



MAIN MENU

APPETISERS

FRESHLY BAKED MOZZARELLA, GARLIC & CHILLI LOAF (V)	6
BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED PORK CHIPOLATAS	7

TO START

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
SALT COD SCOTCH EGG serrano dust, roasted red pepper relish, mojo verde (GF)	12
GARLIC, LEMON & CHILLI PRAWNS grilled focaccia, saffron & lemon aioli (GF*)	12
WHIPPED GOATS' CHEESE glazed figs & balsamic onions on toasted sourdough, smoked almond, pumpkin seed & hot honey dressing (V, GF*)	12
SWEET POTATO & CARROT SOUP coriander crème fraîche, root veg crisps, bread roll & butter (V, VN*, GF*)	8

MAINS

PAN SEARED HAKE SUPREME crispy potatoes, chorizo & chickpea stew, fine beans, chive & lemon butter sauce (GF)	24
SMOKED & CURED PORK BELLY celeriac, black pudding & apple tatin, buttered & crispy kale, Lancashire cheddar cream sauce & crackling	22
ROASTED LAMB RUMP (served pink or well done) crispy potato & bacon terrine, creamed carrot, pickled beets, blackberry jus (GF)	26
BEETROOT GNOCCHI grilled squash, roasted wild mushrooms, mushroom velouté, gremolata, stem broccoli & pecorino (gf, v, vn*)	18
VENISON RIGATONI slow cooked venison in a rich red wine & herb ragù, rigatoni pasta, pecorino, truffle & horseradish gremolata	18

SALADS

AUTUMN VEGETABLE & HALLOUMI SALAD roasted butternut squash, beetroot & heritage carrot salad halloumi, harissa houmous, crispy corn & pomegranate, with white balsamic dressing	16
GRILLED CHICKEN, SMOKED BACON & GOATS CHEESE SALAD with cherry tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing	16

GRILL & BURGERS

8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
8oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS (option of pink or well done) confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	19
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
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18

SHARING

TOMAHAWK SHARING STEAK FOR TWO 60 confit plum tomatoes, garlic & thyme grilled king oyster mushroom dressed watercress, thick cut chips, crispy onions and choice of sauces (GF)

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, V)	4
BATTERED ONION RINGS (GF, VN)	4
CHERRY TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

DESSERT

CHOCOLATE DELICE salted caramel & honeycomb ice cream (V)	8
MAPLE & PUMPKIN CHEESECAKE macaron, amaretto ice cream & ginger crumb	8
VICTORIA PLUM PANNACOTTA caramelised apple, blackberries, gingerbread croutons	8
WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream (VN*, GF*)	8
TRIO OF BRITISH CHEESES chutney, fruit toasts, crackers, & grapes (V, GF*)	11

(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.





THE OLD STABLES

ALLERTON MANOR

