



# 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