



**46 Botanic Road
Churchtown
Southport
PR9 7NE**

01704 507977

Restaurant - Opening Times

Lunch Evening

Monday	CLOSED ALL DAY		
Tuesday	CLOSED ALL DAY		
Wednesday	12:00 - 14:00	17:00 - 9:00	
Thursday	12:00 - 14:00	17:00 - 9:00	
Friday	12:00 - 14:00	17:00 - 9:00	
Saturday	12:00	-	9:00
Sunday	12:00	-	9:00

Allergens and Intolerances: If you think you are allergic to or intolerant of specific food ingredients, then **please ask for our detailed ingredients list** - we cannot guarantee the total absence of allergens from any dish due to possible cross-contamination during food preparation.

Vegetarian = V, Vegan = VE, Gluten Free = (GF), Can be gluten free if bread is removed (GFB)

Takeout Deals – Collection only.

Any 6 dishes:

£28

Any 6 dishes and a bottle of house wine:

£38

**Any 6 dishes and 4 bottled beers
(Becks, Peroni, Corona, Budweiser):**

£38

Any 6 dishes and a bottle of Prosecco:

£43

Any 6 dishes and 2 Cocktails:

£38

Pre Starters

Toasted Garlic Bread	(v)	4
Toasted Garlic Bread & Cheese	(v)	4.5
Toasted Garlic Bread with tomato and chilli	(v)	4.5
Marinated Olives	(ve,gf)	3.5
Mini Chorizos in honey mustard		4
Toasted Bread and Dips	(v)	4

TAPAS DISHES

Meat

BBQ Sticky Ribs: Slow-braised pork ribs smothered in Chef's sticky BBQ sauce. **6**

Sweet Chilli Ribs (gf): Slow-braised pork ribs dripping in our homemade sweet chilli sauce. **6**

Salt and Pepper Ribs: Slow-braised loin pork ribs tossed with peppers, mangetout, onions, chilli, garlic, salt and pepper seasoning and soy sauce. **6**

Boneless Chicken Goujons: Chicken tossed in our recipe seasoned flour, deep fried and then cooked in your choice of BBQ, Sweet Chilli, Hot n Sour sauce, **or** cooked with our salt and pepper stir-fry mix, garlic, chilli and soy sauce. **5.5**

Lamb Fritters: Lamb shoulder, shredded and blended with redcurrants, mint, red onion and red wine, in a crispy batter with a mint yoghurt dip. **6.25**

Pulled Pork Nachos: Layers of Nachos topped with pulled pork, finished with melted cheese. **5.5**

Pulled Pork Pancakes: Pulled pork smothered in homemade BBQ sauce, served with cucumber, spring onion, cider apple sauce and rice flour pancakes. **5.75**

Chilli Nachos: Homemade slow cooked chilli con carne, layered over nachos, topped with melted cheese. **5.5**

Mini Duck Spring Rolls: Crispy Hoisin-marinated duck spring rolls and our homemade BBQ dipping sauce. **5.5**

Grapevine Meatballs (gfb): Our own recipe hand-rolled meatballs pan fried with chilli's then cooked in a classic Napoli sauce, topped with Mozzarella and Cheddar cheese, served with warm focaccia bread. **5.5**

BBQ Sticky Wings: Chicken wings smothered in Chef's sticky BBQ sauce. **5**

Sweet Chilli Wings (gf): Chicken wings dripping in our homemade sweet chilli sauce. **5**

Salt and Pepper Wings: Chicken wings tossed with peppers, mangetout, onions, chilli, garlic, salt and pepper seasoning and soy sauce **5**

Chicken Livers: Pan fried Chicken livers and black pudding with fried onions served with a cajun cream. **6**

Chicken Thai Green Curry (gf): Chicken pieces, pan fried with stir fry vegetables, Thai green spices and cooked in coconut milk. Served with boiled rice. **6**

Chicken Stroganoff: Chicken pieces, pan fried with onions, sliced mushrooms, paprika, French mustard and cooked in a brandy cream sauce. **6**

Slow Braised Chilli: Homemade slow cooked chilli con carne served with boiled rice. **6**

Chorizo (gfb): Chorizo pieces, pan fried with onion, red wine, honey, parsley and garlic with crusty bread. **6**

Chicken Satay: Marinated chicken skewers covered in our own peanut satay sauce, then grilled. **5**

Pigs'n blankets: Butchers choice sausages, wrapped in smoked bacon served with a cranberry dip. **5**

Haggis Bon Bons: Haggis Coated in breadcrumbs, deep fried and served with our redcurrant reduction. **5**

Vegetarian

Halloumi (v): Oven-baked Greek Halloumi cheese Pan fried, served with crisp salad leaves and a red pepper dressing with balsamic drizzle. **5**

Halloumi Fries (v): Greek Halloumi cheese, tossed in flour, deep fried, served with a red pepper dipping sauce **5**

