



THE OLD STABLES

ALLERTON MANOR





MAIN MENU

APPETISERS

FRESHLY BAKED MOZZARELLA, GARLIC & CHILLI LOAF	6
BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
CREAM CHEESE STUFFED BABY RED PEPPERS (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic oil & houmous (VN)	7

TO START

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
MANGO & CHILLI GLAZED CRISPY CHICKEN THIGH grilled bok choy & sesame miso dressing (GF)	10
BLACK GARLIC GLAZED KING OYSTER MUSHROOMS grilled bok choy & sesame miso dressing (VN, GF)	10
GARLIC, LEMON & CHIPOTLE CHILLI PRAWNS grilled focaccia, saffron & lemon aioli	12
TOMATO & SWEET POTATO SOUP coconut & lime crème fraîche, milk bread roll (V, VN*, GF*)	8

SALADS

GRILLED CHICKEN BREAST, HERITAGE TOMATO & GOATS CHEESE SALAD red onion, gem lettuce & white balsamic dressing (GF)	16
HALLOUMI, HERITAGE TOMATO & WATERMELON SALAD gem lettuce, dukkah spiced pine kernel, cucumber & gordal olives with white balsamic dressing (V, VN*, GF)	16



MAINS

FRESHLY BATTERED HADDOCK FILLET thick cut chips, buttered crushed peas, tartare sauce & scorched lemon (GF)	18
SEARED LAMB RUMP creamed potatoes, fresh peas, white wine sauce, pancetta crisp & grilled asparagus (GF)	22
PASTA RIGATONI smoked Toulouse sausage, cherry tomatoes, broad beans, white wine butter sauce, gremolata, pecorino	18
SEARED SEABASS NIÇOISE crispy Parmentier potatoes, herb oil, roasted heritage tomatoes, fine beans, quails egg & black olive & shallot dressing (GF)	19
PROVENÇALE VEGETABLE PUFF PASTRY PIE garlic spinach with parmesan & golden raisins, Parmentier potatoes, tomato & white wine jus (V, VN*)	18

GRILL & 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*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries (GF)	19
8OZ PREMIUM RUMP STEAK confit plum tomato, dressed watercress & fries (GF)	24
8OZ SIRLOIN STEAK confit plum tomato, dressed watercress & fries (GF)	28
8OZ FILLET STEAK confit plum tomato, dressed watercress & fries (GF)	32
GRILLED LAMB CHOPS (option of pink or well done) confit plum tomato, dressed watercress & fries (GF)	26

(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
BLACK GARLIC & TRUFFLE	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 tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4
BATTERED ONION RINGS (GF, VN)	4
HERITAGE TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	4
GARLIC & ROSEMARY TOASTED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED PORK CHIPOLATAS	7

DESSERT

BLUEBERRY PANNACOTTA poached rhubarb & white chocolate	8
CHOCOLATE DELICE salted caramel and honeycomb ice cream (V)	8
STRAWBERRY & WHITE CHOCOLATE CHEESECAKE macaron, ice cream & ginger crumb	8
WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream (VN*, GF*)	8
SHARING TRIO OF BRITISH CHEESES chutney, fruit toasts, crackers, & grapes (V, GF*)	16

