

MEDITERRANEAN & SEAFOOD RESTAURANT

EVENING

STARTERS

- STICKY BBQ PORK RIBS**
£10.95
red cabbage slaw, spring onion & chilli flakes

CALAMARI FRITTI £10.95
lime mayonnaise

SEAFOOD PLATTER £22.95
panko breaded fishcake, king prawns, 2 Maldon oysters, Fleetwood smoked salmon, tartare sauce & house focaccia

CRISPY TERIYAKI BEEF STRIPS £16.95
egg noodles, Asian spiced vegetables, coriander, sesame seeds
- GOAT'S CHEESE CROQUETTES** £12.95 
parsley mayonnaise, root vegetable crisps, basil oil

SPAGÓ KING PRAWNS £14.95
pan-fried in garlic, chilli, paprika butter & lemon, served with house focaccia

SAUTEÉD MUSSELS £14.95
in tomato, red pepper, chilli & white wine sauce with warm bread

MAIN COURSE

- PRESSED BELLY OF PORK**
£24.95
dauphinoise potatoes, honey roast carrots, English apple & cider vinegar jus

VENISON LOIN £28.95
with game sausage, venison ragu, roast squash & beetroot

KERALAN COD CURRY
£22.95
ginger, tamarind, cardamon & coconut sauce, long grain rice & turmeric flatbread

GRILLED FILLET OF BEEF
£40.00
28 day matured British beef fillet steak, triple-cooked chips, rocket & parmesan salad, bordelaise sauce & béarnaise sauce
- ROAST FILLET OF SALMON**
£22.95
mussel veloute, braised leeks, new potatoes, tenderstem broccoli

CHICKEN SUPREME £20.95
mashed potatoes, buttered vegetables, mushroom & grain mustard jus

GRILLED TUNA STEAK
£26.95
caramelised onion hummus, red pepper, aubergine, butter bean & tomato ragu

BREADS

- OUR BAKERS FOCACCIA**
WITH OLIVE OIL, SEA SALT & AGED BALSAMIC
£5.00 

OLIVE OIL & OREGANO GARLIC BREAD £6.00 

MOZZARELLA GARLIC BREAD £6.50 

SAN MARZANO TOMATO GARLIC BREAD £6.50 
- SPICY GARLIC BREAD,**
FRESH CHILLI, GARLIC,
TOMATO, ONIONS &
OREGANO £6.50 

GOAT'S CHEESE & PANCETTA GARLIC BREAD
WITH ROSEMARY OIL £6.95

SAN MARZANO TOMATO AND BASIL BRUSCHETTA
£6.00 

PASTA & RISOTTO

- LINGUINI SPAGÓ** £19.95
finest seafood, chilli, garlic & plum tomatoes

LINGUINI VONGOLE £18.95
fresh clams, chilli, garlic, parsley & olive oil

SARDINIAN SEAFOOD FREGOLA £18.95
prawns, clams, mussels & calamari in a garlic tomato sauce with saffron flatbread

PAPPARDELLE BOLOGNESE £14.95
rich beef & red wine ragu, fresh parmesan

GNOCCHI SORRENTINA £12.95 
tomato, fresh basil & mozzarella
- LINGUINI CARBONARA** £12.95
bacon, parmesan, egg yolk & black pepper

CRAYFISH RISOTTO £18.95
paprika, white wine, mascapone, basil

LOBSTER RAVIOLI £19.95
in a cherry tomato, spinach & white wine sauce

PAPPARDELLE SALSICCIA & FRIARIELLI £12.95
Italian sausage, young broccoletti, chilli, garlic & olive oil

PIZZA

- MARGHERITA** £10.95 
San Marzano tomato & select mozzarella

PROSCIUTTO DI PARMA
£14.95
Parma ham, San Marzano tomato, mozzarella, rocket & parmesan flakes

