



THE OLD STABLES

ALLERTON MANOR



LUNCH MENU

NIBBLES

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

SHARING

HONEY BAKED CAMEMBERT hand cut chips & chilli jam (for two) (GF)	15
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STARTERS

ROASTED PLUM TOMATO & SWEET POTATO SOUP Lancashire cheddar toast (V, GF*)	6.5
DUCK LEG RILLETTES glazed red cabbage, orange chutney & toasted sourdough (GF*)	9
TORCHED SMOKED SALMON curried avocado, pickled shallots, capers & rye bread (GF)	9
FRIED KING OYSTER MUSHROOMS barbecue glaze, pak choi & black sesame (GF, VN)	8.5



SANDWICHES & WRAPS

FESTIVE ROLL roasted turkey breast, brown sugar baked ham, chilli jam & turkey gravy on a warm buttered roll	9
STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a warm buttered roll	10
SALT & PEPPER CHICKEN WRAP chicken breast in salt & pepper mayonnaise, crunchy slaw & shredded gem on a toasted tortilla (GF*)	9
FRESHLY BATTERED HADDOCK shredded gem lettuce & tartare sauce on a toasted floured bun (GF*)	9.5
BAKED HAM & MATURE CHEDDAR TOASTIE on thick bloomer loaf with tomato chutney	8
CRISPY CAULIFLOWER curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN, GF*)	8.5
RIBBLE VALLEY PORK SAUSAGE and red onion marmalade on a toasted floured bun	7

ADD SOUP OR FRIES TO ANY SANDWICH 3.5

SALADS

ROASTED CHICKEN BREAST & CRISPY BACON SALAD cherry tomatoes, red onion, gem lettuce, radicchio, blue cheese dressing (GF)	13
ROASTED SWEET POTATO, GRILLED HALLOUMI & BEETROOT SALAD chicory, radicchio & gem lettuce, crispy chickpeas & beetroot houmous & shallot dressing (available as vegan with plant-based halloumi) (GF,V, VN*)	14



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MAINS

ROAST TURKEY BREAST	20
sage & onion, crispy bacon, chipolatas, honeyed carrots & parsnips, garlic creamed sprouts, beef dripping potatoes & turkey gravy	
SLOW COOKED BEEF BRISKET	18
horseradish mash, creamed carrots, pickled ruby cabbage, pancetta & red wine jus (GF)	
SEARED COD SUPREME	18
cauliflower velouté, garlic spinach, curry spice, pickled golden raisin, carrot & parsnip bhaji (GF)	
FRESHLY BATTERED HADDOCK FILLET	16
hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	
THE OLD STABLES SCOUSE	14
slow braised beef, root vegetables & potatoes, pickled beetroots & crusty bread (GF*)	
WILD MUSHROOM CELERIAC & TRUFFLE PIE	14
glazed carrots & parsnips, garlic creamed sprouts, roast potatoes & porcini gravy (VN)	

GRILL

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

TWO GRILLED CHICKEN BREASTS FILLETS	18
garlic, chilli & lemon butter (GF)	
8oz PREMIUM BEEF RUMP STEAK (GF)	22
8oz RIBEYE BEEF STEAK (GF)	24
6oz BEEF FILLET STEAK (GF)	28
MARINATED LAMB CHOPS (GF)	24

BURGERS

7OZ BEEF BURGER	14
smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)	
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) (GF*)	

SAUCES

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

SIDES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
PIGS IN BLANKETS, HONEY GLAZE	6
BEEF DRIPPING ROAST POTATOES (VN*)	3
TENDER STEM BROCCOLI	5
with chilli, garlic & lemon butter) (V, VN*)	
MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3



DESSERT

DARK CHOCOLATE & SALTED CARAMEL FONDANT	7	STICKY TOFFEE CHRISTMAS PUDDING	7
with vanilla ice cream (GF, V)		salted caramel cognac sauce & ice cream (GF*, VN*)	
		(available as gluten free & vegan)	
WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE	7	TRIO OF BRITISH CHEESES	9
cranberry meringue & ice cream		grapes, fruit toasts, crackers & apple chutney (V)	

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (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.