

Nibbles

Olives 4

the italian mix (vg)

Our Favourite Nut Mix 4

macadamia, valencia almonds & cashews (vg)

Bar Snacks

Pigs in Blankets 4

honey & mustard glaze

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.

Mains

Blissmas Burger 15

pork & sage patty, pigs in blankets, crispy bacon, brie, cranberry sauce, mayo, little gem, & tomato, 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)

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

Harissa Tomato Gnocchi 10

rocket, regato cheese (v)

Festive Turkey 14

stuffed turkey ballotine, pigs in blankets, roast potatoes, house mash, sprouts, tender-stem broccoli, heritage carrots & gravy

The Bliss Burger 15

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

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

Flatbread

Margherita 10

tomato sauce, mozzarella and basil (v)

Blissmas 12

turkey, pigs in blankets, mozzarella & cranberry drizzle

South American 13

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

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 Sprout Chestnuts & Bacon (v) 2

The Classic Collection

Betty's Margarita 8.5

la chica tequilla, 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