



MEDITERRANEAN & SEAFOOD RESTAURANT

# LUNCH 12pm-4pm daily

## TAPAS (£6 EACH OR 3 FOR £14.95)

- CARAMELISED ONION & CHIVE HUMMUS**    
root vegetable crisps

**PATATAS BRAVAS**  
aioli dip, nduja tomato relish

**KOREAN SPICED CHICKEN WINGS**  
with sesame & spring onion

**AUBERGINE & WHITE BEAN SALAD**    
plum tomatoes & basil

**CHINESE SPICED VEGETABLE SPRING ROLL**   
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 basil & 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** **£16.95**  
smoked bacon, garlic croutons, gem lettuce & grated parmesan

**GRILLED TUNA SALAD** **£18.95**  
white beans, red peppers, chilli flakes & capers
- PANKO BREADED GOAT'S CHEESE SALAD** **£14.95**   
honey mustard dressing, crispy root vegetables, plum tomatoes, basil

**TERIYAKI FILLET OF BEEF 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** **£18.95**  
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 & béarnaise sauce
- ROAST FILLET OF SALMON** **£24.95**  
new potatoes, warm tartare sauce, green vegetables & 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 mustard jus
- PRESSED BELLY OF PORK** **£24.95**  
dauphinoise potatoes, honey roast carrots, English apple & cider vinegar jus

## 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 & parmesan
- VEGETARIANA** **£14.95**   
aubergine, red peppers, spinach, goat's cheese & San Marzano tomatoes
- PIZZA AL TONNO** **£16.95**  
tuna, red onion, plum tomato, mozzarella, basil & garlic oil
- SALSICCIA & FRIARELLI** **£16.95**  
Italian sausage, young broccoletti, select mozzarella, San Marzano tomatoes & chilli flakes
- DIAVOLA** **£14.95**  
salami, chilli, red onions, San Marzano tomatoes & 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
- LINGUINE AL TONNO** **£18.95**  
tuna, black olives, capers, red onion & San Marzano tomato sauce
- PAPPARDELLE BOLOGNESE** **£16.95**  
rich beef & red wine ragu, fresh parmesan
- GNOCCHI SORRENTINA** **£14.95**   
tomato, fresh basil & mozzarella
- LINGUINI CARBONARA** **£16.95**  
bacon, parmesan, egg yolk & black pepper
- CRAYFISH RISOTTO** **£19.95**  
paprika, white wine, mascapone, basil
- LOBSTER RAVIOLI** **£24.95**  
in a cherry tomato, spinach & white wine sauce
- PAPPARDELLE SALSICCIA & FRIARELLI** **£18.95**  
Italian sausage, young broccoletti, chilli, garlic & olive oil

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** 
- MOZZARELLA GARLIC BREAD** **£8.50** 
- SAN MARZANO TOMATO GARLIC BREAD** **£8.50** 
- SPICY GARLIC BREAD, FRESH CHILLI, GARLIC, TOMATO, ONIONS & OREGANO** **£8.50** 
- GOAT'S CHEESE & PANCETTA GARLIC BREAD WITH ROSEMARY OIL** **£8.50**
- SAN MARZANO TOMATO AND BASIL BRUSCHETTA** **£6.95** 

## GRAND SHARERS

- CHATEAUBRIAND FOR TWO** **£100.00**  
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** **£100.00**  
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, ALPINO, ITALY £32.95

BY THE GLASS: 175ml £8.95 250ml £10.95

The wine has a floral aroma, with masses of fresh fruit flavour on the palate.

SAUVIGNON BLANC, TORRE DEI VESCOVI, VENETO, ITALY £32.95

BY THE GLASS: 175ml £8.95 250ml £10.95

A fresh, zesty, distinctly mineral offering in a delightfully aromatic style from Vicenza.

MONTEPULCIANO D'ABRUZZO, ALPINO, ITALY £32.95

BY THE GLASS: 175ml £8.95 250ml £10.95

This is a soft, juicy red with a gentle grip & Mulberry, damson & Morello cherry aromas.

MERLOT, COLLI VICENTINI, ITALY £32.95

BY THE GLASS: 175ml £8.95 250ml £10.95

This is a soft, supple & juicy wine with berry & cherry fruit that is equally delicious on its own or with food.

PINOT GRIGIO ROSÉ, COLLI VICENTINI, ITALY £32.95

BY THE GLASS: 175ml £8.95 250ml £10.95

Just off dry, fresh, crisp and brimming with summer fruit character. A fashionably pale Rosé.

WHITE WINE SELECTION

SOAVE CANTINA DEL GARDA ITALY £38.95

A fresh, floral, aroma with hints of peach, lemon & lavender. Crisp, fresh & dry.

RIOJA BLANCO, TONDELUNA, SPAIN £48.95

A soft, creamy nose with lemon fruit & salinity. Rich, full & tangy with refreshing acidity, grapefruit & lemon fruit & a long, dry finish.

