STARTERS	
V Soup of the day, homemade focaccia	£6.50
Salmon fishcake, watercress, poached egg, lemon	£9
Slow cooked pork ribs, crispy cabbage, sesame & soy reduction	n £9
V Crispy smashed potato, shallots, Manchego, creme fraiche	£8.50
add chorizo	£11.50
Crispy salt & pepper calamari, Sriracha mayo, lemon	£9
V Gnocchi, with courgette, spinach, vegan cream, spring onions	£8.50
add meatballs	£12
'Gambas al pil pil', King prawns, chilli, garlic, olive oil, toast	£9.50
Sautéed chorizo, red wine, shallots, garlic, toast	£9



NIBBLES

Focaccia, olive oil & balsamic $\pounds 4.50$ Bruschetta, rocket & watercresspesto, Grana Padano $\pounds 6.50$ Greek olives & goats cheese $\pounds 5.50$ Hummus & tortilla shards $\pounds 6.50$

£8/£14

SALADS

Chicken Caesar, anchovies, smoked bacon, croutons, Grana Padano, poached egg, Caesar dressing V Goats cheese salad, roasted peppers, sun dried tomatoes, pine nuts, watercress pesto Watermelon & feta salad, cucumber, mint, basil, baby gem, lemon & honey dressing

MAIN COURSES

BRUNCH

Big Papa's Pie 'du jour', shortcrust pastry, chunky chips, green beans, red wine jus	£19			
Chicken breast cutlet, crushed new potatoes, peppers, chorizo, red wine jus	£22			
Pan fried duck breast, roasted courgette & coriander cous cous, pine nuts, baby gem, orange marmalade	£23			
Pork chop on the bone, basil & Grana Padano mash, creamed sweetcorn sauce, crispy prosciutto	£23			
10oz aged sirloin steak, fries, watercress, onion rings	£29			
Choose Red wine jus, Young Buck Blue or Peppercorn sauce				
Angus beef burger, toasted brioche, smoked bacon, lettuce, beef tomato, fries & onion ring, house burge	r sauce			
Choose Mozzarella, Young Buck Blue or Kick Ass cheddar	£17			
Cajun chicken burger, toasted brioche, smoked bacon, lettuce, beef tomato, mozzarella				
Sriracha mayo, fries & onion ring	£17			
Spaghetti & meatballs, basil, tomato, crispy onions, Grana Padano	£18			
Seafood chowder, green beans, bacon, new potatoes & cream (haddock, salmon, prawns, mussels & squid)				
Fish & chips (beer battered haddock), minted crushed peas, tartare (small / large)	£13 / £18			
Menai mussels 'Mariniere', fries & toasted country loaf	£19			
V Roasted courgette & feta risotto, spinach, spring onion, watercress pesto	£15.50			
add chicken or chorizo	£18.50			
V Thai Green curry, coconut milk, peppers, fine beans, spinach, coriander, jasmine rice	£15.50			
add chicken or prawns	£18.50			
SIDE DISHES				

Fries & aioli	£4	Chunky chips & aioli	£4	Roasted peppers & feta	£5
Onion rings	£4.50	Spinach & pine nuts	£5	Cheesy garlic bread	£4.50
Coconut rice	£4.50	Halloumi fries, Sriracha mayo	£7	Basil & Grana Padano mash	£5
Green beans & shallots	£5	Steak sauces (see above)	£3.75	Roasted courgette cous cous	£5

LUNCH MENU served 12pm ~ 5pm

BRUITEII				
V Spanish omelette, new potatoes, peppers, Manchego £8 add extra chicken / chorizo	£3			
Croque-madame, on country loaf, aioli, Kick Ass cheddar, ham & egg				
House eggs', poached, smoked bacon, avocado salsa, feta, Sriracha, on toasted country loaf				
Poached eggs Benedict (ham), or V Florentine (spinach) or Royale (smoked salmon)	£9			
on toasted country loaf with hollandaise sauce add extra topping for	£3			
HOT SANDWICHES with salad, home pickled onion & watercress pesto				
V Roasted pepper & goats cheese slipper (ciabatta) spinach & pine nuts				
Fish finger sandwich, crushed peas, tartare sauce on country loaf				
Chorizo & Manchego slipper (ciabatta) caramelised onions				
Meatball & mozzarella slipper (ciabatta) tomato & basil, peppers, crispy onions				
Club sandwich, breaded chicken, smoked bacon, baby gem, tomato & aioli, on country loaf				

A discretionary £1 charity donation is added to each bill, all proceeds go directly to the Clatterbridge Cancer Charity. We also add a small optional 'tip jar' donation to be shared entirely by the team serving you today, Please inform your server if you would like to opt out of either. Our children's menu or allergen information are handy if required. All of our food is freshly prepared in a small kitchen, so cross contamination of foods is possible; all dishes may have traces of serious allergens in.