

BEER

SCARECROW – BRIMSTAGE BREWERY

A best bitter from Brimstage (3.4%)

£4.50

A wheat beer made with orange peel and nutmeg

(5.5%)

£4.20

TRAPPERS HAT – BRIMSTAGE BREWERY

A light, easy drinking pale ale (3.2%)

£4.50

BEER LAO – LAO BREWING COMPANY

Made with rice for smooth and easy drinking (5%)

£3.60

LAGONDA IPA – MARBLE BREWERY

Citrus IPA, light and refreshing (5%)

£4.20

PAULANER HEFE WEISSE – PAULANER

A classic German Weissebier – light and pale (5.5%)

£4.20

BLACK BEAR – LIVERPOOL CRAFT BREWERY

A dark porter brewed with maple syrup giving a small amount of sweetness (4.6%)

£3.90

OKTOBERFESTBIER – HACKER–PSHCORR

A caramel-coloured beer with a bitter finish (5.8%)

£4.50

GAMMA RAY – BEAVERTOWN

A refreshing citrus hoppy American pale ale (5.4%)

£3.90

AUGUSTINER HELLES – AUGUSTINER–BRÄU

Helles is a smooth lager – light, crisp and not too heavy (5.2%)

£4.40

BRUNCH CLUB – MAD HATTER

A New Zealand pale ale with strong grapefruit flavours (5.4%)

£3.90

SION KÖLSCH – SION

Kölsch is a light lager that goes well with white meats and light cheeses (4.8%)

£3.80

LONGBOARD LAGER – KONA BREWING CO

Easy drinking lager from Hawaii (4.6%)

£3.90

DELIRIUM RED – HUYGHE BREWERY

Cherry beer with an alcohol kick (8.5%)

£5.50

SORACHI ACE – BROOKLYN BREWERY

A saison-style beer with a creamy texture (7.2%)

£4.90

LINDEMANS RASPBERRY

A Belgian Lambic beer (2.5%)

£3.90

ESTRELLA INEDIT 75CL / 330ML – ESTRELLA

Made by the world famous chef, Ferran Adrià, this goes well with light meat and cheese (4.8%)

£8.50/£4.20

LA TRAPPE BLOND – LA TRAPPE

Blond and light, will pair well with cheddar and creamy cheeses (6.5%)

£3.80

ALHAMBRA RESERVA – ALHAMBRA

Spanish beer from Granada – pairs well with meat and spice (6.8%)

£3.80

ST BERNARDUS TRIPEL – ST BERNARDUS

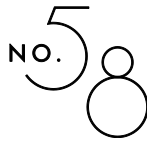
Light and goes well with any cheese (8.5%)

£4.50

WHITE ALE – HITACHINO NEST

WESTMALLE TRIPLE – WESTMALLE

A strong beer, pairs well with ham and cheese (9%)



£5.50

ORVAL – ORVAL

A dark Belgian beer with its own distinct style – if you like darker beers, this is the one

(6.2%)

£4.20

DRAUGHT BEER

2 taps of draught beer – ask your server for more details

WINE

RED

NERO D'AVOLA – ITALY

(House wine)

A light red made on the slopes of Mount Etna.

Glass (175ml) £3.50

Glass (250ml) £4.90

Bottle £13.90

LA GALANTE – BORDEAUX – FRANCE

Bottle £18.50

CÔTES DU RHÔNE – FRANCE

Glass (175ml) £4.45

Glass (250ml) £6.35

Bottle £19.00

SOL DE ANDES CABERNET SAUVIGNON –

CHILE

Glass (175ml) £3.60

Glass (250ml) £4.95

Bottle £14.00

ASTORIA CARANTO PINOT NOIR – ITALY

Bottle £19.90

TONELESS MALBEC – ARGENTINA

Bottle £21.75

MURPHY'S SHIRAZ – AUSTRALIA

Glass (175ml) £3.65

Glass (250ml) £5.10

Bottle £14.95

SIERRA CANTABRIA – RIOJA – SPAIN

Bottle £25.50

CURATOR SHIRAZ – SOUTH AFRICA

Glass (175ml) £4.35

Glass (250ml) £6.10

Bottle £18.20

CHÂTEAU SAINT ROCH – LIRAC – FRANCE

Bottle £33.50

AMARONE – LUIGI RIGGI – ITALY

Bottle £36.50

WHITE

LES HAUTS CHARDONNAY – FRANCE (House wine)

