



DINNER MENU

DINNER MENU

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

TO START

SPICED SWEET POTATO & TOMATO SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*,GF*)	8
CRISPY SQUID & CHORIZO FRITTERS chilli & tomato mayo (GF)	12
TIGER PRAWN & HERITAGE TOMATO BRUSCHETTA toasted sourdough, balsamic, black garlic & basil (GF*)	12
HAM, PEA & MINT CROQUETTES beetroot & watercress salad (GF)	11
TORCHED GOATS CHEESE WITH SOURDOUGH & HOT HONEY olive, watermelon & heritage tomato salad (V, GF*)	12

MAINS

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)	
GOCHUJANG CRISPY BEEF (GF)	18
CRISPY HADDOCK (GF)	18
RIGATONI PASTA chorizo, romesco sauce (contains almonds), fine beans, cherry tomatoes, gremolata & sourdough pangratatto	20
PROVENÇAL VEGETABLE FILO TART courgettes, aubergines, red peppers & tomatoes cooked with garlic & basil in crisp pastry finished with Gruyère cheese, with rainbow chard & warm potato salad with caper dressing (V, VN*)	18

SALADS

HALLOUMI & HERITAGE TOMATO & WATERMELON SALAD houmous, Gordal olives, cucumber, red onion, pomegranate & smoked almond, balsamic dressing	16
GRILLED CHICKEN, GOATS CHEESE & HERITAGE TOMATO SALAD cucumber, gem lettuce & balsamic dressing	16
CRISPY BEEF SALAD gochujang glaze, gem, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	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 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)	22
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28

SHARING

CHATEAUBRIAND FOR TWO	80
20oz beef fillet chargrilled, with confit plum tomato, garlic & thyme grilled king oyster mushroom, crispy onions, hand cut chips, dressed watercress & choice of two sauces (GF)	

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 (GF, VN)	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

BREAKFAST MENU

TRADITIONAL BREAKFASTS

THE STABLES BREAKFAST 11.5
thick pork sausage, back bacon, slow roasted plum tomato, flat mushroom, hash browns, baked beans, one egg any style & buttered toast
Add black pudding 2

THE LARGE STABLES BREAKFAST 14
two pork sausages, two rashers of back bacon, slow roasted plum tomato, flat mushroom, hash browns, baked beans, two eggs any style & buttered toast
Add black pudding 2

VEGETARIAN STABLES 12.5
two vegetable sausages, hash browns, slow roasted plum tomatoes, flat mushrooms, baked beans, two eggs any style & toast (V)

VEGAN STABLES 12.5
two vegetable sausages, hash browns, slow roasted plum tomatoes, flat mushrooms, baked beans, spinach & toast (VN)
Extra items 1.5
Upgrade to sourdough toast 1.5

LARGE FLOURED BARMS OR TOASTED THICK CUT BLOOMER

sausage 6.5
bacon (GF*) 6.5
two eggs any style (V, GF*) 6.5
vegetable sausages (V, VN*) 6.5
Add an egg any style 1.5
Extra items 1.5

ULTIMATE BACON BUTTY ON THICK SLICED TOASTED BLOOMER LOAF 11
grilled back bacon, avocado, hollandaise, fried egg & sweet chilli & tomato relish

PANCAKES & WAFFLES

WARM BUTTERED PANCAKES WITH MAPLE SYRUP 10
with crispy smoked streaky bacon 10
with fresh berries (V) 10
with sliced banana & Nutella (V) 10

WARM BELGIAN WAFFLES WITH MAPLE SYRUP 12
with crispy smoked streaky bacon 12
with fresh berries (V) 12
with sliced banana & Nutella (V) 12

GF* denotes dishes which can be prepared gluten free on request
VN* denotes dishes which can be prepared gluten free on request

EGGS BENEDICT 12
toasted english muffin, two poached eggs, honey glazed ham & hollandaise sauce (GF*)

