



## THE OLD STABLES

ALLERTON MANOR

TAKING ITS NAME FROM THE FORMER  
STABLE BLOCK UPON WHICH IT IS  
BUILT, THE OLD STABLES RESTAURANT  
AT ALLERTON MANOR GOLF CLUB IS  
WELL-ESTABLISHED AS A LOCAL,  
FAMILY-FRIENDLY VENUE FOR  
RESIDENTS AND VISITORS OF  
SOUTH LIVERPOOL.

OFFERING A SEASONAL MENU  
FEATURING CLASSIC BRITISH DISHES,  
OUR HEAD CHEF USES  
LOCALLY-SOURCED INGREDIENTS FROM  
RESPONSIBLE AND TRUSTED SUPPLIERS.



## THE OLD STABLES

ALLERTON MANOR

MENU

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## SANDWICHES

<b>Salt &amp; Pepper Chicken Wrap</b> stir fried peppers & mayonnaise in a toasted tortilla	£8.50
<b>Hot Salt Beef</b> on toasted focaccia with black garlic & truffle mayo, glazed cheddar & pickled shallots	£9.00
<b>Ham &amp; Mature Cheddar</b> toasted croque on thick farmhouse bread, sun blush tomato ketchup	£8.00
<b>Buttermilk Fried Aubergine (VN)</b> focaccia, curried mayonnaise, mango chutney & slaw	£8.00
<b>Battered Haddock Fillet</b> on thick farmhouse, tartare sauce	£9.00
<b>Toasted Focaccia Sandwich Special</b> ask you server for details of today's hot sandwich	£7.50
<b>Any Sandwich and fries</b>	£10.50
<b>Any Sandwich and a mug of soup</b>	£10.50

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## LIGHT BITES & APPETISERS

<b>Warm Rosemary Focaccia,</b> English butter & watercress pesto	£7.00
<b>Roasted Nuts, house spices (V)</b>	£3.00
<b>Marinated Olives</b>	£4.00
<b>Honey &amp; Mustard Glazed Pork &amp; Black Pepper Chipolatas</b>	£7.50
<b>Antipasti Board For Two Or Three (V)</b> warm focaccia, olives, sun blushed tomatoes, stuffed peppers & houmous	£11.00
<b>Rosemary Focaccia Garlic Bread (V), (VN)</b> with glazed mozzarella	£5.00
<b>Baked Camembert</b> hand cut chips & chilli jam (recommended to share)	£14.00

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## SALADS

<b>Roasted Sweet Potato, Beetroot &amp; Boilie Goats' Cheese Salad</b> houmous, pancetta, gem, chard & chicory, shallot dressing	£12.00
<b>Roasted Sweet Potato, Beetroot &amp; Feta Salad (VN)</b> houmous, gem, chard, chicory, crispy chickpeas & shallot dressing	£12.00

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(V) Vegetarian (VN) Vegan 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.

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## STARTERS

<b>Ham Hock &amp; Snowdonia Black Bomber Croquette</b> beetroot & horseradish crème fraîche, crackling & roasted beet salad	£9.00
<b>Poached King Prawns</b> romesco sauce & pickled cucumber on sourdough toast	£11.00
<b>Crispy King Oyster Mushrooms (VN)</b> gochujang, bok choi & black sesame	£9.00
<b>Torched Goats' Cheese Crottin</b> medjool dates, pomegranate & baklava	£10.00
<b>Chicken Liver Parfait</b> carrot & fennel relish, focaccia toast	£9.00
<b>Broccoli &amp; Leek Soup (V, available as Vegan)</b> Blacksticks blue & honey crouton	£7.00

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## MAINS

<b>Plum Tomato &amp; Basil Stuffed Courgettes (V, available as Vegan)</b> pepper stew, feta & sweet potato	£16.00
<b>Roasted Beef Rump</b> peperonata, crispy capers, charred broccoli & beef jus	£19.00
<b>Barbequed Belly Pork</b> dressed slaw, crackling & slow roasted plum tomato	£15.00
<b>Garlic &amp; Truffle Roasted Chicken</b> celeriac orzo, barbequed corn & tender stem broccoli	£18.00
<b>Hake Supreme</b> curried chickpea & red pepper ragout, garlic greens & brown shrimp butter	£20.00
<b>Battered Haddock Fillet</b> hand cut chips, mushy peas & tartare sauce	£16.00
<b>Pie Special</b> roasted carrots, broccoli & gravy	£12.00

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## SIDES

<b>Fries</b>	£3.50
<b>Hand Cut Chips</b>	£4.00
<b>Creamed Potato</b>	£3.00
<b>Tomato, Onion &amp; Cucumber Salad</b> shallot dressing	£3.00
<b>Battered Onion Rings</b>	£2.50
<b>Maple Roasted Carrots</b>	£2.50
<b>Buttered Green Vegetables</b>	£3.00

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## FROM THE GRILL

### 6oz Pave Rump

slow roasted tomato, dressed watercress & fries  
£19.00

### 8oz Ribeye

slow roasted confit tomato, dressed watercress & fries  
£28.00

### 6oz Fillet

slow roasted tomato, dressed watercress & fries  
£30.00

### Grilled Lamb Chops

honey, mustard & mint glaze, slow roasted confit tomato,  
dressed watercress & fries  
£19.50

### 7oz Steak Burger

smoked streaky bacon, mature cheddar, garlic & truffle mayonnaise,  
lettuce, beef tomato & beetroot slaw  
£16.00

### Grilled Portobello Mushroom Burger (VN)

with garlic, miso & black pepper, glazed feta,  
chilli jam, lettuce, beef tomato & slaw  
£16.00

