	
BROWN SUGAR ROAST HAM & CHEDDAR TOASTIE	12
on white bloomer bread with sun blushed tomato chutney	
FRESHLY BATTERED HADDOCK FILLET	12
shredded gem lettuce & tartare sauce on a toasted floured barm	
STEAK FRITES SANDWICH	14
grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	
SALT & PEPPER CHICKEN WRAP	11
crispy salt & pepper chicken thigh, shredded gem on a toasted tortilla wrap	
PRAWN COCKTAIL ROLL	11
poached prawns, crisp lettuce, crushed avocado, Bloody Mary mayo on a soft cloud bread roll	
CRISPY CAULIFLOWER (VN)	10
curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap	
ADD SOUP OR FRIES TO ANY SANDWICH	3.5

STARTERS & LITE BITES

GARLIC CREAMED MUSHROOMS (V, GF*)	10
sourdough, honey & chilli cured egg yolk, pickled shimeji, chervil dressing	
CRISPY PORK RILLETTES (GF)	10
fennel slaw, tangerine & chilli chutney, pickled shallots	
HOT SMOKED SALMON TERRINE (GF*)	12
lemon pickle, cucumber, dressed watercress & treacle toasts	
ONION & CIDER SOUP (V, VN*, GF*)	7
Lancashire cheddar sourdough crouton	
CARROT, PARSNIP & HALLOUMI BHAIJS (GF, V)	10
chaat seasoning, raita & chilli jam	
KING PRAWNS (GF*)	12
with garlic & chilli butter, lemon & herbs with baked focaccia	

MAINS

BUTTER ROASTED TURKEY BREAST (GF*)	22
sage & onion stuffing, crispy bacon, duck fat potatoes, glazed carrots & parsnips, garlic creamed sprouts, pigs in blankets & a rich roasting gravy	
FRESHLY BATTERED HADDOCK FILLET (GF)	18
thick cut chips, buttered crushed peas, tartare sauce & scorched lemon	
SLOW COOKED BEEF FEATHER BLADE (GF)	20
port jus, horseradish creamed potato, watercress, pickled carrots & pancetta crisps	
SEARED COD SUPREME (GF*)	18
chickpea & red pepper tagine, stem broccoli, brown shrimp & preserved lemon butter	
BEETROOT WELLINGTON (V, VN*)	17
with spinach & wild mushroom duxelles, roast potatoes, glazed carrots & parsnips, garlic creamed sprouts, figs in blankets & a mulled wine sauce	
OLD STABLES SCOUSE	14
Slow cooked beef, root vegetables & potatoes, puff pastry lid, pickled red cabbage & crusty bread	

SALADS

GRILLED CHICKEN BREAST SALAD (GF)	15
pancetta & goats' cheese salad, gem lettuce, cherry tomatoes, red onion & honey balsamic dressing	
GRILLED HALLOUMI & DUKKAH SPICED POTATO SALAD	15
grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce (GF, V, VN*)	

FROM THE GRILL

7oz BEEF BURGER (GF*)	16
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries	
CRISPY CHICKEN FILLET BURGER (GF*)	16
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries	
PORTOBELLO MUSHROOM & HALLOUMI BURGER	16
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
BONELESS GRILLED HALF CHICKEN (GF)	18
garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries	
8oz PREMIUM RUMP STEAK	24
8oz RIBEYE STEAK	28
8oz FILLET STEAK	32
All steaks served with confit plum tomato, dressed watercress & fries (GF)	





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SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES	5.5
tossed with peppers, spring onions & chillies (GF, VN)	
GORDAL OLIVES	5
MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)	5
PIGS IN BLANKETS	8
PORK CHIPOLATAS	8
with honey & grain mustard glaze	
GARLIC FOCACCIA BREAD	6
with glazed mozzarella	
TENDER STEM BROCCOLI	6
with chilli garlic & lemon butter (GF, V, VN*)	
CREAMED POTATO (GF, VN)	4
BATTERED ONION RINGS (GF, VN)	4
CHERRY TOMATO, ONION & CUCUMBER SALAD	4
gem lettuce & shallot dressing (GF, VN)	

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING (V, VN*, GF*)	8
salted caramel & cognac Anglaise, vanilla ice cream	
BLACK FOREST TRIFLE	8
dark chocolate, Kirsch jelly & vanilla mousse	
SELECTION OF BRITISH CHEESES	10
fruit toasts, grapes, crackers & chutney (V, GF*)	
BAKEWELL CHEESECAKE (V)	8
mulled cherries, pistachio ice cream	
CARAMELIA CHOCLATE PANNA COTTA	8
hazelnut meringue, espresso cream & praline	

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF*) Gluten Free Available (VN*) Vegan Available. 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. All prices include VAT.