EGGS FLORENTINE 10
toasted english muffin, two poached eggs, buttered spinach & hollandaise (V, GF*)

EGGS ROYALE 14
toasted english muffin, two poached eggs, smoked salmon & hollandaise sauce (GF*)

LIGHTER BITES

GOATS' CHEESE & PANCETTA SOURDOUGH (GF*) 13
toasted thick sliced sourdough, glazed goat's cheese, smashed avocado, two poached eggs, crispy pancetta & chilli jam

SPINACH & AVOCADO SOURDOUGH (VN, GF*) 12
toasted thick sliced sourdough, avocado, wilted spinach, chilli jam with slow roasted cherry tomatoes

TWO EGGS ANY STYLE ON SOURDOUGH TOAST 8
Add two rashers back bacon 3
Add smoked salmon 4
Add avocado 2

PORRIDGE 6
slow cooked oats with your choice of milk served with maple syrup & blueberries (v, vn*)

GRANOLA BERRY BOWL (GF, V, VN*) 8
berry & apple compote, greek yoghurt, oat & seed granola, fresh berries & a swirl of honey

FRESH FRUIT PLATE (GF, V, VN*) 8
slices of watermelon, pineapple & fresh berries with greek yoghurt & honey

CROISSANTS

glazed chocolate croissant (V) 4
glazed raspberry croissant (V) 4

CHILDREN'S BREAKFAST

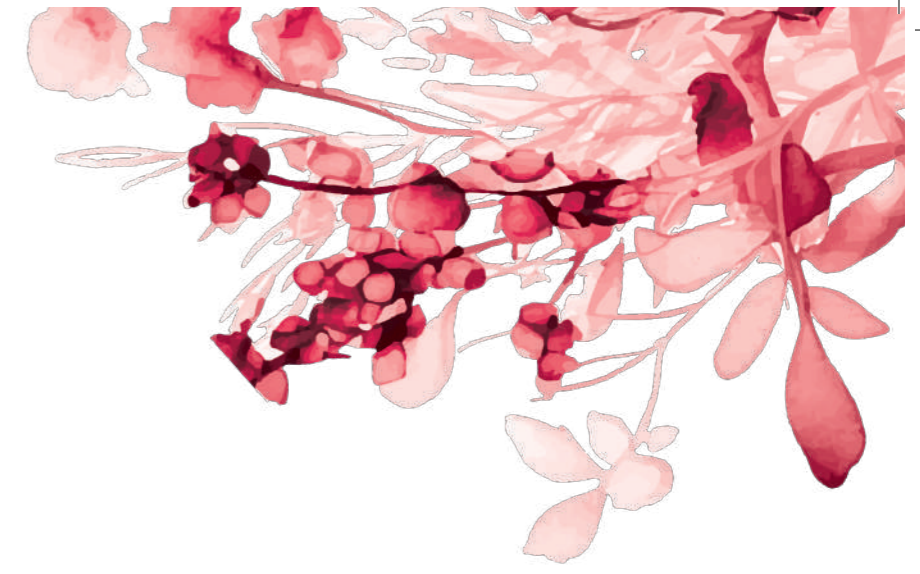
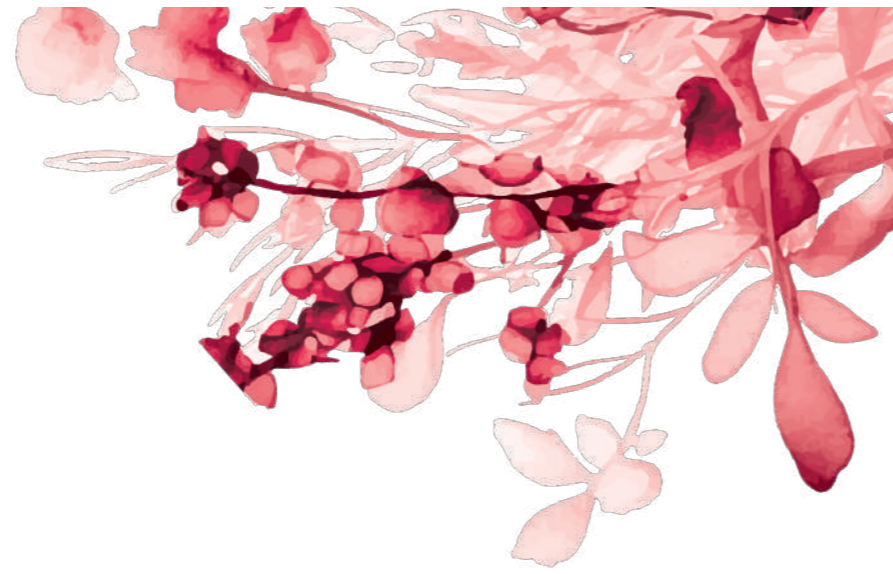
EGGS ANY STYLE ON TOAST (V, GF*) 6
BEANS ON TOAST (V, VN*, GF*) 5