BOLOGNESE CALZONE
£14.95
folded pizza with a rich beef & red wine ragu, San Marzano tomatoes, select mozzarella & parmesan

VEGETARIANA £12.95 
aubergine, red peppers, spinach, goat's cheese & San Marzano tomatoes
- SEAFOOD** £16.95
saffron confit seabass, garlic king prawns, mussels, peppers & fennel seeds

SALSICCIA & FRIARIELLI
£14.95
Italian sausage, young broccoletti, select mozzarella, San Marzano tomatoes & chilli flakes

DIAVOLA £12.95
salami, chilli, red onions, San Marzano tomatoes & select mozzarella

A BIT ON THE SIDE

- TRIPLE-COOKED CHIPS** £5.00
- FRENCH FRIES** £5.00
- FRENCH FRIES WITH TRUFFLE OIL & PARMESAN** £6.00
- CAJUN SPICED FRIES** £5.00
- BUTTERED NEW POTATOES** £5.00
- MASHED POTATOES** £5.00
- MEDLEY OF SEASONAL VEGETABLES** £5.00
- PLUM TOMATO, RED ONION & ROCKET SALAD** £6.00
- DRESSED SIDE SALAD** £5.00

GLUTEN FREE FUSILLI AVAILABLE WITH ANY SAUCE


GRAND SHARERS

- CHATEAUBRIAND FOR TWO** £90.00
28 day matured British beef fillet cooked to your liking, served with triple-cooked chips, buttered vegetables, grilled tomatoes, peppercorn sauce & béarnaise sauce

SPAGÓ PLATEAU DE FRUIT DE MER FOR TWO £90.00
half native lobster, tiger prawns, 6 Colchester oysters, steamed mussels & clams, Fleetwood smoked salmon, served with shallot vinegar, tobasco, lime mayonnaise & warm focaccia

Welcome food lovers...
You are amongst friends!

PLEASE ASK YOUR WAITER FOR TODAY'S DESSERT SELECTION

 Suitable for Vegetarians
If you have any food allergy or intolerance, please inform your waiter

SPAGÓ – KEY WINE SELECTION

PINOT GRIGIO, COLLI VICENTINI, VENETO, ITALY £26.95
BY THE GLASS: 125ml £6.50 175ml £7.20 250ml £8.95
Packed with refreshing fresh fruit flavours, citrus lemon, ripe green apple and pear characteristics.

SAUVIGNON BLANC, TORRE DEI VESCOVI, VENETO, ITALY £28.95
BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50
Plenty of zesty refreshing flavour balanced with stone fruit, citrus tones and a touch of minerality.

MONTEPULCIANO D’ABRUZZO, ALPINO, ABRUZZO, ITALY £26.95
BY THE GLASS: 125ml £6.50 175ml £7.20 250ml £8.95
Cherry and soft spices with a medium body and soft tannins.

MERLOT, TORRE DEI VESCOVI, VICENZA, ITALY £28.95
BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50
Delicious velvety Merlot with spiced berry aromas and fruit packed palate.

PINOT GRIGIO BLUSH, ALPINO, ITALY £28.95
BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50
Fresh summer fruit flavours with refreshing acidity and balance.

WHITE WINE SELECTION

SOAVE CLASSICO “MONOPOLIO” CANTINA DI GAMBELLARA £32.95
Well balanced crisp fruit and fresh clean citrus flavours.

RIOJA BLANCO, BODEGAS UGARTE, ALAVESA, SPAIN £38.95
Delicate floral and citrus flavours, an easy drinking flavoursome wine.

SAUVIGNON BLANC, LA FORGE, LANGUEDOC, FRANCE £42.95
Rich with citrus flavour, elegant tropical fruit and zesty finish.

GAVI, ANTARIO, PIEMONTE, ITALY £42.95
Packed full of delicious zesty citrus character with a savoury almond finish.

ALBARINO, AMA VIDA, RIAS BAIXAS, SPAIN £44.95
Fresh fruit driven peach and floral notes with refreshing acidity.

