## THE OLD STABLES <br> ALLERTON MANOR



## SHARING

FRITTO MISTO
crispy fried haddock, prawns \& squid, chive aioli \&
scorched lemon for 2 or 3 people (GF)

GRAZING BOARD
Warm sourdough, mozzarella baked garlic focaccia, honey glazed chipolatas, stuffed peppers, Gordal olives, houmous \& balsamic oil for 2 to 4 people (V)

## SANDWICHES \& WRAPS

STEAK FRITES SANDWICH
grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll

SALT \& PEPPER CHICKEN WRAP
crispy salt \& pepper chicken thigh, shredded gem
\& mayonnaise on a toasted tortilla wrap

## FRESHLY BATTERED HADDOCK

shredded gem lettuce \& tartare sauce on a toasted
floured bun (GF*)

PANKO COATED CROQUE MONSIEUR
brown sugar baked ham \& mature Lancashire cheddar sauce on thick bloomer loaf with sunblushed tomato chutney

## CRISPY CAULIFLOWER WRAP

curried mayonnaise, mango chutney \& lettuce on a toasted tortilla wrap (VN)

## LIGHT BITES

## ASIAN CRISPY BEEF SALAD

dressed spring onion, chillies, bean sprouts \& mooli, miso mayonnaise \& crispy noodles (GF)

FRIED SQUID
mango chilli salsa \& raita \& brick pastry shards

## SALT BEEF HASH

sautée potatoes, onions \& salted beef brisket with a fried duck egg \& black garlic \& onion marmalade (GF)

KING PRAWNS
with garlic \& chilli butter, lemon \& herbs with baked focaccia (GF*)

ROASTED SHALLOT SOUP
7
truffle crème fral̂che, root vegetable crisps, Smoked Applewood sourdough toast (V, GF*)

CRISPY KING OYSTER MUSHROOMS
barbecue glaze, pak choi \& black sesame (GF, VN)

## SALADS

GRILLED CHICKEN BREAST \& CRISPY BACON SALAD
cherry tomatoes, red onion, gem lettuce, radicchio, blue cheese dressing (GF)

GRILLED HALLOUMI \& DUKKAH SPICED NEW POTATO SALAD 14
grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce, shallot dressing (GF,VN)


## MAINS

FRESHLY BATTERED HADDOCK FILLET
thick cut chips, buttered crushed peas, tartare sauce \& scorched lemon (GF)

OLD STABLES SCOUSE
slow cooked beef, root vegetables \& potatoes, puff pastry lid, pickled red cabbage \& crusty bread

CRISPY COD FILLET
stir fried peppers, corn \& sugar snaps, pad Thai sauce, rice noodles, chilli, sesame \& cashew dressing (GF)

WILD MUSHROOM, CELERIAC \& TRUFFLE PIE
thick cut chips, stem broccoli \& porcini sauce (VN)

## GRILL \& BURGERS

## $70 Z$ BEEF BURGER

smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise \& chilli jam on a toasted bun with fries (GF*)

CRISPY CHICKEN FILLET BURGER
gem lettuce, beef tomato, gochujang mayonnaise \& chilli jam on a toasted bun with fries (GF*)

PORTOBELLO MUSHROOM \& HALLOUMI BURGER
gem lettuce, beef tomato, gochujang mayonnaise \& chilli jam
on a toasted bun with fries (GF*, V, VN*)
$80 Z$ PREMIUM RUMP STEAK
confit plum tomato, dressed watercress \& fries (GF)

8OZ RIBEYE STEAK
confit plum tomato, dressed watercress \& fries (GF)

BONELESS GRILLED HALF CHICKEN
garlic chilli \& lemon butter, confit plum tomato,
dressed watercress \& fries (GF)
(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.

## 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) ..... 3.5
SALT \& PEPPER FRIES ..... 5.5
tossed with peppers, spring onions \& chillies (GF, VN)
PORK CHIPOLATAS ..... 6
with honey \& grain mustard glaze
GARLIC FOCACCIA BREAD6
with glazed mozzarella
TENDER STEM BROCCOLI ..... 6
with chilli garlic \& lemon butter (GF, V, VN*)
CREAMED POTATO (GF, VN) ..... 3.5
BATTERED ONION RINGS (GF, VN) ..... 3
CHERRY TOMATO, ONION \& CUCUMBER SALAD gem lettuce \& shallot dressing (GF, VN) ..... 3.5

## DESSERT

BLOOD ORANGE \& VANILLA PANNA COTTA
roasted rhubarb \& ginger crumb (V)

## WARM STICKY TOFFEE PUDDING

butterscotch sauce \& either vanilla custard or ice cream (V) (available as gluten free \& vegan on request)

DARK CHOCOLATE PARFAIT
salted caramel, brandy snaps \& ice cream (V)

LEMON CHEESECAKE

