

LUNCH MENU

AVAILABLE FROM 12 NOON - 5:00PM

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
HERITAGE TOMATO & BUFFALO MOZZARELLA BRUSCHETT balsamic & basil oil (V)	FA 14
FRITTO MISTO crispy fried king prawns, cod & squid with lemon & chive mayonnaise (for two) (GF)	22
LIGHT BITES	
SALT & PEPPER SQUID & 8 peppers, spring onion & chilli sauce (GF)	8
KING PRAWNS swith garlic & chilli butter, lemon & herbs with baked focaccia	9
SALT BEEF HASH sautée potatoes, onions & salted beef brisket with a fried duck egg & house brown sauce (GF)	10
HONEY & THYME ROASTED GREEK FETA 8 with sun blush tomatoes & toasted sourdough (V)	8
MINI CHORIZO SAUSAGES 8 red wine honey glaze & crackling	8

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)	14
HERITAGE TOMATO & GOATS' CHEESE SALAD pickled shallot, radicchio, gem, crispy onions & black garlic dressing (GF,V)	14

SANDWICHES & WRAPS

ADD SOUP OR FRIES TO ANY SANDWICH	3.5
SANDWICH SPECIAL OF THE DAY	7
RIBBLE VALLEY PORK SAUSAGE SANDWICH with red onion marmalade on a toasted floured bun	7
PRAWN MARIE ROSE WRAP with shredded gem on a toasted tortilla wrap	9.5
B.L.T with treacle roasted bacon, beef tomato, shredded gem & grain mustard mayonnaise on focaccia	8.5
CRISPY CAULIFLOWER WRAP curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN)	8.5
BAKED HAM & MATURE CHEDDAR TOASTIE on thick farmhouse loaf with tomato chutney	8
FRESHLY BATTERED HADDOCK SANDWICH shredded gem lettuce & tartare sauce on a toasted floured	9.5 bun
SALT & PEPPER CHICKEN WRAP peppers, onions, shredded gem lettuce & mayonnaise on a toasted tortilla wrap	8.5



ALLERTON MANOR

MAINS

PAN SEARED COD FILLET warm potato salad, grilled gem, caper & lemon dressing (GF)	16
PIE SPECIAL Ask your server for todays special served with hand cut chips, broccoli & gravy	15
FRESHLY BATTERED HADDOCK FILLET hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	16
PENNE PUTTANESCA pasta in tomato, olive, caper sauce with basil & a small amount of chilli (VN)	14
Add king prawns WILD MUSHROOM, CELERIAC & TRUFFLE PIE tender stem broccoli, fat chips & porcini sauce (VN)	+6 14

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries	
GRILLED HALF BONELESS CHICKEN with lemon and thyme butter (GF)	17
BARBEQUED GLAZED BELLY PORK crackling (GF)	16
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 smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	14
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	14
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (available as vegan with plant-based halloumi)	15

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
SALT & PEPPER FRIES tossed with peppers, chillies & spring onion	5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V)	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD with shallot dressing (GF, VN)	4

DESSERT

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE sorbet & ginger crumb	7	WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or vanilla custard (V) (Sticky toffee pudding is also available as a gluten free	7
CHOCOLATE DELICE caramel, vanilla ice cream & honeycomb (V)	7	or vegan option) TRIO OF BRITISH CHEESES	9
COCONUT & MANGO PANNACOTTA ginger crumbs & textures of mango	7	grapes, fruit toasts, crackers & apple chutney (V)	-

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