CHARDONNAY, VONDELING, PAARL, SOUTH AFRICA £48.95
Rich palate with ripe peach, juicy pear and creamy citrus/mineral finish.

CHABLIS DOMAINE FILLON, BURGUNDY, FRANCE £65.95
Delicious aromas of citrus fruit, ripe green apple flavours and a distinct mineral finish.

SANCERRE, CHÂTEAU FONTAINE AUDON, LOIRE, FRANCE £65.95
Tight, mineral and intense with a steely structure. Another great Chablis from this renowned producer.

ROSÉ WINE SELECTION

PROVENCE ROSÉ, AMBASSADOR L’HOSTELERIE, PROVENCE, FRANCE £45.95
An elegant expression of fresh fruit vivaciousness and richness. Distinct peach and nectarine flavours with a subtle long finish.

RED WINE SELECTION

CABERNET SAUVIGNON, TORRE DEI VESCOVI, VICENZA, ITALY £32.95
Smooth red fruit flavours, touch of spice and velvety finish.

RIOJA TINTO, BODEGAS UGARTE, ALAVESA, SPAIN £38.95
Layers of ripe blackcurrent fruit with delicious liquorice and vanilla notes.

BARBERA SUPERIORE, VOLPI, PIEMONTE, ITALY £44.95
A soft wine with black cherry and dried fruit characteristics.

PRIMITIVO APPASSIMENTO, LUCALE, PUGLIA, ITALY £44.95
Full bodied with raspberry, redcurrant and cherry fruit layered with a spiced oak finish.

PINOT NOIR, LA FORGE, LANGUEDOC, FRANCE £44.95
Elegant strawberry and cherry flavours with spiced aromas and a hint of vanilla.

VALPOLICELLA RIPASSO, VILLALTA, VENETO, ITALY £46.95
Packed full of flavour, redcurrant, raspberry and cherry fruit flavour, balanced with a spiced oak finish.

CARMENERE FIRST EDITION, VALLE SECRETO, CACHAPOAL, CHILE £48.95
Elegant full flavoured red, full of new world fruit flavour with the depth and minerality of an old world classic.

VALDUERO FINCA AZAYA CRIANZA, SPAIN £95.00
Rich full bodied fruit with silky tannins and notes of coffee, tobacco and delicious vanilla oak.

AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY £130.00
Vinified from dried grapes giving the wine great concentration and richness. Dark cherry, chocolate, fig and dried fruit with a delicious persistent finish.

CHAMPAGNE & SPARKLING WINE

PROSECCO DRUSIAN VALDOBBIADENE SUPERIORE, VENETO, ITALY £34.95 BY THE GLASS 125ml £8.95
Superior quality and flavour, a stunning example of top quality DOCG Prosecco.

CLAUDE BARON SAPHIR BRUT, CHAMPAGNE £65.95
BY THE GLASS 125ml £12.95
A great champagne, plenty of zesty citrus fruit complimented with a delicious biscuit finish.

LOUIS ROEDERER BRUT PREMIER, CHAMPAGNE £95.00
The Brut Premier offers the perfect balance of finesse and forcefulness.

LAURENT-PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE £140.00
The preferred choice for the discerning rosé Champagne fan.

