



# THE OLD STABLES

ALLERTON MANOR

## SUNDAY LUNCH

2 COURSES £30 | 3 COURSES £35

### NIBBLES

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

### TO START

GARLIC CREAMED MUSHROOMS (V, GF*) sourdough, honey & chilli cured egg yolk, chervil dressing
CRISPY PORK SHOULDER CROQUETTES (GF) tangerine & chilli jam, fennel slaw & pickled shallot
KING PRAWNS (GF*) with garlic & chilli butter, lemon & herbs with baked focaccia
ROASTED TOMATO & BUTTERNUT SQUASH SOUP (V, GF*) pimentón crème fraîche, root vegetable crisps, mature cheddar sourdough toast

### MAINS

SLOW ROASTED RUMP OF BEEF served pink or well-done (GF)
BROWN SUGAR GLAZED HAM (GF)
ROASTED CHICKEN BREAST
all served with beef dripping roast potatoes (vegan available), maple & miso roasted carrots, broccoli, garlic creamed leeks, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)

WILD MUSHROOM, CELERIAC & TRUFFLE PIE (VN)
PAN SEARED COD SUPREME (GF) cherry tomato ragù, Cumbrian salami in butter sauce with herb & caper potatoes & stem broccoli

### DESSERT

APPLE & BLACKBERRY CRUMBLE vanilla custard & ice cream (V)
CARAMEL CHOCOLATE PANNA COTTA sesame crisps & espresso cream

### GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries	
8 oz PREMIUM BEEF RUMP STEAK (GF)	5 supplement
8 oz BEEF FILLET STEAK (GF)	12 supplement
7 oz BEEF BURGER (GF*) smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries	

### SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

### SIDES

CAULIFLOWER CHEESE (V, GF)	6
PIGS IN BLANKETS	8
BEEF DRIPPING ROAST POTATOES (available as vegan)	3
YORKSHIRE PUDDING (V)	2
HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
TENDER STEM BROCCOLI with chilli, garlic & lemon butter	6
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, V)	4

GF\* denotes dishes that can be made gluten free on request VN\* denotes dishes that can be made vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan. 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.