



THE OLD STABLES

ALLERTON MANOR

LUNCH MENU

NIBBLES

GORDAL OLIVES (GF, VN)	5
WARM BREADS & HOUMOUS sourdough, focaccia, balsamic & oil (VN)	6
ROSEMARY FOCACCIA GARLIC BREAD with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED CHIPOLATAS	8

LIGHT BITES

GARLIC CREAMED MUSHROOMS sourdough, honey & chilli cured egg yolk, chervil dressing (V, GF*)	10
SALT BEEF HASH sauté potatoes, onions & salted beef brisket with a fried duck egg & black garlic & onion marmalade (GF)	13
CRISPY PORK SHOULDER CROQUETTES tangerine & chilli jam, fennel slaw & pickled shallot (GF)	10
CHAAT BOWL crispy potatoes, fried paneer, spinach, chickpeas & pomegranate tossed with chaat seasoning, garlic & fresh chilli, fried duck egg (V, GF)	12
KING PRAWNS with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)	12
ROASTED TOMATO & BUTTERNUT SQUASH SOUP pimentón crème fraîche, root vegetable crisps, mature cheddar, sourdough toast (V, GF*)	7

SANDWICHES & WRAPS

STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	14
SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken thigh, shredded gem on a toasted tortilla wrap	11
FRESHLY BATTERED HADDOCK shredded gem lettuce & tartare sauce on a toasted floured bun (GF*)	12
CROQUE MONSIEUR brown sugar baked ham & mature Lancashire cheddar on toasted thick bloomer loaf with sun blushed tomato chutney	12
CRISPY CAULIFLOWER curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN)	10

ADD SOUP OR FRIES TO ANY SANDWICH 3.5

SALADS

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



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MAINS

FRESHLY BATTERED HADDOCK FILLET thick cut chips, buttered crushed peas, tartare sauce & scorched lemon (GF)	18
VENISON RAGÙ slow cooked venison with a rich tomato & red wine reduction served over rigatoni, pecorino, truffle & horseradish gremolata	17
WILD MUSHROOM, CELERIAC & TRUFFLE PIE hand cut chips, stem broccoli & porcini gravy (VN)	18
SMOKED & CURED PORK BELLY creamed potato, caramelised apple, crispy black pudding, kale, cheddar & chive cream (GF)	18
OLD STABLES SCOUSE Slow cooked beef, root vegetables & potatoes, puff pastry lid, pickled red cabbage & crusty bread	14
CRISPY COD FILLET stir fried peppers, baby corn & sugar snaps, Pad Thai sauce, rice noodles, chilli & sesame dressing (GF)	18

BURGERS

7OZ BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	16
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	16
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	16

SAUCES

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

GRILL

BONELESS GRILLED HALF CHICKEN garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries (GF)	18
8OZ PREMIUM RUMP STEAK	24
8OZ FILLET STEAK	32

All steaks served with confit plum tomato, dressed watercress & fries (GF)

SIDES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, chillies & spring onion (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V, VN*)	6
CREAMED POTATO (GF, VN)	4
BATTERED ONION RINGS (GF, V)	4
CHERRY TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	4

DESSERT

CARAMEL CHOCOLATE PANNA COTTA sesame crisps & espresso cream	8	MANGO & LIME CHEESECAKE macaron, ginger crumb & ice cream	8
WARM STICKY TOFFEE PUDDING butterscotch sauce & either vanilla custard or ice cream (V) (available as gluten free & vegan on request)	8	SELECTION OF BRITISH CHEESES fruit toasts, grapes, crackers & chutney (V, GF*)	10