2009 VALENTINO BRUT ZERO RISERVA £150.00
A brilliantly elegant sparkling wine that really does punch above its weight.

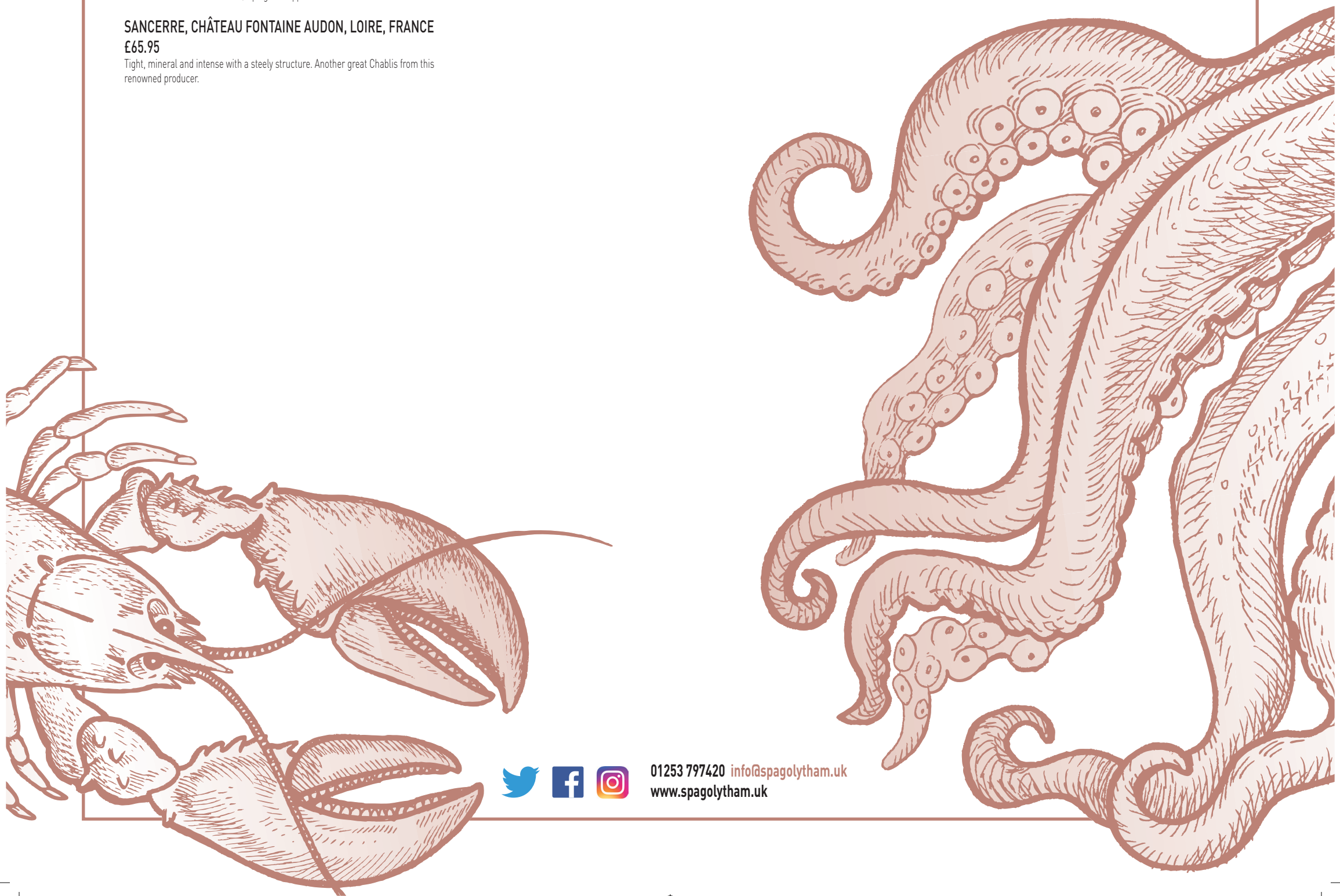
CUVÉE DOM PÉRIGNON, CHAMPAGNE £350.00
Allegedly responsible for the creation of the first ever Champagne!.

PORT

PORTO POÇAS 10 YEAR OLD TAWNY PORT 50ml £8.95
Tawny colour. Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

DESSERT WINE

RECIOTO DI GAMBELLARA, ITALY 125ml £8.95
Aromas of intense and persistent notes of dried flowers and tropical fruits, honey and raisins. Great balance between sweetness and freshness. Good body and delicate smoothness.



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