



THE OLD STABLES

ALLERTON MANOR

LUNCH MENU

SHARING

- FRITTO MISTO 25
crispy fried haddock, prawns & squid, chive aioli & scorched lemon for 2 or 3 people (GF)
- GRAZING BOARD 24
Warm sourdough, mozzarella baked garlic focaccia, honey glazed chipolatas, stuffed peppers, Gordal olives, houmous & balsamic oil for 2 to 4 people (V)

SANDWICHES & WRAPS

- STEAK FRITES SANDWICH 13
grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll
- SALT & PEPPER CHICKEN WRAP 10
crispy salt & pepper chicken thigh, shredded gem & mayonnaise on a toasted tortilla wrap
- FRESHLY BATTERED HADDOCK 11
shredded gem lettuce & tartare sauce on a toasted floured bun (GF*)
- PANKO COATED CROQUE MONSIEUR 11
brown sugar baked ham & mature Lancashire cheddar sauce on thick bloomer loaf with sunblushed tomato chutney
- CRISPY CAULIFLOWER WRAP 9
curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN)
- SANDWICH SPECIAL 8
please ask your server for details of today's sandwich

ADD SOUP OR FRIES TO ANY SANDWICH 3.5

LIGHT BITES

- ASIAN CRISPY BEEF SALAD 12
dressed spring onion, chillies, bean sprouts & mooli, miso mayonnaise & crispy noodles (GF)
- FRIED SQUID 10
mango chilli salsa & raita & brick pastry shards
- SALT BEEF HASH 13
sauté potatoes, onions & salted beef brisket with a fried duck egg & black garlic & onion marmalade (GF)
- KING PRAWNS 12
with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)
- ROASTED SHALLOT SOUP 7
truffle crème fraîche, root vegetable crisps, Smoked Applewood sourdough toast (V, GF*)
- CRISPY KING OYSTER MUSHROOMS 10
barbecue glaze, pak choi & black sesame (GF, VN)

SALADS

- GRILLED CHICKEN BREAST & CRISPY BACON SALAD 13
cherry tomatoes, red onion, gem lettuce, radicchio, blue cheese dressing (GF)
- GRILLED HALLOUMI & DUKKAH SPICED NEW POTATO SALAD 14
grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce, shallot dressing (GF, VN)





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MAINS

FRESHLY BATTERED HADDOCK FILLET thick cut chips, buttered crushed peas, tartare sauce & scorched lemon (GF)	16
OLD STABLES SCOUSE slow cooked beef, root vegetables & potatoes, puff pastry lid, pickled red cabbage & crusty bread	14
CRISPY COD FILLET stir fried peppers, corn & sugar snaps, pad Thai sauce, rice noodles, chilli, sesame & cashew dressing (GF)	17
WILD MUSHROOM, CELERIAC & TRUFFLE PIE thick cut chips, stem broccoli & porcini sauce (VN)	15

GRILL & BURGERS

7OZ BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	15
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	15
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	15
8OZ PREMIUM RUMP STEAK confit plum tomato, dressed watercress & fries (GF)	20
8OZ RIBEYE STEAK confit plum tomato, dressed watercress & fries (GF)	28
BONELESS GRILLED HALF CHICKEN garlic chilli & lemon butter, confit plum tomato, dressed watercress & fries (GF)	18

SAUCES

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

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
PORK CHIPOLATAS with honey & grain mustard glaze	6
GARLIC FOCACCIA BREAD with glazed mozzarella	6
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF, VN)	3.5
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	3.5

DESSERT

BLOOD ORANGE & VANILLA PANNA COTTA roasted rhubarb & ginger crumb (V)	8
WARM STICKY TOFFEE PUDDING butterscotch sauce & either vanilla custard or ice cream (V) (available as gluten free & vegan on request)	8
DARK CHOCOLATE PARFAIT salted caramel, brandy snaps & ice cream (V)	8
LEMON CHEESECAKE raspberry crumb, meringues & ice cream	8
SELECTION OF BRITISH CHEESES fruit toasts, grapes crackers & chutney (V)	10

(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.