



# BREAKFAST

## BREAKFAST SERVED DAILY 9AM-12PM

### TEA & COFFEE

LATTE	3.80
CAPPUCCINO	3.80
FLAT WHITE	3.40
CORTADO	3.20
AMERICANO	3.30
MATCHA	5.80
YORKSHIRE TEA	2.75
GOOD&PROPER TEA	2.90
Berry hibiscus	
Camomile	
Green tea	
Peppermint	
Earl grey	
HOT CHOCOLATE	3.75
+add Cream & Marshmallows	0.60
MOCHA	4.10
ICED MATCHA	6.30
ICED COFFEE	3.80
+ADD SYRUP	
VANILLA	
CARAMEL	
HAZELNUT	
STRAWBERRY	
PISTACHIO	

### BREAKFAST

GREAT BRITISH BREAKFAST 18.00 (DF) (GF*)	Butchers cumberland sausage, smoked back bacon, Bury black pudding, hash browns, tomato, mushroom, beans, fried egg, sourdough toast
SMALL BRITISH BREAKFAST 9.95 (DF) (GF*)	Butchers cumberland sausage, Bury black pudding, smoked back bacon, beans, fried egg, sourdough toast
SHAKSHOUKA 13 (V) (VE*) (GF)	Baked eggs, spicy tomato, feta, harissa, spinach, coriander, seeds, sourdough
STEAK & EGG 20	Rump, fried egg, hash browns, beef fat tomato, Wirral watercress, flavoured butter DF* GF
SCRAMBLED EGGS ON TOAST (GF*) (DF*) 8	Choice of plain, salmon or chorizo scrambled eggs on sourdough Salmon +2   Chorizo +2

GREEK YOGHURT (V) 8  
Homemade granola, fresh berries, honey, sumac

SMASHED AVO (V) (GF\*) 12  
Poached eggs, feta, seeds, sourdough toast

SOCIAL STACK (GF\*) (DF\*) 12  
Butchers cumberland sausage, hash brown, Bury black pudding, bacon, fried egg, cheese, sourdough bap

SAUSAGE SARNIE (DF\*) 6.50  
Cumberland sausage, sub roll

BACON SARNIE (GF\*) (DF\*) 6.50  
Smoked back bacon, sub roll

SOURDOUGH TOAST 3  
Butter, jam - (GF\*) (DF\*)  
make it extra: peanut butter +£1 | nutella +£1

### SOFT DRINKS

EAGER FRESH JUICE 3.20	Orange apple pineapple cranberry tomato
STILL WATER 2.75	
SPARKLING WATER 2.75	
SAN PELLEGRINO 3.20	
PEPSI   DIET 3.00	
LEMONADE 3.00	
HOUSE SODAS 3.50	Raspberry & cream Rhubarb & lemon Dandelion & Burdock

#### MAKE YOUR BREAKFAST EXTRA

Bacon | Sausage | Egg of your choice | Black pudding | Hash brown | Heinz beans | Toast slice |  
Fresh tomato | Mushroom - £1.50 | Guac £3 | Feta £2

**LUNCH MENU**  
**AVAILABLE**  
**FROM**  
**12 NOON**

# LUNCH

Served daily 12pm-4pm

## SHAKSHUKA 14 V (GF)

Baked eggs, spicy tomato, yogurt,  
feta, harissa, spinach,  
served with flatbread

## SMASHED AVO (GF\*) (V) (VE\*) £12

Poached Eggs, Feta, Seeds, Sourdough

## PROTEIN BOWL (GF) (V\*) (DF\*) £16

Spiced Rice, Pulses, Guacamole, Greens, Feta,  
Seeds, Poached Egg  
Add Chicken £3  
Add Salmon £3

## STEAK AND EGGS 20 (GF)

Rump, fried egg, hash browns, beef fat  
tomato, Wirral watercress

## CHICKEN CAESAR SALAD 18 (GF)

Gem lettuce, caesar dressing, smoked  
bacon, anchovies, sourdough croutons,  
aged parmesan  
+Salmon £3

## CHARRED RUMP STEAK SANDWICH (GF\*) (DF\*) £12

Chimichurri Mayo, Cheese, Mushrooms, Watercress,  
Fries

## CRISPY CHICKEN CLUB £11

Bacon, Fried Egg, Gem, Tomato, Bacon Mayo

## MEATBALL SUB (GF\*) (DF\*) £11

Spiced Tomato Sauce, Cheese, Fries

## AVOCADO, ZHUG & FETA STACK (V)(VE\*) £10

Tomato, Spinach

## EXTRA BITS

MARINATED OLIVES (V) £4

MIXED NUTS (V) £4

FLAT BREAD & GARLIC OIL (V) £3

FRIES / TRUFFLE FRIES (V) (GF) £4/£6

BEEF FAT CHIPS (V) (GF) £4



# SOCIAL PLATES

SAMPLE MENU - OUR CHEFS COOK WITH THE SEASONS AND LOCAL AVAILABILITY

DISHES MAY VARY & ARE SUBJECT TO CHANGE

Planning something special?  
Let Liverpool Road Social take care of it -  
from outside catering to hosting your perfect  
event.

