



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

SELECTION OF WARM BREADS V Sunblushed tomato butter, pesto, balsamic & Olive oil	£6.5
SOY, HONEY & MUSTARD GLAZED CHIPOLATAS	£7
WILD MUSHROOM & PESTO ARANCINI V	£7
HUMMUS & PITTA V	£7
MARINATED OLIVES V	£5

STARTERS

SOUP OF THE DAY V Freshly made and ever changing. Baked house roll & butter	£8.5
CHICKEN LIVER PATE Red onion marmalade, toasted brioche	£9.5
PAN SEARED KING SCALLOPS Bury black pudding, cauliflower purée, apple & hazelnut	£12.5
CONFIT DUCK SPRING ROLL Hoi sin, Asian slaw, crispy five spice kale	£9.5
PORT OF LANCASTER SMOKED SALMON Burnt lemon, Dijon mustard, cucumber julienne, lemon & dill crème fraîche	£12.5
PAN SEARED KING PRAWNS Sun blushed tomato, chilli & herb butter, burnt lemon & warm bread	£12.5
GOATS CHEESE & RED ONION TARTLETTE V Heritage beetroot salad	£8.5
TWICE BAKED LANCASHIRE CHEESE SOUFFLÉ V Creamed leeks , walnut crumble	£8.5

MAINS

BREAST OF GOOSNARGH CHICKEN French style peas, wild mushrooms, asparagus & new potatoes	£24
FILLET OF SEA BASS Seafood risotto, fried squid & romesco sauce	£24
DUCK LEG CONFIT Goosnargh duck leg, n'duja sausage & butterbean cassoulet, tomato & rosemary jus	£26
THAI RED CURRY V Sweet potato & red pepper, jasmine rice & spiced crackers	£18
<i>Add Chicken</i>	<i>£6.5</i>
<i>Add King Prawns</i>	<i>£7.5</i>
ROAST RUMP OF LAMB Dauphinoise potatoes, fine beans, tomato and olive jus	£30
DUO OF PORK Braised cheek, pressed belly, apple, pomme purée, mustard cream sauce	£25
HERB CRUSTED FILLET OF COD Parmentier potatoes, tenderstem broccoli, chive & lemon butter sauce	£24
BUTTERNUT SQUASH RAVIOLI V Roast red peppers, kale, parmesan & fried sage	£16

SIDES

SEA SALTED SKIN ON FRIES V	£5
HAND-CUT CHIPS V	£5
ASPEN FRIES	£6.5
TENDERSTEM BROCOLLI, CHILLI, LEMON & ALMOND V	£4.5
MIXED LEAF SALAD V	£5
PANACHE OF VEGETABLES V	£6

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.

GRILL

All of our steaks are 28 day aged and cooked to your preference
All served with grilled tomato & mushroom, and hand cut chips.

100Z RIBEYE STEAK 28 DAY AGED £40

100Z SIRLOIN STEAK 28 DAY AGED £32.5

BREAST OF GOOSNARGH CHICKEN £20

CHARGRILLED RUMP OF LAMB £30

SAUCES £4.5
Peppercorn, Red wine & shallot, garlic & herb butter

ALLAMBY’S GRILL BOARD (FOR 2 PEOPLE) £80
6oz rump steak, 10oz ribeye, chargrilled rump of lamb, choice of 2 sides & 2 sauces and bottomless fries

CLASSICS

ALLAMBY’S PRIME BEEF BURGER £19
Seeded sourdough bun, pickle, cheddar cheese, bacon, homemade burger sauce, skinny fries

HALLOUMI BURGER V £17
Seeded sourdough bun, pickle, Chipotle mayo, skinny fries

STEAK FRITES £19
Minute steak, garlic butter, rocket, skinny fries

ALLAMBY’S BEER BATTERED HADDOCK £19
Hand cut chips, mushy peas, tartar sauce

CLASSIC CAESAR SALAD £10
Cos lettuce, bacon, croutons, parmesan, anchovies, caesar dressing

Add Chicken £6.5

SUNDAY LUNCH

Served Sundays only
12:00pm – 2:30pm | 5:00pm - 8:30pm

Traditional roast with roasted potatoes, buttered greens, Yorkshire pudding, honey glazed carrot, roast gravy

ROAST STRIPLOIN OF BEEF £22

ROAST CHICKEN £20

ROASTED VEGETABLE WELLINGTON V £18

WHY NOT ADD ON...
Cauliflower Cheese V £6
Chipolatas £7

DESSERTS

STICKY TOFFEE PUDDING £9
Honeycomb ice cream, butterscotch sauce & brandy snap

MANCHESTER TART £9
Caramelised banana, raspberry gel & coconut tuile

PASSION FRUIT CRÈME BRÛLÉE £9
Lemon shortbread

CARPACCIO OF PINEAPPLE £9
Cardamon, chilli, iced coconut parfait & fresh mint

WARM CHOCOLATE FONDANT PUDDING £10
Clotted cream ice cream & cherry compote

SELECTION OF LANCASHIRE CHEESES £12.5
Artisan crackers, grapes, fruit chutney

SELECTION OF ICE CREAMS & SORBETS £8
Please ask your server for todays selection

Afternoon Tea

Served Daily
12:00pm – 5.00pm

Enjoy a traditional afternoon tea with savoury bites, freshly prepared sandwiches, homemade cakes, and a fruit scone with clotted cream and strawberry jam.

Classic £25 Per Person

Prosecco £30 Per Person

Pre-Booking is Essential

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