



THE OLD STABLES

ALLERTON MANOR

SUNDAY LUNCH

2 COURSES £25 | 3 COURSES £29

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	6

TO START

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

MAINS

SLOW ROASTED RUMP OF BEEF <i>served pink or well-done</i> (GF*)	
BROWN SUGAR GLAZED HAM (GF*)	
ROASTED CHICKEN BREAST (GF*)	
WILD MUSHROOM, CELERIAC & TRUFFLE PIE (VN)	
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)	
Add an extra portion of any meat to your roast	6

PAN SEARED COD SUPREME	21
white wine & cherry tomato ragù, Cumbrian salami, stem broccoli with herb & caper potatoes (GF)	

GRILL

8 oz PREMIUM BEEF RUMP STEAK (GF)	4 supplement
with confit plum tomato, watercress & fries (GF)	
8 oz BEEF RIBEYE STEAK (GF)	10 supplement
with confit plum tomato, watercress & fries (GF)	
8 oz BEEF FILLET STEAK (GF)	15 supplement
with confit plum tomato, watercress & fries (GF)	
7 oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	

SAUCES

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

SIDES

CAULIFLOWER CHEESE	6
PIGS IN BLANKETS	6
BEEF DRIPPING ROAST POTATOES (available as vegan)	3
YORKSHIRE PUDDING	2
HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
TENDER STEM BROCCOLI (GF, VN*) with chilli, garlic & lemon butter	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3.5

DESSERT

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

(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.