Halloumi Goujons (v): Greek Halloumi cheese, tossed in our cornflour seasoning mix, deep fried and then served with your choice of BBQ, Sweet Chilli, Hot n Sour, Salt and pepper coating. **5.5**

Garlic Mushrooms (v, gfb): Sliced Closed cup mushrooms, pan fried with garlic butter then cooked in a cream and white wine sauce **5**

Breaded Brie (v): Brie pieces, coated in breadcrumbs, deep fried until gooey and served with a cranberry dipping sauce. **5**

Vegan Stroganoff (ve): Sliced Closed cup mushrooms, pan fried with onions, paprika, French mustard, brandy and coconut milk. Served with boiled rice. **5.5**

Vegan Thai Green Curry (ve): Sliced Closed cup mushrooms, pan fried with our stir fry mix and vegan Thai green curry spices, then cooked with coconut milk. Served with boiled rice. **5.5**

Goats Cheese Bon Bons (v): Goats cheese, mixed with red peppers and chives, then breaded and deep fried served with red pepper dip. **5.5**

Halloumi Slider (v): Pan fried halloumi, red pepper dressing, lettuce, red onion tomato on a brioche bun **5.5**

Fish

Tempura King Prawn: Crispy, hand-battered King prawns accompanied by a tangy, homemade sweet chilli dip. **6.5**

Tomato Garlic Chilli Prawns (gfb): King Prawns, fried in garlic butter then cooked with a warm chilli Napoli sauce served with warm focaccia bread. **6.5**

Prawns Pil Pil (gfb): King Prawns, fried in garlic butter then cooked with white wine, chilli, lemon and parsley served with warm focaccia bread. **6.5**

Salt and Pepper King Prawns: King prawns, pan fried with pepper, onions, mangetout, salt and pepper seasoning, garlic, chilli's and soy sauce. Also available tempura battered if you wish. **6.5**

Mini Fish & Chips: Crispy hand-battered Hake goujons accompanied with chunky chips, and Tartare sauce. **5.5**

Prawn Thai Green Curry (gf): King Prawns, pan fried with stir fry vegetables, Thai green spices and cooked in coconut milk. Served with boiled rice. **6.5**

Mussels in white wine sauce (gfb): Mussels cooked in a white wine, garlic butter, onion, parsley cream sauce. Served with warm focaccia bread. **6**

Mussels in Tomato, chilli, garlic. (gfb): Mussels cooked in a homemade tomato, chilli and garlic sauce served with warm focaccia bread. **6**

Calamari: Sliced squid, tossed in a salt and pepper flour, deep fried and served with a chilli and lemon salt mayonnaise. **6**

Slider Burgers

Classic Slider (gfb): Homemade beef patty, served with leaf, tomato, red onion, pickled gherkin and a homemade burger sauce on a brioche bun. **6**

Chilli Slider (gfb): Homemade beef patty infused with red chillies, served with leaf, tomato, red onion and a homemade Cajun burger sauce on a brioche bun. **6**

Pulled Pork Slider: BBQ pulled pork, leaf, red onion, on a brioche bun. **6**

Cajun Chicken Slider (gfb): ½ Cajun marinated chicken breast, leaf, red onion, tomato and Cajun mayonnaise on a brioche bun. **6**

Why not add Cheese and bacon, or halloumi to your slider for £1.50.

Loaded Fries

(Can be swapped for Chunky chips)

- Chilli cheese fries **5.5**
- Pulled pork and cheese fries. **5.5**
- Cajun fries. **4.5**
- Cajun Cheese fries. **5**
- Cheesy fries. **4.5**
- Salt and pepper fries **5.5**
- Pizza Fries (Napoli, cheese, chorizo) **5.5**

Side Orders

- ❖ Chunky chips **4**
- ❖ Fries **4**
- ❖ Boiled Rice **3.5**
- ❖ Seasonal Vegetables **3.5**

SUNDAY FULL TAPAS MENU AND SUNDAY ROAST AVAILABLE

(10% discount on takeout Roasts)

Roast of the Day: A classic Sunday roast served with homemade Yorkshire pudding, sage and onion stuffing, seasonal green veg, honey roasted carrots and parsnips, roast potatoes and a homemade beef gravy.

Choice of meats: Roast Chicken breast,
: Slow Braised carved Beef (served pink)
: Carved Ham.

1 meat **10** / 2 meat **12** / 3 meat **13.50**
Children's roast dinner 1 meat **5**

Add x2 pigs in blankets for £3

Vegetarian Sunday Roast (v): Oven cooked vegetarian sausages, served with roast potatoes, homemade Yorkshire pudding, sage and onion stuffing, seasonal vegetables, honey roasted carrots and parsnips, and vegetarian gravy. **9.5**

Children's Menu £5

Chicken Nuggets /Beef Burger/ Fish Goujons
All can be served with chips or seasonal veg and peas/beans

DESSERTS £5

Chefs Homemade Chocolate Brownie and chocolate sauce, or our homemade cheesecake of the day.