Glass (175ml) £3.75

Glass (250ml) £5.10

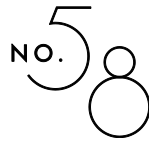
Bottle £14.90

PINOT GRIGIO – LA GARGANEGA – ITALY

Glass (175ml) £3.50

Glass (250ml) £4.90

Bottle £13.50



GRILLO – ITALY
Glass (175ml) £3.60
Glass (250ml) £4.95
Bottle £13.90

POUILLY-FUISSÉ – FRANCE
Bottle £37.25

SEÑORÍO DE ESPIGA – SPAIN
Glass (175ml) £3.65
Glass (250ml) £4.95
Bottle £14.30

LES CARISANNES SAUVIGNON BLANC-
FRANCE

Glass (175ml) £3.95
Glass (250ml) £5.60
Bottle £16.25

INDABA CHARDONNAY – SOUTH AFRICA
Glass (175ml) £3.95
Glass (250ml) £5.60
Bottle £16.25

PICPOUL DE PINET – FRANCE
Bottle £18.25

BLADEN SAUVIGNON BLANC – NEW ZEALAND
Bottle £26.50

ROSÉ

PINOT BLUSH – ITALY
(House wine)
Glass (175ml) £3.50
Glass (250ml) £4.75
Bottle £13.90

CHÂTEAU FAMAIEY MALBEC ROSÉ – FRANCE
Glass (175ml) £3.75
Glass (250ml) £5.00
Bottle £14.95

DE MORGENZON DMZ GARDEN ROSÉ –
SOUTH AFRICA
Bottle £19.25

SPARKLING

PROSECCO MARCHESINI – ITALY
Glass (175ml) £4.95
Bottle £18.50

ROSÉ FASHION VICTIM – ITALY
Bottle £24.95

CASA VITTORINO – ITALY
Bottle £25.95

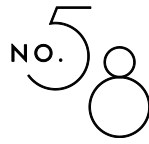
CHAMPAGNE VEUVE DOUSSOT – FRANCE
Bottle £55.00

SPIRITS

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LIVERPOOL GIN
25ml £3.20

50ml £5.95



LIVERPOOL VALENCIAN ORANGE GIN

25ml £3.20

500ml £5.95

LIVERPOOL ROSE GIN

25ml £3.20

50ml £5.95

HOXTON GIN

25ml £2.95

50ml £4.95

BROCKMANS GIN

25ml £2.95

50ml £4.95

BATHTUB GIN

25ml £2.90

50ml £4.90

FEVER TREE TONIC WATER

Bottle £1.75

VODKA

CHASE POTATO VODKA

25ml £2.95

50ml £5.50

WHISKEY

NIKKA FROM THE BARREL

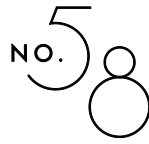
25ml £2.95

500ml £5.45

MALT OF THE EARTH SINGLE MALT

25ml £3.10

50ml £5.95



SOFT DRINKS

COKE 330ml
£2

FANTA 330ml
£2

STILL WATER
£1.75

DIET COKE 330ml
£2

SPRITE 330ml
£2

SPARKLING WATER
£1.75

COFFEE

AMERICANO
£2.20

LATTE
£2.35

HOT CHOCOLATE
£2.95

CAPPUCCINO
£2.35

FLAT WHITE
£2.30

ESPRESSO
£2.00

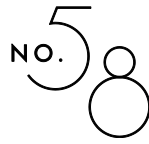
FLAVOURED SYRUPS
£0.60

TEA

ENGLISH BREAKFAST (POT FOR ONE)
£2.05

HERBAL TEA (POT FOR ONE)
£2.20

EARL GREY (POT FOR ONE)
£2.15



FOOD MENU

Daytime menu – served until 5pm
Available to eat in or takeaway

HOMEMADE TOASTED BAGEL
with butter and preserves
£2.50

TOAST WITH BUTTER AND PRESERVES
Choose from stonebaked white or granary bread
£2.40

