

THE HAY LOFT

AT
ALLERTON MANOR

SET MENU 25.00

STARTERS

CREAM OF TOMATO & FENNEL SOUP (V) (VG*) (GF*)

rustic bread & butter

HAM HOCK TERRINE

farmhouse chutney, toasted brioche

POTTED SHRIMP

melba toast, dressed leaves, mustard dressing

MAIN COURSES

CORN-FED CHICKEN BREAST (GF)

creamed truffle potato, glazed baby carrots, green beans

PAN-FRIED SALMON (GF)

battered tenderstem broccoli, toasted almonds, tomato salsa

SHALLOT & GOAT'S CHEESE TARTE TATIN (V)

confit tomato, rocket, balsamic glaze

DESSERTS

DARK CHOCOLATE TART (V)

chantilly cream, compressed strawberry & mint salsa

PASSION FRUIT CHEESECAKE

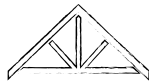
blueberry compote, chocolate shard

BREAD & BUTTER PUDDING (V)

apricots, vanilla custard

(V) vegetarian, (VG*) can be made suitable for vegan, (GF) gluten-free, (GF*) can be made suitable for gluten-free

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



THE HAY LOFT

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SET MENU 30.00

STARTERS

ROAST CELERIAC SOUP (V) (VG*) (GF*)

truffle oil, roasted hazelnuts, rustic bread & butter

CONFIT DUCK LEG TERRINE (GF*)

plum & ginger chutney, croutons, dressed leaves

POTTED OAK-SMOKED SALMON

rye crackers, pickled cucumber, horseradish crème fraîche

MAIN COURSES

SLOW-BRAISED FEATHER BLADE OF BEEF (GF)

creamed mashed potato, buttered baby vegetables

WHOLE GRILLED PLAICE (GF)

lemon butter, tenderstem broccoli, sauté potato

GARDEN PEA RISOTTO (V) (VG*)

mint oil, pea purée

DESSERTS

CHERRY BAKEWELL TART (V)

cherry ripple ice cream

STRAWBERRY DELICE (V) (GF)

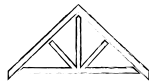
chantilly cream, strawberry purée

CHOCOLATE & PISTACHIO GÂTEAU (V)

crème anglaise

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SET MENU 35.00

STARTERS

WILD MUSHROOM SOUP (V) (VG*) (GF*)

truffle oil, potato crisp, rustic bread & butter

SMOKED MACKEREL PÂTÉ (GF)

pickled cucumber, dressed leaves, horseradish

BEEF CARPACCIO (GF)

parmesan, rocket, balsamic glaze

MAIN COURSES

MONKFISH WRAPPED IN PARMA HAM (GF)

pommes anna potato, lentils, red wine sauce

ROAST RUMP OF LAMB (GF)

olive tapenade, slow-roasted tomato, sugar snap peas, lamb vinaigrette

**CARAMELISED RED ONION
& BLACKSTICKS BLUE TART (V)**

buttered new potato, asparagus

DESSERTS

RASPBERRY PARFAIT (V)

rose water, marshmallows, chocolate & raspberry shard

CARAMELISED LEMON TART (V)

strawberry purée, chantilly cream

ENGLISH CHEESE BOARD (V)

carrs water biscuits, dried figs, celery

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