



THE OLD STABLES

ALLERTON MANOR

MENU

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
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LIGHT BITES

ROASTED PLUM TOMATO & SWEET POTATO SOUP Lancashire cheddar toast (V, GF*)	6.5
KING PRAWNS with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)	9
FRIED KING OYSTER MUSHROOMS barbecue glaze, pak choi & black sesame (GF, VN)	8.5
SALT BEEF HASH sauté potatoes, onions & salted beef brisket with a fried duck egg & house brown sauce	10

SANDWICHES & WRAPS

STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	9
SALT & PEPPER CHICKEN WRAP chicken breast in salt & pepper mayonnaise, crunchy slaw & shredded gem on a toasted tortilla (GF*)	9
FRESHLY BATTERED HADDOCK shredded gem lettuce & tartare sauce on a toasted floured bun (GF*)	9.5
BAKED HAM & MATURE CHEDDAR TOASTIE on thick bloomer loaf with tomato chutney	8
CRISPY CAULIFLOWER curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN, GF*)	8.5
RIBBLE VALLEY PORK SAUSAGE and red onion marmalade on a toasted floured bun	7
SANDWICH SPECIAL please ask your server for details of todays sandwich	7

ADD SOUP OR FRIES TO ANY SANDWICH 3.5

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, VN*)	14



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MAINS

PAN SEARED COD FILLET tomato, red pepper & white bean stew, stem broccoli, caper & lemon dressing (GF)	16
PIE SPECIAL served with hand cut chips, stem broccoli & gravy (please ask your server for details of today's pie filling)	15
FRESHLY BATTERED HADDOCK FILLET hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	16
THE OLD STABLES SCOUSE slow braised beef, root vegetables & potatoes, pickled red cabbage & crusty bread (GF*)	14
WILD MUSHROOM CELERIAC & TRUFFLE PIE hand cut chips, stem broccoli & gravy	14

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

BONELESS GRILLED HALF CHICKEN garlic, chilli & lemon butter (GF)	18
8oz PREMIUM BEEF RUMP STEAK (GF)	22
8oz BEEF FILLET STEAK (GF)	28



BURGERS

7OZ BEEF BURGER smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)	14
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)	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) (GF*)	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 (GF, VN)	5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V, VN*)	5
MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3

DESSERT

PASSION FRUIT & WHITE CHOCOLATE CHEESECAKE meringues & sorbet	7	CHOCOLATE & BANANA SPONGE served warm with salted caramel custard & vanilla ice cream	7
STICKY TOFFEE PUDDING butterscotch sauce & ice cream (V) (available as gluten free & vegan)	7	TRIO OF BRITISH CHEESES grapes, fruit toasts, crackers & apple chutney (V)	9