



THE OLD STABLES

ALLERTON MANOR

EARLY EVENING MENU

Available Monday to Thursday 5-7pm

2 courses 15.95 - 3 courses 19.95

WHILE YOU'RE CHOOSING

Olives, feta cheese & sundried tomatoes
(V) (GF) 3.50

STARTERS

Flatbread, pitta & hummus (V)

Homemade soup of the day (V) (GF*)

Served with farmhouse bread & butter

Duck & apricot pate (GF*)

Caramelised onion brioche toast

Smoked haddock & dill fishcake

Warm tartare & pickled radish

Garlic mushroom & lentil pate (VE)

Tomato & red pepper chutney with toast

SIDE ORDERS

3.50 each

Seasonal vegetables

Creamy mash

Mixed leaf salad

New potatoes

Hand cut chips

Onion rings

Skin on fries

Indian slaw

MAINS

Fish & chips

Beer batter, hand cut chips, mushy peas & tartare sauce

The Manor Burger

Premium beef or Cajun buttermilk chicken.
Cheddar cheese, burger sauce & hand cut chips
Add bacon +1.00

Slow braised pork belly (GF)

Mashed potato, spring greens & caramelised apple puree

Baked cauliflower & blue cheese tart (V)

Mixed leaves & walnut salad

6oz Rump Steak (GF)

Mushroom, tomato, fries & rocket salad

DESSERTS

Passion fruit cheesecake, raspberry sorbet (V)

Selection of ice cream/sorbet (V)

Cheese board (V)

Brie, blue cheese, cheddar, caramelised red onion marmalade, grapes, crackers

Coconut pannacotta, berry compote, honeycomb (GF, VE, DF)

All prices are in £ and inclusive of VAT. There is a discretionary 10% service charge for groups of 6 & over.

(V) vegetarian | (VE) vegan | (VE*) vegan option available. (GF) Gluten free | (GF*) Gluten free option available.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & 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 all traces of allergens.