



THE OLD STABLES

ALLERTON MANOR

NIBBLES

WARM BREAD SELECTION	5
rosemary focaccia, sourdough, balsamic oil and houmous (VN)	
MARINATED GORDAL OLIVES (GF, VN)	4
ROSEMARY FOCACCIA GARLIC BREAD	4
with glazed mozzarella (V)	
HONEY & MUSTARD GLAZED CHIPOLATAS	5

2 COURSES 22.95 | 3 COURSES 25.95

STARTERS

PLUM TOMATO & ROASTED SWEET POTATO SOUP
with Lancashire cheddar toast (V)

TORCHED GOATS' CHEESE
honey, roasted beetroot salad, pickled shallot,
crème fraiche & toasted sourdough (V)

CRISPY KING PRAWNS
coriander salad, mango & chilli salsa (GF)

FRIED KING OYSTER MUSHROOMS
barbeque glaze, pak choi & black sesame (GF, VN)

MAINS

SLOW ROASTED RUMP OF BEEF
served pink or well done (GF)

BROWN SUGAR GLAZED HAM (GF)

ROASTED CHICKEN BREAST
with garlic & thyme (GF)

HASSLEBACK BUTTERNUT SQUASH
mustard & paprika glaze, porcini mushroom gravy (GF, 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

PAN SEARED COD SUPREME
warm potato salad, seared gem, caper & lemon dressing (GF)

DESSERTS

STRAWBERRY CHEESECAKE
sorbet & ginger crumb

WARM CHOCOLATE FONDANT
honeycomb & vanilla ice cream (V)

STICKY TOFFEE PUDDING
caramel sauce & your choice of vanilla ice cream
or vanilla custard (VN & GF available)

APPLE & BERRY CRUMBLE
vanilla custard & ice cream (V)

TRIO OF ENGLISH CHEESES (£3 supplement)
apple & raisin chutney, crackers, figs & fruit toasts (V)

SUNDAY LUNCH

FROM THE GRILL

6oz PAVE RUMP (£3 supplement)
slow roasted tomato, dressed watercress & fries (GF)

8oz BEEF RIBEYE (£6 supplement)
slow roasted tomato, dressed watercress & fries (GF)

6oz BEEF FILLET (£10 supplement)
slow roasted tomato, dressed watercress & fries (GF)

GRILLED LAMB CHOPS (£5 supplement)
honey, mustard & mint glaze, slow roasted tomato,
dressed watercress & fries (GF)

7oz STEAK BURGER
smoked streaky bacon, mature cheddar,
barbeque mayo, chilli jam, gem lettuce, beef tomato
served on a brioche bun with fries (GF)

SAUCES

BLACK & GREEN PEPPERCORN SAUCE (GF) 3

RED WINE JUS (GF) 3

JUG OF GRAVY 2

SIDES

CAULIFLOWER CHEESE (GF, V) 4

BEEF DRIPPING ROASTED POTATOES (GF) 3
(vegan available)

YORKSHIRE PUDDING (V) 1

PIGS IN BLANKETS 5

MAPLE ROASTED CARROTS (GF, VN) 3

FRIES (GF, VN) 3

HAND CUT CHIPS (GF, VN) 4

CREAMED POTATO (GF, V) 3

TOMATO, ONION & CUCUMBER SALAD 3
shallot dressing (GF, VN)

BATTERED ONION RINGS (GF, VN) 3

BUTTERED GREEN VEGETABLES (GF) 3

(V) Vegetarian (GF) Gluten Free (VN) Vegan.
Many of our dishes can be made gluten free,
please ask your server for more details. 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.