For more information, email:  
info@liverpoolroadsocial.com



## VEGETARIAN

**KALA CHANA HOUMOUS (GF) (V) £8**  
Seeds, Harissa, Flat Bread

**PADRON PEPPERS (GF) (V) £7**  
Sumac, Salt

**CRISPY POTATOES (GF\*) (V) £7**  
Aleppo Chilli, Garlic Toun

**WHIPPED GOATS CHEESE (GF) (V) £8**  
Poached Grapes, Sourdough Cracker

**BABY CAESAR (GF\*) (V) £8**  
Gem, Bacon Crumb, Anchovies

**BURRATA FLAT BREAD (V) £12**  
Tomato, Chilli and Garlic Oil

**CONFIT CARROTS (V)(VE\*) £7**  
Hot Honey, Blue Cheese

**TENDERSTEM BROCCOLI £8**  
Herb pesto, parmesan

## SHARERS

**CURED MEATS (GF) £10 PER PERSON**  
Mixed Meats, Olives, Pickles, Bread, Butter

**CHEESE BOARD (GF) £12 PER PERSON**  
Celery, Grapes, Crackers, Chutney, Honey

**CURED MEATS (GF) £15 PER PERSON**  
Selection of Meats & Cheese, Fruit,  
Chutney, Bread, Crackers, Honey

All of our dishes are freshly prepared in a small kitchen and  
may contain nut/nut derivatives. If you have any allergens  
please inform/ask a member of staff who will advise of all  
ingredients used.

v = vegetarian VE = vegan GF = gluten free DF = dairy free  
(V\*) (VE\*) (GF\*) = Dietary options available. but not standard

## MEAT AND FISH

**HOG ROAST CUMBERLAND SWIRL £10**  
Onion marmalade, mustard, crispy shallot

**CHARRED RUMP STEAK (GF) £11**  
Butterbean, Mollases, Feta

**SCOTCH EGG £9**  
Onion Marmalade

**LRS MINI BEEF BURGERS '2 SLIDERS' £9**  
Smoked Cheddar, Smoked Mustard, Ketchup

**HADDOCK SCAMPI (GF\*) £9**  
Tartar Sauce

**BUTTERMILK CHICKEN (GF\*) £9**  
Devil Dip Sauce

**CHORIZO CROQUETTES £9**  
Bechamel, Smoked Paprika, Aioli

**MACKEREL (GF) £8**  
Capers, Lemon, Parsley

**BBQ RIBS (GF\*) £8**  
Bourbon Sauce, Bacon Crumb

## EXTRA BITS

**MARINATED OLIVES (V) £4**

**MIXED NUTS (V) £4**

**FLAT BREAD & GARLIC OIL (V) £3**

**FRIES / TRUFFLE FRIES (V) (GF) £4/£6**

**BEEF FAT CHIPS (V) (GF) £4**

## LARGE PLATES

**SHAKSHUKA (GF\*) (V) (VE\*) (DF\*) £14**  
Baked Eggs, Spicy Tomato, Feta, Harissa,  
Spinach, Flat Bread

**SMASHED AVO (GF\*) (V) (VE\*) £12**  
Poached Eggs, Feta, Seeds, Sourdough

**PROTEIN BOWL (GF) (V\*) (DF\*) £16**  
Spiced Rice, Pulses, Guacamole, Greens,  
Feta, Seeds, Poached Egg  
Add Chicken £3  
Add Salmon £3

**CHARRED RUMP STEAK SANDWICH (GF\*) (DF\*) £16**  
Chimichurri Mayo, Cheese, Mushrooms,  
Watercress, Fries

**MEATBALL SUB (GF\*) (DF\*) £16**  
Spiced Tomato Sauce, Cheese, Fries

**CRISPY CHICKEN CLUB £15**  
Bacon, Fried Egg, Gem, Tomato, Bacon Mayo

## DESSERTS

**BURNT BASQUE CHEESECAKE (GF) (V) £6**

**CHOCOLATE MASCAPPONE (GF) (V) £7**

**CITRUS POSSET (GF) (V) £6**

**STICKY TOFFEE SUNDAE (V) £6**



# SOCIAL PLATES

## NIBBLES

- MIXED NUTS £4
- MARINATED OLIVES (V) £4
- GARLIC FLATBREAD £3
- BEEF FAT CHIPS (V) (GF) £4
- FRIES / TRUFFLE FRIES (V) (GF) £4/£6
- GARLIC FLATBREAD £3

## VEGGIE

- KALA CHANA HOUMOUS (GF) (V) £8  
Seeds, Harissa, Flat Bread
- PADRON PEPPERS (GF) (V) £7  
Sumac, Salt
- CRISPY POTATOES (GF\*) (V) £7  
Aleppo Chilli, Garlic Toum
- WHIPPED GOATS CHEESE (GF) (V) £8  
Poached Grapes, Sourdough Cracker
- TENDERSTEM BROCCOLI £8  
Herb pesto, parmesan
- BURRATA FLAT BREAD (V) £12  
Tomato, Chilli and Garlic Oil
- CONFIT CARROTS (V)(VE\*) £7  
Hot Honey, Blue Cheese

## ALLERGIES NOTICE

Full allergen information is available on request. While we take every precaution to prevent cross-contamination, our kitchen handles all 14 allergens and we cannot guarantee that any item is completely free from traces."

