



THE OLD STABLES

ALLERTON MANOR



DINNER MENU

SIGNATURE COCKTAILS

BLUE MELON MARG 11 tequila, Grand Mariner, honeydew melon puree, lime juice & blueberry puree	LADY OF THE MANOR 12 lemon vodka, elderflower liqueur, elderflower syrup, lime & pineapple juice, lychee syrup	PASSION PUNCH 11.50 white rum, Passoa, passionfruit puree, strawberry puree, lime & apple juice	FLETCHERS FIZZ 12.50 botanical gin, elderflower liqueur, elderflower cordial, lime juice, cucumber syrup topped with prosecco
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NIBBLES

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

STARTERS

CRISPY KING OYSTER MUSHROOMS 10 barbecue glaze, pak choi & black sesame (GF, VN)
ROASTED SHALLOT SOUP 7 truffle crème fraîche, root vegetable crisps Smoked Applewood sourdough toast (V,GF*)
KING PRAWNS 12 with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)
SOY GLAZED PORK CHEEKS 10 sesame carrots, pickled ginger & crackling (GF)
GOATS CHEESE 11 honey, pistachio dukkah spice, pickled beets & gingerbread crisp (V, GF*)
CHICKEN LIVER PARFAIT 9 orange & chilli chutney, duck ham salad & toasted brioche (GF*)

MAINS

ROASTED DUCK BREAST 24 dauphinoise potato, spiced carrot, charred leek & cherry balsamic jus (GF)
SLOW COOKED PORK BELLY 19 crispy black pudding, apple purée, roasted beets, buttered kale, crackling & jus (GF)
PAN SEARED COD SUPREME 20 chorizo crisps, garlic spinach with pine kernels, pickled golden raisins, white bean & pimentón cream (GF)
GLAZED BEEF SHORTRIB 20 aligot potatoes, roasted shallot & stem broccoli (GF)
WILD MUSHROOM CELERIAC & TRUFFLE PIE 18 creamed potato, roasted beets, charred leeks, port & porcini sauce (V, VN*)

SHARING STEAK

24oz CHARGRILLED TOMAHAWK 49

thick cut chips, roasted mushrooms, confit plum tomatoes, crispy onions, dressed watercress & a choice of sauces (GF)

GRILL

8oz PREMIUM RUMP STEAK 20 confit plum tomato, dressed watercress & fries (GF)
8oz RIBEYE STEAK 28 confit plum tomato, dressed watercress & fries (GF)
BONELESS GRILLED HALF CHICKEN 18 garlic chilli & lemon butter, confit plum tomato, dressed watercress & fries (GF)

BURGERS

7oz BEEF BURGER 15 smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)
PORTOBELLO MUSHROOM & HALLOUMI BURGER 15 gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)

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 5.5 tossed with peppers, chillies & spring onion
TENDER STEM BROCCOLI 6 with chilli, garlic & lemon butter (GF, V, VN*)
CREAMED POTATO (GF, VN) 3.5
BATTERED ONION RINGS (GF, VN) 3
CHERRY TOMATO, ONION & CUCUMBER SALAD 3.5 gem lettuce & shallot dressing (GF, VN)

DESSERT

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

(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.