

MEDITERRANEAN & SEAFOOD RESTAURANT

LUNCH 12pm-4pm daily

TAPAS (£5 EACH OR 3 FOR £12.95)

GRIDDLED TENDERSTEM BROCCOLI Ve salsa verde & romesco

CARAMELISED ONION & CHIVE HUMMUS V root vegetable crisps

PATATAS BRAVAS aioli dip, nduja tomato relish

KOREAN SPICED CHICKEN WINGS with sesame & spring onion

AUBERGINE & WHITE BEAN SALAD 🔽 Ve plum tomatoes & basil

CHINESE SPICED VEGETABLE

SPRING ROLL V red cabbage slaw & sweet chilli

PANKO BREADED FISHCAKES tartare sauce

CALAMARI FRITTI lime mayonnaise

CRAYFISH RISOTTO paprika, white wine, mascapone, basil

GNOCCHI SORRENTINA 🔽 tomato, fresh basi & mozzarella

CLASSIC TOMATO BRUSCHETTA 🔽 🖉 fresh rocket & balsamic

CRISPY BREADED GOAT'S CHEESE 🔽 parsley mayonnaise

MINI CHICKEN CAESAR SALAD parmesan, bacon & garlic croutons

MARGHERITA (MINI PIZZA) San Marzano tomato & select mozzarella

DIAVOLA (MINI PIZZA) salami, chilli, red onion, tomato & mozzarella

AUBERGINE & RED PEPPER (MINI PIZZA) goat's cheese & rocket

SALADS

CHICKEN CAESAR SALAD £14.95 smoked bacon, garlic

croutons, gem lettuce & grated parmesan

GRILLED TUNA SALAD

£18.95 white beans, red peppers, chilli flakes & capers

CHEESE SALAD £14.95 🔽 honey mustard dressing, crispy root vegetables, plum tomatoes, basil TERIYAKI FILLET OF BEEF

PANKO BREADED GOAT'S

SALAD £18.95 beansprouts, spring onion, red cabbage, soy, coriander

HOUSE FAVOURITES

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

SPAGÓ FISH PIE £16.95 salmon, cod, smoked haddock, fennel & leeks, topped with mashed potato and served with buttered greens

BEER BATTERED HADDOCK £16.95 chunky chips, mushy peas, tartare sauce & lemon wedge

SEAFOOD PLATTER £24.95 panko breaded fishcakes, king prawns, 2 Maldon oysters, Fleetwood smoked salmon, tartare sauce & house focaccia

GRILLED FILLET OF BEEF £45.00 28 day matured British beef fillet steak, triple-cooked chips,

rocket & parmesan salad, bordelaise sauce & beárnaise sauce

PIZZA

MARGHERITA £12.95 🔽 San Marzano tomato & select mozzarella

PROSCIUTTO DI PARMA £16.95 Parma ham, San Marzano tomato, mozzarella, rocket & parmesan flakes

BOLOGNESE CALZONE £16.95

folded pizza with a rich beef & red wine ragu, San Marzano tomatoes, select mozzarella & narmi

ROAST FILLET OF SALMON £24.95

new potatoes, warm tartare sauce, tenderstem broccoli & endive salad leaves

STICKY BBQ PORK RIBS £18.95

red cabbage slaw, spring onions & cajun spiced French fries

CALAMARI FRITTI £12.95 lime mayonnaise & dressed salad

SAUTEÉD MUSSELS £18.95 in tomato, red pepper, chilli & wine wine sauce with French fries & warm bread

CHICKEN SUPREME £22.95 mashed potatoes, buttered vegetables, mushroom & grain

PRESSED BELLY OF PORK £24.95 dauphinoise potatoes, honey

mustard jus

roast carrots, English apple & cider vinegar jus

SEAF00D £16.95

king prawns, mussels.

£14.95

peppers & fennel seeds

Italian sausage, young

San Marzano tomatoes

salami, chilli, red onions,

San Marzano tomatoes

& select mozzarella

& chilli flakes

DIAVOLA £14.95

saffron confit seabass, garlic

SALSICCIA & FRIARIELLI

broccoletti, select mozzarella,

PASTA & RISOTTO

LINGUINI SPAGÓ £22.95 finest seafood, chilli, garlic & plum tomatoes

LINGUINI VONGOLE £22.95 fresh clams, chilli, garlic, parsley & olive oil

SARDINIAN SEAFOOD lamari in a garlic tomato sauce with saffron flatbread

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

£14.95 🚺

GLUTEN FREE FUSILLI AVAILABLE WITH ANY SAUCE

BREADS

OUR BAKERS FOCACCIA WITH OLIVE OIL, SEA SALT & AGED BALSAMIC £5.95 🔽

OLIVE OIL & OREGANO GARLIC BREAD £6.50 V

MOZZARELLA GARLIC

BREAD £6.95 🔽

SAN MARZANO TOMATO

SPICY GARLIC BREAD, FRESH CHILLI, GARLIC, TOMATO, ONIONS & OREGANO £6.95 🔽

LINGUINI CARBONARA

bacon, parmesan, egg yolk &

CRAYFISH RISOTTO £19.95

LOBSTER RAVIOLI £24.95

in a cherry tomato, spinach &

PAPPARDELLE SALSICCIA &

£14.95

black pepper

paprika, white wine,

mascapone, basil

white wine sauce

FRIARIELLI £16.95

Italian sausage, young

broccoletti, chilli, garlic

& olive oil

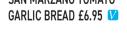
GOAT'S CHEESE & PANCETTA GARLIC BREAD WITH ROSEMARY OIL £6.95

