



THE OLD STABLES

ALLERTON MANOR



PRIX FIXE DINNER MENU



AVAILABLE TUESDAY - THURSDAY FROM 5PM

2 COURSES £19.95 | 3 COURSES £23.95

APPETISERS

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

STARTERS

PLUM TOMATO & ROASTED SWEET POTATO SOUP with Lancashire cheddar toast (V,GF*,VN*)
KING PRAWNS with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)
GOATS' CHEESE CROTTIN honey glaze, beetroot & apple salad, crème fraiche, roasted almond & sourdough toast (GF*)
FRIED KING OYSTER MUSHROOMS barbeque glaze, pak choi & black sesame (VN, GF)

MAINS

FRESHLY BATTERED HADDOCK FILLET hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)
SLOW ROASTED PORK BELLY caramelised apple & black pudding tart, confit shallots, wild mushrooms & jus
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)
WILD MUSHROOM, CELERIAC & TRUFFLE PIE tender stem broccoli, fat chips & porcini sauce (VN)
THE OLD STABLES SCOUSE slow braised beef, root vegetables & potatoes, glazed red cabbage & crusty bread (GF*)

SIDES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
SALT & PEPPER FRIES (VN) tossed with peppers, chillies & spring onion	5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V, GF, VN*)	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD with shallot dressing (GF, VN)	4

DESSERT

WARM CHOCOLATE & BANANA SPONGE salted caramel custard & vanilla ice cream (V,GF*, VN*)	WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or vanilla custard (V, VN*, GF*)
LEMON MERINGUE CHEESECAKE raspberry & white chocolate crumb, sorbet	TRIO OF BRITISH CHEESES grapes, fruit toasts, crackers & apple chutney + 3 supplement