ALL BUTTER CROISSANT WITH PRESERVES
£1.95

SANDWICHES

Served on stonebaked white or granary bread

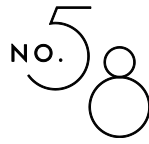
BUTTER-ROASTED TURKEY, BAKED HAM, CHEDDAR CHEESE AND HONEY MUSTARD
£5.95

GARLIC AND CHILLI-MARINATED MOZZARELLA, HOMEMADE PESTO, ROASTED PEPPER AND FRESH
ROCKET
£5.20

BAKED HAM, MATURE CHEDDAR AND PICCALILLI
£5.50

SERRANO HAM AND EMMENTAL CHEESE BAGEL
£5.35

CHORIZO VELA PICANTE, SUN BLUSHED TOMATO, ROASTED RED PEPPER AND MANCHEGO CHEESE
£5.50



MEAT BOARDS

(per person)

PROSCIUTTO SARDO, TREVELEZ SERRANO, FENNEL SALAMI, CHORIZO VELA PICANTE
served with fresh bread and oils

£6.95

SERRANO RESERVA HAM, MILANO SALAMI, TUSCAN SALAMI & CHORIZO VELA DULCE
served with fresh bread & oils

£6.95

PLATE OF PROSCIUTTO SARDO

£7.00

PLATE OF TREVELEZ SERRANO

£7.00

PLATE OF SERRANO RESERVA HAM

£8.00

served with fresh bread, olives & extra virgin olive oil

CHEESE BOARDS

(per person)

BRIE, MRS KIRKHAM'S LANCASHIRE & STILTON
served with fresh bread & chutneys

£5.95

GOATS' CHEESE & BRIE

served with fig & cinnamon chutney

£5.75

CHEDDAR BOARD – SNOWDONIA CHEDDAR, MONTGOMERY CHEDDAR & OTHER CHEDDAR
served with fresh bread & chutneys

£5.95

MIXED BOARDS

(per person)

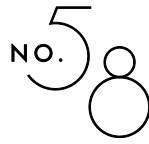
PROSCIUTTO SARDO, CHORIZO & MANCHEGO

served with fresh bread, olives & olive oil

£6.75

BAKED HAM, CHEDDAR, LANCASHIRE, PICALILLI & ROASTED GARLIC, ONION & BALSAMIC JAM
served with fresh bread

£5.95



FOOD MENU

Evening menu – served after 5pm

NIBBLES

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| BOWL OF MIXED OLIVES (£3.00) | BOWL OF SPICED ALMONDS (£3.00) |
| BREAD BOARD WITH BALSAMIC & OLIVE OIL (£4.50) | OLIVE TAPENADE, HOUMOUS & FRESH BREAD (£3.00) |
| BREAD BOARD WITH MIXED OILS (£3.00) | BREAD BOARD WITH A SELECTION OF FLAVOURED BUTERS (£3.00) |

BOARDS (per person)

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| PROSCUITTO SARDO, SALCHICHON IBERICO BELLOTA, WILD BOAR SALAMI
with crusty bread & olive oil
£8.95 | SERRANO RESERVA HAM PLATE
£7.00 |
| SERRANO RESERVA HAM, MILANO SALAMI, TUSCAN SALAMI & CHORIZO VELA DULCE
with fresh bread & oils
£7.95 | IBERICO CEBO DE CAMPO HAM PLATE
£9.00 |
| | TERUEL RESERVA JAMON SERRANO PLATE
£7.00 |

CHEESE (per person)

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| CHEDDAR, LANCASHIRE & HOBSONS REAL ALE & MUSTARD
served with chutney & bread
£7.95 | GOATS CHEESE & BRIE
served with fig & cinnamon chutney
£6.75 |
| BRIE, MRS KIRKHAM'S LANCASHIRE & STILTON
with fresh bread & chutneys
£6.95 | CHEDDAR BOARD – SNOWDONIA CHEDDAR, MONTGOMERY CHEDDAR & MATURE CHEDDAR
served with fresh bread & chutneys
£6.95 |