## GRILL SAUCES

Black & Green Peppercorn Sauce, Red Wine Jus  
Black Garlic & Truffle Mayo (V)  
£3.00

## DESSERTS

Dark Chocolate Delice £7.50

sesame crisp, salted caramel & ice cream

Raspberry & White Chocolate Cheesecake £7.50

sorbet & white chocolate crumb

Caramel Panna Cotta £7.50

gingerbread croutons, glazed fig & lavender

Peanut Butter Parfait £7.50

caramel, whisky & ginger apples, mint

Sticky Toffee Pudding (available as Vegan & Gluten Free) £7.50

vanilla ice cream & caramel sauce or

Madagascan vanilla custard

Trio Of English Cheeses £10.00

Lincolnshire Poacher, Rollright & Blacksticks Blue

fruit toasts, apple & raisin chutney, fig

## WINE LIST

### WHITE

	Bottle	175ml	250ml
Stormy Cape Chenin Blanc	£21.00	£5.50	£7.50
SOUTH AFRICA			
Red Rock Chardonnay	£20.00	£5.40	£7.20
AUSTRALIA			
Senora Sauvignon Blanc	£22.00	£5.50	£7.50
CHILE			
Pinot Gigio Inzolia, Sicily	£19.00	£4.75	£6.50
ITALY			
Frost Pocket Sauvignon Blanc	£29.00	£7.50	£10.50
NEW ZEALAND			
Viognier "Le Petit Mazuret" IGP	£28.00		
Mediterranean, Caves Demazet			
FRANCE			
Dom Ramos Viura Rioja	£29.00	£7.00	£10.00
SPAIN			
Cantine Volpi Gavi de Gavi	£27.00		
ITALY			
Lubin Reserve Grenache Blanc,	£29.00		
Vin de Gard, Vignerons Laudun-Chusclan			
FRANCE			

### RED

	Bottle	175ml	250ml
Vinamar Pinot Noir	£23.00	£6.00	£8.00
CHILE			
Bertiletti Montepulciano D' Abruzzo	£19.00	£4.75	£6.50
ITALY			
Project Malbec 75cl	£22.00	£5.50	£7.30
ARGENTINA			
Primitivo IGT Salento, Rocca Vini, Puglia	£28.00		
ITALY			
Senora Merlot	£21.00	£4.50	£6.25
CHILE			
Alain Mecon Cabernet Sauvignon	£24.00		
FRANCE			
La Chozza Rioja Crianza, Rioja Alavesa	£27.00		
RIOJA SPAIN			
Auction House Shiraz/Cabernet	£23.00	£6.00	£8.00
AUSTRALIA			
Franschoek Pinotage	£26.00		
SOUTH AFRICA			
Castelforte Valpolicella Ripasso	£35.00		
ITALY			

### ROSÉ

	Bottle	175ml	250ml
Pinot Grigio Rosé Pavia	£22.00	£5.30	£7.50
ITALY			
Hilmar Springs White Zinfandel	£22.00	£5.30	£7.50
USA			
Comte de Provence Rosé Roubertas	£29.00		
FRANCE			

## CHAMPAGNE/SPARKLING

	Bottle	125ml
Ca Belli Prosecco ITALY	£26.00	£7.00
Ca Belli Prosecco Rosato ITALY	£26.00	£7.00
ThinK Pink Prosecco Rose 75cl ITALY	£30.00	
ThinK Prosecco Brut 75cl ITALY	£30.00	
Laurent Perrier Brut 75cl FRANCE	£55.00	
Laurent Perrier Rose 75cl FRANCE	£75.00	

## DRAUGHT BEER/CIDER

	ABV	half	pint
Guinness	4.1%	£2.55	£5.40
Peroni	5.1%	£2.44	£5.50
Stella 4%	4%	£2.10	£4.10
Corona	4.5%	£2.45	£4.90
Camden Hells	4.6%	£2.50	£5.00
Camden Pale Ale	4%	£2.45	£4.90
Kopparberg Strawberry & Lime	4%	£2.50	£5.00

for our bottles beer/cider selection, please ask your server

## SPIRITS

Brandy	Bourbon
Rum	Whiskey
Gin	Vodka

for the full selection please ask your server

## SOFT DRINKS

	half / ml	pint
Draught Coca Cola Classic	£2.20	£3.20
Draught Diet Coke   Coke Zero	£1.80	£2.80
Draught Schweppes Lemonade	£1.80	£2.80
J20's	275ml	£2.80
Fanta	330ml	£2.80
Sprite	330ml	£2.80
Fever-Tree Tonics	125ml	£2.50
Ginger Ale Fever-Tree	200ml	£2.50
Ginger Beer Fever-Tree	200ml	£2.50
Fruit Shoot	200ml	£2.00
Fentimans Rose	200ml	£2.80

## TEA/COFFEE

	regular	large
English Breakfast Tea		£2.20
Speciality Teas		£2.50
Americano	£2.70	£3.20
Espresso	£2.70	£3.20
Cappuccino	£3.00	£3.50
Latte		£3.50
Mocha		£3.00
Hot Chocolate with whipped cream		£3.50

## CLASSIC COCKTAILS

Cosmopolitan Absolut Citron, Cointreau, cranberry & lime	£7.50
Espresso Martini JJ Whitley Vanilla Vodka, Kahlúa & espresso	£8.00
Pornstar Martini JJ Whitley Vanilla Vodka, Passoã, passion fruit, pineapple & lemon with a shot of Prosecco	£8.50
Mojito Bacardi, fresh mint & lime	£8.00
Clover Club gin, lemon, raspberry & egg white	£7.50