DRINKS MENU

WHITE

	Bottle	175ml	250ml
STORMY CAPE CHENIN BLANC South Africa	21.00	5.50	7.50
RED ROCK CHARDONNAY Australia	20.00	5.40	7.20
SENORA SAUVIGNON BLANC Chile	22.00	5.50	7.50
PINOT GIGIO INZOLIA, SICILY Italy	19.00	4.75	6.50
FROST POCKET SAUVINGON BLANC New Zealand	29.00	7.50	10.50
VIOGNIER "LE PETIT MAZURET" IGP MEDITERANEE, CAVES DEMAZET France	28.00		

ROSÉ

	Bottle	175ml	250ml
PINOT GRIGIO ROSÉ PAVIA Italy	22.00	5.30	7.50
HILMAR SPRINGS WHITE ZINFANDEL USA	22.00	5.30	7.50
COMTE DE PROVENCE ROSÉ ROUBERTAS France	29.00		

RED

	Bottle	175ml	250ml
VINAMAR PINOT NOIR Chile	23.00	6.00	8.00
BERTILETTI MONTEPULCIANO D' ABBRUZZO Italy	19.00	4.75	6.50
PROJECT MALBEC Argentina	22.00	5.50	7.30
PRIMITIVO IGT SALENTO, ROCCA VINI, PUGLIA Italy	28.00		
SENORA MERLOT Chile	21.00	4.50	6.25
ALAIN MECON CABERNET SAUVIGNON France	24.00		
LA CHOZA RIOJA CRIANZA, Rioja Alavesa Rioja Spain	27.00		

CHAMPAGNE/SPARKLING

	Bottle	125ml
CA BELLI PROSECCO Italy	26.00	7.00
CA BELLI PROSECCO ROSATO Italy	26.00	7.00
LAURENT PERRIER BRUT 75cl France	55.00	
LAURENT PERRIER ROSE 75cl France	75.00	
HOUSE CHAMPAGNE 75cl	45.00	

SPIRITS

BRANDY, BOURBON, RUM, WHISKEY, GIN, VODKA

for the full selection please ask your server

DRAUGHT BEER/CIDER

	ABV	Half	Pint
GUINNESS	4.1%	2.55	5.40
PERONI	5.1%	2.80	5.60
STELLA UNFILTERED	4%	2.40	4.70
BECKS	4%	2.20	4.20
CORONA	4.5%	2.50	5.20
CAMDEN HELLS	4.6%	2.50	5.00
CAMDEN PALE ALE	4%	2.45	5.00
KOPPARBERG STRAWBERRY & LIME	4%	2.50	5.00

for our bottles beer/cider selection, please ask your server

CLASSIC COCKTAILS

PORNSTAR MARTINI vodka, passoa, passionfruit syrup, pineapple juice	9
ESPRESSO MARTINI Kahlua, vodka, coffee, sugar syrup.	9
MOJITO Bacardi, fresh mint & lime	8
APEROL SPRITZ Aperol, prosecco & soda	8
DAIQUIRI Bacardi, sugar, fresh lime	8
LONG ISLAND ICED TEA Cointreau, vodka, rum, gin, tequila, fresh lemon, sugar syrup, diet coke	9
SEX ON THE BEACH Archers, vodka, cranberry, orange, grenadine	8
MARGARITA Cointreau, tequila, fresh lime	8.50

SOFT DRINKS

	Half/ml	Pint
DRAUGHT COCA COLA CLASSIC	2.20	3.20
DRAUGHT DIET COKE COKE ZERO	1.80	2.80
DRAUGHT SCHWEPPE'S LEMONADE	1.80	2.80
J20'S	275ml	2.80
FANTA	330ml	2.80
SPRITE	330ml	2.80
FEVER-TREE TONICS	125ml	2.50
FEVER-TREE GINGER ALE	200ml	2.50
FEVER-TREE GINGER BEER	200ml	2.50
FRUIT SHOOT	200ml	2.00

TEA/COFFEE

	Regular	Large
ENGLISH BREAKFAST TEA		2.20
SPECIALITY TEAS		2.50
AMERICANO	2.70	3.20
ESPRESSO	2.70	3.20
CAPPUCCINO	3.00	3.50
LATTE		3.50
MOCHA		3.00
HOT CHOCOLATE		3.50
ICED LATTE		3.50
MACCHIATO		3.20
CORTADO		3.20

Add a shot of syrup caramel vanilla hazelnut gingerbread	0.50
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