



THE OLD STABLES

ALLERTON MANOR

LUNCH MENU

Menu available from 12pm daily

WINTER WARMERS

Served until 6pm

English Tartiflette (GF) rollright cheese baked with sliced potato, smoked bacon & onion	£10.00
Salt Beef Hash (GF) salt cured brisket, sautee potatoes, fried duck egg, house brown sauce	£11.00
Salt Beef Hot Pot winter vegetables, cheddar & herb dumplings	£12.00
Baked Camembert (GF) handcut chips, chilli & cranberry jam (recommended for two to share)	£14.00
Pie Special ask your server for details of today's filling, served with maple carrots, tenderstem broccoli & gravy	£12.00

SANDWICHES

Served until 6pm

Salt & Pepper Turkey Breast chilli cranberry relish, rosemary mayonnaise & gem lettuce on a toasted tortilla wrap	£8.50
Treacle Glazed Bacon chilli jam, roasted onions, glazed cheddar on toasted focaccia	£8.00
Battered Haddock Fillet tartare sauce & gem lettuce on a toasted bun	£9.00
Hot Salt Beef Focaccia black garlic & truffle mayonnaise, glazed cheddar & pickled shallots	£9.00
Crispy Marinated Cauliflower (VN) curried mayonnaise, slaw & mango chutney	£8.00
Toasted Focaccia Special ask you server for details of today's sandwich special	£7.50
Roasted Sweet Potato & Beetroot Salad (GF,VN) grilled plant based halloumi style cheese, beetroot houmous, chicory, radichhio	£12.00
Goats Cheese, Roasted Sweet Potato & Beetroot Salad (GF) beetroot houmous, chicory, radichhio, gem, crispy pancetta & shallot dressing	£12.00
Any Sandwich & Fries	£10.50
Any Sandwich & a Mug of Soup	£10.50

NIBBLES & APPETISERS

Roasted Nuts, House Spices (GF,VN)	£5.00
Warm Bread Selection (VN) rosemary focaccia & sourdough, cherry balsamic oil & beetroot houmous	£6.00
Marinated Olives (GF,VN)	£4.50
Focaccia Garlic Bread with mozzarella	£5.00
Honey & Mustard Glazed Chipolatas	£5.00

STARTERS

Torched Goats' Cheese Crottin (V) honeyed fig, burnt apple & truffle pudding	£9.00
Poached & Smoked Salmon Terrine roasted beetroots, crème fraiche & toasted sourdough	£10.50
Crispy King Oyster Mushrooms (GF,VN) pak choi, gochujang sauce & black sesame	£9.00
Curried Parsnip Soup (GF,VN) raita & crispies with warm focaccia bread & butter	£7.00
Pork & Apple Sausage Roll glazed ruby cabbage & piccalilli	£8.00

MAINS

Belly Pork (GF) caramelised celeriac, cavolo nero, tenderstem broccoli, pan jus, hazelnut & caper	£15.00
Slow Cooked Beef Blade (GF) horseradish creamed potato, pickled shiitake, tenderstem broccoli, crispy pancetta, port jus	£18.00
Roasted Turkey Breast (GF) crispy bacon, chestnut stuffing, beef dripping potatoes, honeyed carrots & parsnips, chipolata, garlic creamed sprouts & turkey gravy	£18.00
Baked Portobello Mushroom (GF,VN) celeriace, spinach & red pepper fricassee, glazed carrots & parsnips, garlic creamed sprouts roasted potatoes & porcini gravy	£17.00
Spice Crusted Hake Supreme curried cauliflower, mussels, cavolo nero, pickled golden raisins	£18.00
Roasted Bacon Chop (GF) butternut squash, tomato & sage ragu, buttered kale	£16.00
Battered Haddock Fillet (GF) hand cut chips, mushy peas, tartar sauce & lemon	£16.00

FROM THE GRILL

8oz Beef Ribeye (GF)

served with confit tomato, watercress & fries
£25.00

6oz Pave Rump Steak (GF)

served with confit tomato, watercress & fries
£18.00

6oz Fillet (GF)

served with confit tomato, watercress & fries
£28.00

Lamb Chops (GF)

with a honey, mustard & mint glaze, served with confit tomato, watercress & fries
£19.50

7oz Burger

with smoked streaky bacon, glazed cheddar, gem lettuce, beef tomato, chilli jam & truffle mayo on brioche served with fries
£15.00

Barbequed Celeriac Burger (VN)

grilled plant based halloumi, chilli jam, truffle mayo, gem lettuce, beef tomato on a brioche style bun with fries
£15.00

SIDES

Treacle Roasted Carrots & Parsnips (GF,VN)	£3.00
Beef Dripping Roast Potatoes (GF) (available as vegan)	£3.50
Garlic Creamed Sprouts (GF)	£3.00
Creamed Potato (GF)	£3.00
Pigs in Blankets	£5.00
Buttered Green Vegetables (GF)	£3.00
Battered Onion Rings (GF,VN)	£3.00
Fries (GF,VN)	£3.50
Hand Cut Chips (GF,VN)	£4.00
Cherry Tomato, Red Onion & Cucumber Salad (GF,VN)	£3.00
shallot dressing	

SAUCES

Creamy Black Peppercorn Sauce (GF)	£3.00
Red Wine Jus (GF)	£3.00
Beef Gravy (GF)	£2.00
Black Garlic & Truffle Mayonnaise (GF)	£2.00

(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.

DESSERTS

Clementine Pannacotta	£7.50
chocolate ganache, gingerbread croutons, glazed kumquats	
Chocolate & Caramel Opera Cake (V)	£7.50
mulled cherries & sorbet	
Passionfruit Cheesecake	£7.50
hazelnut meringue & clotted cream ice cream	
Christmas Sticky Toffee Pudding (V)	£7.50
salted caramel cognac anglaise, vanilla ice cream available as gluten free & vegan	
Festive Bauble (GF)	£7.50
apple mousse, blackcurrant & brandy gel, almond fudge	
Trio of English Cheeses	£10.00
apple & raisin chutney, fruit toasts, figs & crackers	

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			

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			

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 Hose Shiraz/Cabernet	£23.00	£6.00	£8.00
AUSTRALIA			
Franschhoek Pinotage	£26.00		
SOUTH AFRICA			
Castelforte Valpolicella Ripasso	£35.00		
ITALY			

CHAMPAGNE/SPARKLING	Bottle	125ml
Ca Belli Prosecco	£26.00	£7.00
ITALY		
Ca Belli Prosecco Rosato	£26.00	£7.00
ITALY		
ThinK Pink Prosecco Rose 75cl	£30.00	
ITALY		
ThinK Prosecco Brut 75cl	£30.00	
ITALY		
Laurent Perrier Brut 75cl	£55.00	
FRANCE		
Laurent Perrier Rose 75cl	£75.00	
FRANCE		
House Champagne 75cl	£45.00	

DRAUGHT BEER/CIDER	ABV	half	pint
Guinness	4.1%	£2.55	£5.40
Peroni	5.1%	£2.44	£5.50
Stella Unfiltered	4%	£2.30	£4.50
Becks	4%	£2.30	£4.50
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

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

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



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.