SAN MARZANO TOMATO AND BASIL BRUSCHETTA £6.95 🔽

FREGOLA £22.95 prawns, clams, mussels & ca-

GNOCCHI SORRENTINA

tomato, fresh basil & mozzarella



VEGETARIANA £14.95 🔽 aubergine, red peppers, spinach, goat's cheese & San Marzano tomatoes

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

PLEASE ASK YOUR WAITER FOR TODAY'S DESSERT SELECTION

Suitable for Vegetarians

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

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

SPAGÓ - KEY WINE SELECTION

PINOT GRIGIO, COLLI VICENTINI, VENETO, ITALY ${\tt \pounds 28.95}$

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 £28.95

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 £36.95 Well balanced crisp fruit and fresh clean citrus flavours.

RIOJA BLANCO, BODEGAS UGARTE, ALAVESA, SPAIN £42.95 Delicate floral and citrus flavours, an easy drinking flavoursome wine.

SAUVIGNON BLANC, LA FORGE, LANGUEDOC, FRANCE £44.95

Rich with citrus flavour, elegant tropical fruit and zesty finish.

GAVI, ANTARIO, PIEMONTE, ITALY £46.95

Packed full of delicious zesty citrus character with a savoury almond finish

ALBARINO, AMA VIDA, RIAS BAIXAS, SPAIN £46.95

 $\ensuremath{\mathsf{Fresh}}$ 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 £69.95

Delicious aromas of citrus fruit, ripe green apple flavours and a distinct mineral finish.

SANCERRE, CHÂTEAU FONTAINE AUDON, LOIRE, FRANCE £69.95

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 £49.95

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 £36.95

Smooth red fruit flavours, touch of spice and velvety finish.

RIOJA TINTO, BODEGAS UGARTE, ALAVESA, SPAIN £42.95 Layers of ripe blackcurrent fruit with delicious liquorice and vanilla notes.

BARBERA SUPERIORE, VOLPI, PIEMONTE, ITALY £46.95 A soft wine with black cherry and dried fruit characteristics.

PRIMITIVO APPASSIMENTO, LUCALE, PUGLIA, ITALY £49.95 Full bodied with raspberry, redcurrant and cherry fruit layered with a spiced oak finish.

PINOT NOIR, LA FORGE, LANGUEDOC, FRANCE £49.95 Elegant strawberry and cherry flavours with spiced aromas and a hint of vanilla

VALPOLICELLA RIPASSO, VILLALTA, VENETO, ITALY £49.95 Packed full of flavour, redcurrant, raspberry and cherry fruit flavour, balanced with a spiced oak finish.

CARMENERE FIRST EDITION, VALLE SECRETO, CACHAPOAL, CHILE £54.95

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

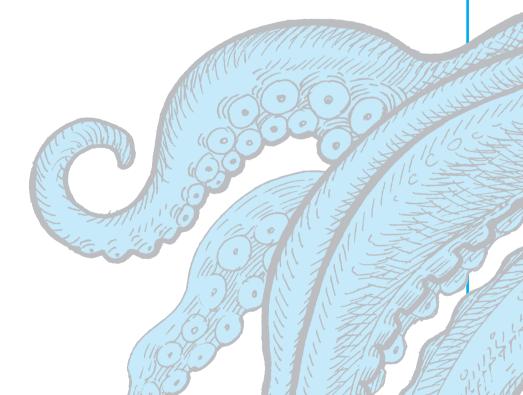
PORTO POÇAS 10 YEAR OLD TAWNY PORT 50ml £8.95

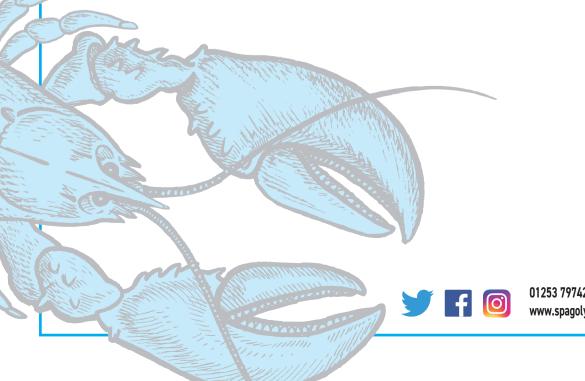
Tawny colour. Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

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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