SAUVIGNON BLANC, DOM. FERRANDIERE, FRANCE £48.95

Delightful Sauvignon aroma with a lick of salinity, green gage & kiwi fruit. Dry & fresh with a slightly chalky texture & good balance.

GAVI, CASALI DEL BARONE, ITALY £52.95

A fresh fragrant nose with green apple and grapefruit; dry, crisp & chalky in the mouth with racy acidity & lean minerality.

ALBARINO, VEIGA NAUM, SPAIN £54.95

Floral nose with hints of peach, tangerine and pear drops. Crisp & fresh, medium weight with green apple pith, lively acidity & a fairly long mineral finish.

CHARDONNAY, CHATEAU MARTINOLLES, FRANCE £58.95

Gold colour with complex and intense nose of brioche, nut and pineapple, together with lime-blossom and quince aromas. Full-bodied & rich with remarkable length on the finish.

CHABLIS DOM. FILLON, BURGUNDY, FRANCE £75.95

Great complexity of fruit character and structure, with typical mineral and flinty notes. Rich and silky with soft creamy mouthfeel.

SANCERRE, DOM. DOUCHET, FRANCE £75.95

Elegant and refreshing with overtones of gooseberry and citrus flavours on the palate. Intense and aromatic with tropical fruit flavours.

ROSÉ WINE SELECTION

PROVENCE ROSÉ, AMBASSADEUR, FRANCE £64.95

This blend of Grenache, Syrah and Cinsault offers nice aromas of strawberries and flowers. It is dry, delicate and subtle with fruity nuances.

RED WINE SELECTION

CABERNET SAUVIGNON, TORRE DEI VESCOVI, VICENZA, ITALY £38.95

Intense ruby red in colour with a pleasant bouquet of red fruit and spice on the nose. On the palate, it is dry and full-bodied with a velvety texture and hints of cocoa.

RIOJA TINTO, TONDELUNA, SPAIN £48.95

Aromas of fruit on the nose and liquorice hints. On the palate, it is full-bodied with deep structure. Long, persistent finish.

BARBERA, CASALI DEL BARONE, ITALY £52.95

Quite a perfumed nose with notes of smoked meat, sorrell, leather & spice. In the mouth it is very juicy, meaty & medium-bodied with chalky tannins & savoury acidity.

PRIMITIVO, ZENSA, ITALY £56.95

A fresher style of Primitivo with intriguingly complex aromas of mint & herbs with a rich plum & bramble fruit in a well-rounded style.

PINOT NOIR, DOM. FERRANDIERE, FRANCE £59.95

Generous, herb-infused red berry fruits with hints of cumin & caraway seed. Quite full with juicy acidity, very gentle, chalky-textured tannins.

BAROLO, CASALI DEL BARONE ITALY £120.00

refined and rich nose showing plums, red fruits, tobacco notes and leather. In the mouth, a lovely balance of red fruits, roses and herbs with smooth, ripe tannins with a long finish.

AMARONE DELLA VALPOLICELLA, TENUTE FIOREBELLI, ITALY £140.00

This wine has a lovely and intense ruby red colour with an inviting bouquet of prunes, chocolate and cherries. On the palate, it is soft and rounded with a long, lingering finish.

CHAMPAGNE & SPARKLING WINE

PROSECCO CANTINA DEL GARDA, ITALY £38.95

BY THE GLASS 125ml £9.95

Pale with a lively mousse; aromas of apple, lemon & grapefruit with Wisteria & Acacia. The palate is fresh & lively with apple & sherbet lemon flavours with a long finish.

CLAUDE BARON SAPHIR BRUT NV, CHAMPAGNE, FRANCE £79.95

BY THE GLASS 125ml £14.95

Claude Baron, vigneron in the Marne since 1974. Today, he & his 3 daughters work a small Meunier dominated plot. Saphir is aged for at least 3 years & is appley, light & delicate.

LOUIS ROEDERER COLLECTION, CHAMPAGNE, FRANCE £120.00

Fresh, vibrant nose displaying aromas of orange, lime peel, almond, honey and brioche with ripe quince and sweet pear undertones. Great focus and length on the palate.

LAURENT-PERRIER ROSÉ BRUT NV, CHAMPAGNE, FRANCE £160.00

Instantly recognisable bottle & quality of product has taken Cuvée Rosé to the top! Made exclusively from Grand Cru Pinot Noir using the Saignée method.

CUVÉE DOM PÉRIGNON, CHAMPAGNE, FRANCE £400.00

Allegedly responsible for the creation of the first ever Champagne!

ARMAND DE BRIGNAC ACE OF SPADES BRUT GOLD CHAMPAGNE, FRANCE £600.00

This champagne is deliciously creamy and perfectly balanced

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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