



THE OLD STABLES

ALLERTON MANOR

EVENING MENU



NIBBLES

MARINATED GORDAL OLIVES (GF, VN)	5	WARM BREADS & HOUMOUS Sourdough, focaccia, balsamic & oil (VN)	6	ROSEMARY FOCACCIA GARLIC BREAD with glazed mozzarella (V)	7	HONEY & MUSTARD GLAZED CHIPOLATAS	6
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SHARING

FRITTO MISTO crispy fried haddock, prawns & squid, chive aioli & scorched lemon for 2 or 3 people (GF)	25
GRAZING BOARD warm sourdough, mozzarella baked garlic focaccia, honey glazed chipolatas, stuffed peppers, Gordal olives, houmous & balsamic oil (V)	24

STARTERS

CRISPY KING OYSTER MUSHROOMS barbecue glaze, pak choi & black sesame (GF, VN)	10
ROASTED TOMATO & BUTTERNUT SQUASH SOUP pimentón crème fraîche, root vegetable crisps, mature cheddar sourdough toast (V, GF*)	8
KING PRAWNS with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)	12
CRISPY AROMATIC LAMB tabbouleh, feta, pomegranate & harissa yoghurt	12
GOATS CHEESE hot honey, dukkah spice, sweet pepper salsa & sourdough toast (V, GF*)	11
CHICKEN LIVER PARFAIT orange & chilli chutney, duck ham salad & toasted brioche (GF*)	9

MAINS

PAN SEARED COD SUPREME white wine & cherry tomato ragù, Cumbrian salami, stem broccoli with herb & caper potatoes	21
HONEY ROASTED SMOKED PORK BELLY crispy black pudding, creamed potato, caramelised apple, buttered kale & Lancashire cheddar cream sauce (GF)	19
RED WINE BRAISED BEEF FEATHER BLADE caramelised shallot risotto, watercress, pickled carrot, crispy onion & jus (GF)	20
FRESHLY BATTERED HADDOCK FILLET thick cut chips, buttered crushed peas, tartare sauce & scorched lemon (GF)	17
VENISON RAGÙ slow cooked venison with a rich tomato & red wine reduction served over pappardelle with truffle & horseradish gremolata	16
AUBERGINE POLPETTE red pepper & chickpea ragout, saffron tahini dressing & grilled stem broccoli (GF, V, V*)	17
GRILLED CHICKEN BREAST, PANCETTA & GOATS CHEESE SALAD gem lettuce, cherry tomatoes, red onion & honey balsamic dressing	15
GRILLED HALLOUMI & DUKKAH SPICED NEW POTATO SALAD grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce, shallot dressing (GF, VN)	15

SHARING STEAK

24oz CHARGRILLED TOMAHAWK 49

thick cut chips, roasted mushrooms, confit plum tomatoes, crispy onions, dressed watercress & a choice of sauces (GF)

GRILL

7oz PREMIUM RUMP STEAK confit plum tomato, dressed watercress & fries (GF)	20
8oz RIBEYE STEAK confit plum tomato, dressed watercress & fries (GF)	28
8oz FILLET STEAK confit plum tomato, dressed watercress & fries (GF)	35
BONELESS GRILLED HALF CHICKEN garlic, chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries (GF)	18

BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	15
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	15
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	16

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)	4
SALT & PEPPER FRIES tossed with peppers, chillies & spring onion	5.5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (GF, V, VN*)	6
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

BLACKBERRY PANNA COTTA granny smith, almond & oat crumble	8
WARM STICKY TOFFEE PUDDING butterscotch sauce & either vanilla custard or ice cream (V) (available as gluten free & vegan on request) (V, VN*, GF*)	8
MANGO & LIME CHEESECAKE macaron, ginger crumb & ice cream	8
DARK CHOCOLATE MILLEFEUILLE layers of rich chocolate mousse, crisp puff pastry, dulce de leche & mint ice cream	8
SELECTION OF BRITISH CHEESES fruit toasts, grapes crackers & chutney (V, GF*)	10

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF*) Denotes dishes that can be made gluten free on request. (VN*) Denotes dishes that can be made vegan on request. 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.