MINI BREAKFAST 9
sausage, bacon, hash brown, beans, one egg any style and buttered toast

BELGIAN WAFFLE OR PANCAKES 8
with fresh berries & maple syrup (V)
with maple syrup, sliced banana & Nutella (V)

NOTICE TO GUESTS: No substitutes are available on breakfast items. Additional items are available to be purchased for an additional cost.

(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.



THE OLD STABLES
ALLERTON MANOR



THE OLD STABLES
ALLERTON MANOR

LUNCH MENU



LUNCH MENU

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
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SUNDAY LUNCH MENU

SUNDAY LUNCH MENU

2 COURSE 32 | 3 COURSE 38

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

TO START

SPICED SWEET POTATO & TOMATO SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*,GF*)
CRISPY SQUID & CHORIZO FRITTERS chilli & tomato mayo (GF)
TIGER PRAWN & HERITAGE TOMATO BRUSCHETTA toasted sourdough, balsamic, black garlic & basil (GF*)
HAM, PEA & MINT CROQUETTES beetroot & watercress salad (GF)
TORCHED GOATS CHEESE WITH SOURDOUGH & HOT HONEY olive, watermelon & heritage tomato salad (V, GF*)
GLAZED CRISPY KING OYSTER MUSHROOMS pak choi, sesame & gochujang mayo (VN, GF)

MAINS

SLOW ROASTED BEEF served pink or well-done (GF*)	
BROWN SUGAR GLAZED HAM (GF*)	
ROASTED CHICKEN BREAST (GF*)	
WILD MUSHROOM, CELERIAC & TRUFFLE PIE with porcini gravy (V/VN*)	
ALL SERVED WITH:	
beef dripping roast potatoes (vegan available), maple roasted carrots, broccoli, garlic creamed leeks, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)	
Add an extra portion of any meat to your roast	6
SEARED LOCH DUART SALMON FILLET NIÇOISE crispy gnocchi, fine beans, heritage tomatoes, hen's egg, olive & caper dressing (GF)	

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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*)	
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
10oz SIRLOIN STEAK	5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
10oz FILLET STEAK	10 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
GRILLED LAMB CHOPS	5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

CAULIFLOWER CHEESE (GF)	6
PIGS IN BLANKETS	8
BEEF DRIPPING ROAST POTATOES (GF, VN*)	3
YORKSHIRE PUDDING (V)	2
PORK, SAGE & ONION STUFFING	5
MAPLE ROASTED CARROTS (GF, VN)	3
THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4

DESSERT

WARM APPLE & BLACKBERRY CRUMBLE TART vanilla custard & ice cream (V, GF*)
RASPBERRY & WHITE CHOCOLATE DELICE vanilla sponge, Pimm's jelly, fresh raspberries, mint, macaron
LEMON CHEESECAKE meringues, lime curd, ice cream
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)