



# Brasserie Menu

Named in honor of the architect who designed the course in 1925, Laurence Allamby, we feel that Allamby's Brasserie & Bar is the perfect nod to our Golf Club's heritage celebrating 100 years in 2025. Laurence Allamby studied Golf Architecture and Course Design under the world famous Dr. Alister McKenzie. Allamby was only 19 years of age when recommended to Mr Cross who resided at Shaw hill at that time. The course took just over fifteen months to complete and the first rounds of golf were played in the spring of 1925.

## NIBBLES

<b>DEEP FRIED HALLOUMI V</b> Garlic aioli	<b>£6.00</b>
<b>WARM FOCACCIA V</b> Aged balsamic, olive oil <i>Add garlic &amp; fresh herb butter for £1.00</i>	<b>£5.00</b>
<b>CHILLED GORDAL OLIVES VE</b>	<b>£5.00</b>
<b>HUMMUS &amp; CRISPY BREAD V</b> Crispy onions & curry oil	<b>£4.50</b>

## STARTERS

<b>CHEF'S HOMEMADE SOUP OF THE DAY V</b> Sourdough bloomer	<b>£7.50</b>
<b>MOULES MARINIÈRE</b> Warm sourdough	<b>£9.00</b>
<b>CURED SALMON GRAVADLAX</b> Creme fraiche emulsion, pickled shallot rings, capers	<b>£11.50</b>
<b>PRESSED LANCASHIRE HAM HOCK</b> Pickled vegetables, piccalilli gel	<b>£9.00</b>
<b>CHEESY HASH BROWN V</b> Parmesan cheese custard, pickled red onions	<b>£8.50</b>
<b>CURED SHIITAKE MUSHROOMS V</b> Toasted brioche, cured egg yolk, miso ketchup, nasturtium leaves	<b>£9.50</b>
<b>PRAWN TOAST</b> Dressed Rocket, chilli jam (contains pork)	<b>£10.50</b>

## CLASSICS

<b>ALLAMBY'S PRIME BEEF BURGER</b> Toasted brioche, pickle, cheddar cheese, bacon, homemade burger sauce, skinny fries	<b>£18.00</b>
<b>HALLOUMI BURGER V</b> Toasted brioche, pickle, Chipotle mayo, skinny fries	<b>£15.00</b>
<b>STEAK FRITES</b> Minute steak, garlic butter, rocket, skinny fries	<b>£18.00</b>
<b>ALLAMBY'S BEER BATTERED HADDOCK</b> Hand cut chips, mushy peas, tartar sauce	<b>£18.00</b>
<b>CLASSIC CAESAR SALAD</b> Cos lettuce, Bacon, croutons, parmesan, anchovies, Caesar dressing	<b>£10.00</b>
Add a chicken breast to your salad?	<b>£6.00</b>

## MAINS

<b>SWEET POTATO &amp; CHICKPEA CURRY VEO</b> Basmati rice, mini naan, mango chutney, poppadom	<b>£15.00</b>
<b>8 HOUR SLOW COOKED PORK BELLY</b> Braised red cabbage, celeriac puree, buttery mash, pork & apple jus	<b>£22.00</b>
<b>VENISON LOIN</b> Shredded savoy cabbage, smoked bacon lardons, red wine jus, roasted garlic & Thyme potato terrine.	<b>£30.00</b>
<b>WILD SEABASS</b> Pickled courgette ribbons, dill & courgette purée, fondant potatoes, samphire, anchovy emulsion	<b>£22.00</b>
<b>MOULES FRITES</b> White wine, shallot, cream sauce, skinny fries	<b>£18.00</b>

## FROM THE GRILL

All of our steaks are 28 day aged and cooked to your preference  
All served with grilled tomato & mushroom, and a choice of skinny fries or hand cut chips,

<b>100Z RIB-EYE</b>	<b>£30.00</b>
<b>80Z FILLET</b>	<b>£36.00</b>
<b>ROSEMARY INFUSED CHICKEN BREAST</b>	<b>£19.00</b>
<b>SAUCES</b> Peppercorn, Diane, blue cheese, garlic butter	<b>£4.00</b>

## SIDES

<b>PARMESAN &amp; TRUFFLE FRIES V</b>	<b>£6.00</b>
<b>BEER BATTERED ONION RINGS V</b>	<b>£4.00</b>
<b>SKINNY FRIES V</b>	<b>£4.00</b>
<b>HAND CUT CHIPS V</b>	<b>£4.00</b>
<b>ROCKET, TOMATO AND PARMESAN SALAD V</b>	<b>£4.00</b>
<b>MIXED LEAF SALAD V</b>	<b>£4.00</b>
<b>TENDERSTEM BROCCOLI V</b>	<b>£4.00</b>

**Allergy Information** Please inform your server of any allergies or intolerances before you order. Full allergen information is available on request. All our food is prepared in a kitchen where nuts, gluten and other allergens may be present.

**Service Charge** Please note a discretionary service charge of 12% will be added to your bill for tables of 6 or more.