

## Bliss Bites

### Olives 4

Pitted kalamata (vg)

### Our Favourite Nut Mix 4

macadamia, valencia almonds & cashews (vg)

### Balsamic Borettane Onions 4

Pickled in Modena vinegar (vg)

### Bliss Sausage Roll 4

english orchard chutney

## Starters

### Bowl & Bread 6

daily soup, penny loaf, salted english butter

### Korean Chicken Gua Bao 10

two Taiwanese street food buns filled with sriracha fried chicken, Korean chilli sauce, cilantro

### Pesto Hummus 5

toasted flatbread, zaatar (vg)

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

sourdough crumpet, pickled pink onions & samphire

### Lemon Pepper Crispy Calamari 7

parsley, roasted garlic mayo

### Halloumi fries 8

deep fried halloumi cheese, turkish yoghurt, chilli flakes, pomegranate, cilantro (v)

### Warm Tear & Share 8

garlic & parsley flatbread, mozzarella, & ranch 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 & Hearty Salads

(served until 5pm)

### Peppered Steak Sandwich 12

4oz rump steak, caramelised red onion, peppercorn sauce, rocket on toasted sourdough

### Classic Chicken Club 10

maple bacon, baby gem, tomato, mayo on toasted sourdough

### 3 Cheese Sandwich 9

Mozzarella, Cheddar and Monterey jack, caramelised red onion, tomato on toasted sourdough (v)

### Beetroot Falafel & Hummus 9

naked slaw, turkish yoghurt, pink onion on brioche (vg)

## Burgers

### The Bliss Burger 15

225g beef patty, lancashire cheddar cheese, crispy bacon, sliced tomato, little gem, secret sauce, pickled pink onions, brioche bun & skin on fries

### The Vurger 15

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

## Bliss Pizzas

### Margherita 10

tomato sauce, mozzarella and basil (v)

### Venetian 12

tomato sauce, mozzarella, ventricina salami & pepperoni

### Korean Chicken 13

tomato sauce, mozzarella, roast chicken, crispy onions & Korean chilli sauce

## Mains

### Beer Battered Haddock & Chubby Chips 15

crushed peas & zesty tartar sauce  
**Prefer your fish simply grilled? Just ask.**

### Lancashire Cheddar & Onion Pie 15

house mash, crushed peas & caramelised onion jus

### Schnitzel Kiev 15

house mash, garlic butter, burnt lemon and rocket salad

### Bliss Butchers Block 24 (£4 supplement)

Bliss sausage, 4oz rump steak, boneless cajun chicken thigh, black pudding fritter, chubby chips, roasted vine tomato & spinach gratin

### Lebanese chickpea stew 12

beetroot falafel, turkish yoghurt, cilantro (vg)

### Sauteed Wild Mushroom Gnocchi 12

Mushroom velouté, rocket & parmesan (vg)

## Steaks

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

Rump 19  
255g

Fillet 26 (£7 supplement)  
200g

Sauces: peppercorn & cognac or caramelised onion (v)  
2.5

## Sides

Skin on Fries (v) 4 Chubby Chips (v) 3.5 Truffle Parmesan Fries (vg) 4.5

House Salad (v) 3.5 Crusty Sourdough Wedge & Salted Butter (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