

## Nibbles

### Olives 4

the italian mix (vg)

### Our Favourite Nut Mix 4

macadamia, valencia almonds & cashews (vg)

## Bar Snacks

### Bliss Sausage Roll 4/8

english orchard chutney (sm/big)

### Teriyaki Chicken skewers 6

asian salad

### Chilli Prawn Skewers 6

asian salad

### Single bao bun 6

teriyaki mushroom (v)

## Starters

### Bowl & Bread 6

daily soup, penny loaf, salted english butter

### Pork Belly Bites 7

hoi sin, asian salad

### Southport Brown Shrimp 9 (£2 supplement)

sourdough toast, pickled pink onions

### Lemon Pepper Crispy Calamari 7/10

parsley, roasted garlic mayo (sm/big)

### Halloumi fries 6

sriracha mayo, chilli flakes (v)

### Warm Tear & Share 8

caramelized onion chutney and a spinach, garlic & regato cheese dip (v)

\*If you suffer from a food-related allergy or intolerance, please let us know.

Allergen information for this menu is available on request. Foods described in the menu may contain nuts or derivatives of nuts.

## Sandwiches

### Steak and black sticks blue cheese 10

steak, caramelized onions, blue cheese sauce

### Classic Chicken Club 10

crispy bacon, tomato, little gem, mayo

### Houmous Sandwich 7

houmous, crunchy veg, pickled pink onions (vg)

**Add chubby chips or sweet potato fries 3.5/4**

## Hearty Salads

### Chicken Penang Bang 12

shredded chicken, cilantro, chilli, bok choy, snap peas, radish, egg noodles, carrots, spring onions & sweet chilli sauce

### Chicken Caesar 12

crispy bacon, regato cheese, house made croutons, caesar dressing

## Burgers

### The Bliss Burger 15

225g beef patty, mature cheddar cheese, crispy bacon, sliced tomato, little gem, secret sauce, pickled onions, brioche bun & chubby chips

### The Vurger 15

plant-based beetroot & mushroom patty, sliced tomato, little gem, vegan mayo, pickled onions, brioche-style bun & tater tots (vg)

### Chunky Fish Burger 15

brioche bun, crispy lettuce, zesty tartar & chubby chips

## Flatbread

### Margherita 10

tomato sauce, mozzarella and basil (v)

### Truffle 13

Bechamel sauce, salami, parmesan, basil and truffle oil

### South American 13

harissa tomato's, roasted veg, pineapple, pink onions, chimichurri (vg)

## Mains

### Beer Battered Haddock & Chubby Chips 15

crushed peas & zesty tartar sauce

**Prefer your fish simply grilled? Just ask.**

### Slow Roast Chicken & Ham Pie 14

house mash, peas, mustard cream sauce

### Vietnamese pho bowl 12

broth, snap peas, gyoza, edamame, wild mushrooms, spring onion, chilli and cilantro with vermicelli noodles (vg)

Go pho it with some top ups 3

teriyaki chicken skewers/chilli prawn skewers

### Schnitzel Kiev 14

house mash, garlic butter, burnt lemon and rocket salad

### Harissa Tomato Gnocchi 10

rocket, regato cheese (v)

**Add chicken 3**

## Steaks

British, 21 day-aged. Served with spinach gratin, roasted cherry tomatoes on the vine & chubby chips.

Rump 18  
255g

Fillet 26 (£7 supplement)  
200g

**Sauces:** peppercorn or blacksticks blue cheese 2.5

## Sides

House Mash (v) 3.5 Chubby Chips (v) 3.5 Sweet Potato Fries (v) 4

House Salad (v) 3.5 Spinach Gratin (v) 4 Seasonal Greens (v) 4

## The Classic Collection

### Betty's Margarita 8.5

la chica tequila, solerno, fresh lime, sugar syrup (vg)

### Thyme to get Berry 8.5

liverpool gin, fresh berries, thyme, fresh lemon, sugar syrup, topped up with prosecco (vg)

### Old Fashioned 9

woodford reserve whisky, sugar syrup, angostura bitters & orange peel (vg)

### Mango Aperol Spritz 8

mango puree, aperol, prosecco topped with fevertree soda water (vg)

### The Blissful Negroni 9

bedrock gin, campari, ver-mo' vermouth & orange peel (vg)

### Daiquiri (raspberry, strawberry, peach, or passionfruit) 8.5

bacardi rum, fruit, fresh lime, sugar syrup

### Espresso Bliss 8.5

disaronno, double espresso, salted caramel (vg)

### Porn Star 8.5

russian standard vodka, passionfruit, pineapple juice, sugar syrup, fresh lime, served with a shot of prosecco (vg)

### Cosmopolitan 8

russian standard vodka, Cointreau, cranberry juice, fresh lime (vg)

### Elderflower Mojito 8.5

bacardi rum, elderflower cordial, sugar syrup, fresh mint, fresh lime, topped with Fevertree soda (vg)

