



THE OLD STABLES
ALLERTON MANOR



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LUNCH MENU



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APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
WARM SMOKED & SALTED ALMONDS (VN, GF)	6
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED BABY RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED CHIPOLATAS	6

SANDWICHES & WRAPS (Available up to 5pm)

SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, peppers, spring onions, mayo & shredded gem on a toasted tortilla wrap	12
BEEF FILLET STEAK SANDWICH grilled fillet steak (served pink or well done), peppercorn mayonnaise & caramelised onions on a toasted ciabatta, served with peppercorn dipping sauce	14
LIGHTLY BATTERED HADDOCK TACOS pico de gallo, avocado crema & shredded gem	12
CRISPY CAULIFLOWER, HOUMOUS & PICKLED CUCUMBER WRAP with harissa dressing on a toasted tortilla (VN)	11
CRAYFISH TAILS with tomato & chilli mayo & avocado, beef tomato & shredded gem on a soft white roll	14
SPICED SWEET POTATO & TOMATO SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*, GF*)	8

ADD FRIES OR SOUP TO ANY SANDWICH 3.5

LIGHT BITES

SQUID & CHORIZO FRITTERS chilli & tomato mayo (GF)	8
CRISPY HALLOUMI houmous, olive, watermelon & heritage tomato salad (V, GF)	8
FRIED BEEF SHORT RIB gochujang glaze, miso dressing & slaw (GF)	8
TIGER PRAWN & HERITAGE TOMATO BRUSCHETTA toasted sourdough, balsamic, black garlic & basil (GF*)	12
SEARED TUNA LOIN POKE BOWL sushi rice, pineapple, pickled ginger, cucumber, mango chilli salsa (GF)	15
HAM, PEA & MINT CROQUETTES beetroot & watercress salad (GF)	11

SALADS

HALLOUMI, HERITAGE TOMATO & WATERMELON SALAD houmous, gordal olives cucumber, red onion, pomegranate, smoked almond, balsamic dressing (V, GF)	16
GRILLED CHICKEN, GOATS CHEESE & HERITAGE TOMATO SALAD cucumber, gem lettuce & balsamic dressing (GF)	16
CRISPY BEEF SALAD gochujang glaze, gem, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	18

MAINS

CHAAT BOWL roasted sweet potato, paneer fried with garlic, chilli & lemon, spinach, pomegranate & fried duck egg & yoghurt with chaat seasoning and crispy chickpeas (GF, V, VN*)	16
FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
SEARED LOCH DUART SALMON FILLET NIÇOISE crispy gnocchi, fine beans, heritage tomatoes, hen's egg, olive dressing	22
THAI COCONUT NOODLES stir fried peppers, sugar snaps & baby corn, sesame dressing with either of the following (GF)	18
GOCHUJANG CRISPY BEEF (GF)	18
CRISPY HADDOCK (GF)	18
RIGATONI PASTA chorizo, romesco sauce (includes almonds), fine beans, cherry tomatoes, gremolata & sourdough pangrattato	20
PROVENÇAL VEGETABLE FILO TART courgettes, aubergines, red peppers & tomatoes cooked with garlic & basil in a crisp pastry finished with gruyère cheese. Served with rainbow chard & warm potato salad with caper dressing (V, VN*)	18

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	20
8oz PREMIUM RUMP STEAK	25
10oz SIRLOIN STEAK	28
10oz FILLET STEAK	35
GRILLED LAMB CHOPS All steaks and lamb chop served with confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress & fries (GF)	28

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (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, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (V, GF)	4
BATTERED ONION RINGS (VN, GF)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

DESSERT

RASPBERRY & WHITE CHOCOLATE DELICE vanilla sponge, Pimm's jelly, fresh raspberries, mint, macaron	8
VANILLA & HONEY PANNA COTTA strawberries, basil & lemon shortbread	8
LEMON CHEESECAKE meringues, lime curd, ice cream	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

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