



AT THE BAR

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| Olives, virgin olive oil, sea salt (v) | 4.5 |
| Jamon croquette (each) | 3.0 |
| Fried gnocchi, basil pesto (v) | 5.5 |
| Goats cheese pearls, honey & walnut crostini (v) (n) | 4.2 |

BREAD

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| Focaccia with olive oil & balsamic (ve) or black garlic aioli (v) | 4.5 |
| Garlic bread (ve) | 4.5 |
| Garlic bread with cheese (v) | 5.5 |
| Garlic bread with tomato (v) (Add nduja 2.5) | 5.5 |

VEGETABLES & SALAD

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| Hand cut chips with fennel ketchup (v) | 5.5 |
| Tenderstem broccoli, ajo blanco, black olive & tomato chimichurri (v) | 9.5 |
| Patatas bravas, spiced tomato sauce, aioli (v) Libby's | 7.0 |
| chopped house salad (v) | 5.5 |
| Pan fried padron peppers, Maldon sea salt (v) | 7.5 |
| Rose harissa hummus, crispy chickpeas, olive oil and flatbread (v) | 7.8 |

MEAT

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| 4oz fillet of beef, tempura prawns, fennel ketchup, watercress purée | 15.5 |
| Honey & chilli glazed chicken wings, spring onion, sesame seeds | 9.5 |
| Honeyed chorizo | 7.8 |
| Handmade meatballs, spiced tomato sauce, crispy shallots, and manchego cheese | 11.4 |

FISH

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| King prawns, chilli, garlic & chive butter sauce, focaccia | 11.4 |
| Crisp calamari, black garlic aioli & lemon | 9.5 |
| Pan seared seabass fillet, chilli garlic turnip tops, romesco sauce (n) | 13.1 |

PASTA

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| Slow cooked harissa lamb pappardelle, parmesan | 11.9 |
| Picked crab, lemon zest & black pepper risotto, black garlic aioli | 13.1 |
| Orecchiette pasta, pea, lemon & thyme butter, Pecorino (v) | 9.5 |

PIZZETTES

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| Tomato & mozzarella (v) | 7.8 |
| Pepperoni & nduja | 9.0 |
| Crispy potato, caramelised onion, capers & blue cheese (v) | 9.5 |
| Smoked salmon, goats cheese & rocket | 10.8 |
| Roast chicken, jalapeno, pesto mascarpone, parmesan | 9.5 |

DESSERTS

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| Homemade chocolate brownie, honeycomb ice cream | 7.8 |
| Libby's tiramisu | 9.0 |
| Malteser crème brûlée | 8.0 |
| Morello cherry cheesecake | 9.0 |
| Affogato - vanilla ice cream, espresso, amaretto | 8.0 |
| Selection of Cheshire Farm ice cream | 6.5 |

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager. Bookings are now available upstairs for parties of 6 or more. Tel No. 0161 427 2310



WHITE WINE & SPARKLING

WHITE

El Tesoro Verdejo, Verdejo 100% (Castilla Leon, Spain)
Bright, fresh, easy drinking
175ml 5.5 250ml 7.5 Bottle 19.0

False Bay Chenin Blanc, (Coastal Region, South Africa)
Chenin Blanc 100%
Complex texture, lemon, fennel
175ml 5.75 250ml 7.75 Bottle 20.0

Wild House Sauvignon Blanc, (Western Cape, South Africa)
Sauvignon Blanc 100%
Ripe, concentrated fruit, grapefruit tang
175ml 6.5 250ml 8.5 Bottle 21.5

Il Badilisc Pinot Grigio, (Venezie, Italy)
Pinot Grigio 100%
Layers of orchard fruit, spice, fresh citrus
175ml 6.25 250ml 8.25 Bottle 21.0

Campo Fiorito Chardonnay, (Piemonte, Italy)
Chardonnay 100%
Concentrated, well-balanced, ripe peach
Bottle 27.0

La Battistina Gavi, Cortese 100% (Piemonte, Italy)
Apple, lemon, zesty finish
Bottle 22.0

La Huida Albariño, Albariño 100% (Rias Baixas, Spain)
Peach fruit, light tropical notes, citrus zest
Bottle 34.0

SPARKLING

Fontessa Prosecco Rosé, (Venezie, Italy)
Glera 90%, 10% Pinot Noir
Ripe berry fruit, bright acidity
Bottle 25.0

Fontessa Prosecco, Glera 100% (Venezie, Italy)
Apple, Peach, softly sparkling
125ml 7.0 Bottle 23.0

RED WINE & ROSÉ

RED

Peribanez Tempranillo Tinto, (Castilla Leon, Spain)
Tempranillo 100%
Ripe berries, supple tannins, juicy acidity
175ml 6.25 250ml 8.25 Bottle 21.0

Sanvigilio Merlot, Merlot 100% (Venezie, Italy)
Medium body, juicy berries, light herbal notes
175ml 5.75 250ml 7.75 Bottle 20.0

Conviviale Primitivo, Primitivo 100% (Puglia, Italy)
Plums, wild cherry fruit, ripe tannins
175ml 7.0 250ml 9.0 Bottle 22.5

Vega Del Rayo Vendimia Rioja, (Rioja, Spain)
Tempranillo 100%
Black fruit, gentle oak spice, medium-body
Bottle 23.0

Amauta Absoluto Malbec, (Valle de Cafayette , Argentina)
Malbec 100%
Red berry fruits, cherry, juicy finish
175ml 7.25 250ml 9.5 Bottle 27.0

Vallone Vereto Negroamaro Riserva, (Puglia, Italy)
Negroamaro 100%
Cherry, dried fruit, spice, liquorice
Bottle 28.5

Wishbone Shiraz Cabernet, (Australia)
Barossa, Shiraz 75%, Cabernet Sauvignon 25%
Fresh red cherries, star anise, long finish
Bottle 26.0

ROSÉ

Mirabello Pinot Grigio Rosé, (Lombardia, Italy)
Pinot Grigio 85%, Barbera 11%, Pinot Nero 4%
Ripe red berry, zesty acidity, dry finish
175ml 6.0 250ml 8.25 Bottle 20.0

Maison Boutinot Edalise Provence Rosé, (Provence, France)
Grenache 75%, Cinsault 20%, Rolle 5%
White peach, redcurrant, mandarin
175ml 9.0 250ml 12.0 Bottle 36.0

BEERS & CIDERS

DRAUGHT BEER

Cruzcampo Pint (Spain) 5.8

Timothy Taylor's Hopical Storm (England) 6.0

BOTTLED BEER / CIDER

Modelo Especial 355ml (Mexico) 5.0

Aspall Cyder 500ml (England) 6.3

Estrella Daura Damm Gluten Free Lager 330ml (Spain) 5.0

Moretti Zero 330ml (Italy) 4.0