### Sweet 'n' Sour 8.5

Sweet - disaronno, egg white, fresh lemon, sugar syrup (v)

Sour - woodford reserve whisky, egg white, fresh lemon, sugar syrup (v)

## Beer

draught

**Estrella** 2.5/4.5

**Atlantic Pale Ale** 2.5/4.5

**Pravha Larger** 2.5/4.5

**Aspall Cider** 2.5/4.5

**Guinness** 2.5/4.5

by bottle

**Brooklyn Lager** 330ml/3.5

**Staropramen** 330ml/4.5

**Punk IPA** 330ml/4

**Estrella Damm** 330ml/3.5

**Estrella Galicia** (non-alcoholic)

330ml/3.5

**Aspall Premier Cru Cider** 500ml/5

**Orchard Pig Revelle Cider** 500ml/4

## G&T all 25ml measures

Choose from Fevertree tonic, Fevertree naturally light, Fevertree mediterranean, Fevertree lemon & Fevertree elderflower

### Citrus

**Liverpool gin** 5  
orange slice & mint

**Bedrock** 5  
lime wedge & basil

**Whitley Neill Blood Orange**  
4.50  
orange slice & thyme

**Tanqueray 10** 6  
slice of grapefruit

### Juniper

**Plymouth** 4.5  
lime wedge

**Bombay Sapphire** 4.5  
orange peel

**Tanqueray** 5  
rosemary & lemon slice

### Herbal

**Whitley Neill Quince** 4.5  
cucumber & lemon slice

**Whitley Neill Rhubarb & Ginger** 4.5  
orange slice

**Monkey 47** 5.5  
lime wedge & sage

**Hendricks** 5  
cucumber

**Bedrock Elderflower & Gooseberry** 4.5  
lemon slice

### Floral

**Whitley Neill Blackberry**  
4.5  
fresh blueberries

**Whitley Neill Parma Violet**  
4.5  
lemon twist

**Whitley Neill Pink Grapefruit** 4.5  
grapefruit slice

**Spiced Pink Pepper** 4.5  
peppercorns & lemon twist

**Ophir** 5  
star anise & orange peel

**Whitley Neill Strawberry & Black Pepper** 4.5  
mixed fresh berries

## Champagne & Sparkling Wine

125ml/bottle

**Prosecco Spumante Brut, IL Follo, Treviso**  
6.5/26

apple, lemon  
& melon

**Cattier Champagne Brut, 'Icône', France**  
11.5/65

apricot, orange  
& redcurrant

**NV classic Cuvee Brut, Nyetimber, England**  
75

brioche, apple crumble  
& redcurrant

## White Wine 175ml/250ml/btl

**Vermentino, Domaine Les Yeuses, France** 5.5/7.5/21.5  
citrusy, green apple & lemon

**Pinot Grigio, Della Venezie Cantina Valdadige, Italy** 6/8/23  
apple, white peach \* mineral

**Chardonnay, Domaine de Valensac, France** 5.5/8.5/26.5  
lemon butter, honeysuckle & melon

**Sauvignon Blanc, Two Rivers of Marlborough, New Zealand** 7.5/11/33  
kiwi, passionfruit & guava

**Chenin Blanc, Indaba, Western Cape, South Africa** 22  
cirtus, lemon, mineral

**Riesling, Trocken Weingut Braunewell** 36  
mandarin, lime & white peach

**Chablis, Domaine Adhemar et Francis Boudin, France** 42  
cirtus, lemon, mineral

## Rose Wine 175ml/250ml/btl

**Grenache-Cinsault Rose, Domaine Saint Felix, France** 5.5/7/21.5  
redcurrant, grapefruit & mineral

**MiP\*, Classic Rose, Made in Provence, France** 8/11/33.5  
white flower, redcurrant & peach

## Red Wine 175ml/250ml/btl

**Shiraz, Murphy, Trentham Estate, Australia** 5.5/7.5/21.5  
plum, redcurrant & dark cherry

**Merlot, Domaine les Yeuses, France** 6/8/22.5  
plum, blackberry & redcurrant

**Garnacha, Bodegas y Vinedos Monfil, Spain** 6.5/8.5/25  
mulberry, pepper, raspberry

**Pinot Noir, Puy-De-Dome Cave de Verny, France** 7.5/10/31  
violet, red cherry & spice

**Malbec, Chakana, Argentina 2017** 32  
dark plum, morello cherry & mocha

**Rioja, Rey Don Garcia Crianza Bodegas Ruconia, Spain 2016** 34  
dark plum, chocolate & blackcurrant

**Pinot Noir, The Crater Rim, Canterbury, New Zealand 2015** 42  
violet, redcurrant, asian spice

**Cabernet Sauvignon - Merlot, Chateau Capbern Gasqueton Saint Estephe Bordeaux 2011** 47  
cedar, blackcurrant & violet