## MEAT AND FISH

- HOG ROAST CUMBERLAND SKEWER £10  
Onion marmalade, mustard, crispy shallot
- CHARRED RUMP STEAK (GF) £11  
Butterbean, Mollases, Feta
- SCOTCH EGG £9  
Onion Marmalade
- LRS MINI BEEF BURGERS '2 SLIDERS' £9  
Smoked Cheddar, Smoked Mustard, Ketchup
- HADDOCK SCAMPI (GF\*) £9  
Tartar Sauce
- BUTTERMILK CHICKEN (GF\*) £9  
Devil Dip Sauce
- MACKEREL (GF) £8  
Capers, Lemon, Parsley
- BABY CAESAR £8  
Baby gem, bacon crumb, anchovies
- BBQ RIBS (GF\*) £8  
Bourbon Sauce, Bacon Crumb
- CHORIZO CROQUETTES £9  
Bechamel, Smoked Paprika, Aioli

## BOARDS

- CURED MEATS (GF) £10 PER PERSON  
Mixed Meats, Olives, Pickles, Bread, Butter
- CHEESE BOARD (GF) £12 PER PERSON  
Celery, Grapes, Crackers, Chutney, Honey
- MEAT & CHEESE PLANK (GF) £15 PER PERSON  
Selection of Meats & Cheese, Fruit, Chutney, Bread, Crackers, Honey

## DESSERTS

- BASQUE CHEESECAKE BRÛLÉE £6  
Raspberry sorbet, biscuit crumb
- LEMON POSSET £6  
White chocolate soil
- CHOCOLATE MASCARPONE £7  
Chantilly cream
- STICKY TOFFEE SUNDAE £7  
Caramel, meringue, berries, ice cream

## PRIVATE EVENTS & PARTIES



Planning something special? Let Liverpool Road Social take care of it – from outside catering to hosting your perfect event for more info ask your server or visit [liverpoolroadsocial.com](http://liverpoolroadsocial.com)

## AFTER DINNER DRINKS

- NEIGHBOURHOOD COFFEE ESPRESSO MARTINI £9  
Vanilla vodka, kahlua, gomme, dbl espresso
- OLD FASHIONED £10  
Bourbon, angoustura bitters, Sugar, Orange
- FROZEN PINA COLADA £14  
Bounty dark rum, velvet falernum, coconut, pineapple, lime, cream
- LOVE COCKTAILS...?  
Check out our classics & bespoke list for more



# DRINKS MENU

SINCE 2023

[WWW.LIVERPOOLROADSOCIAL.COM](http://WWW.LIVERPOOLROADSOCIAL.COM)

OPEN EVERYDAY 9AM - 9PM

# LIVERPOOL ROAD SOCIAL

## Welcome to the Liverpool Road Social Drinks Menu

At Liverpool Road Social, we believe a great drink should do more than quench your thirst—it should spark curiosity, start conversations, and leave a lasting impression.

That's why our drinks menu goes beyond the ordinary. Alongside beloved classics, you'll find a carefully curated selection of spirits and wines. From small-batch gins and craft liqueurs to not your every day wines and low-intervention pours sourced through our trusted partners—our list celebrates the creative and the uncommon.

For us wine is not just part of the menu—it's part of our identity. Our wine list is the result of passion, curiosity, and countless hours spent by our team of wine professionals who are devoted to creating an experience that feels both personal and exceptional.

We've taken the time to seek out bold flavours, independent producers, and regional gems that bring something truly special to your glass. Whether you're after a familiar favourite with a twist, or ready to try something completely new, there's something here to surprise and delight every palate.

At the heart of our bar is our signature cocktail menu, thoughtfully created by our own Bailey, whose passion and flair for mixology brings both originality and balance to every glass. From reimagined classics to bold seasonal specials, Bailey's creations are designed to surprise, satisfy, and elevate your drinking experience.

So settle in, sip something unexpected, and enjoy a drink that's just a little different—just like us.

## Perfect Pairings: Our Bar Snacks Menu

Great drinks deserve great food

Whether you're here for a casual catch-up or a pre-dinner tittle, our small plates are designed for sharing (or savouring solo).

Our cheese and charcuterie boards are a house favourite—featuring a rotating selection of British and European cheeses, artisan cured meats, and house-made accompaniments like pickles, chutneys, and fresh bread. They're perfect for pairing with wine, cocktails, or a round of something cold and crisp.

**LRS TEAM**

# WINE BY THE GLASS

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## Sparkling Wine

		125 ML	175 ML
NV	Spumante Brut - Cantine Riondo [Organic], Veneto, Italy   11.5%abv <i>Garganega 100%</i>	6	9
NV	Prosecco di Valdobbiadene Extra Dry, Veneto, Italy (v/s)   11.5%abv <i>Glera 100%</i>	8	11
NV	Henners Brut, East Sussex, England (v)   12%abv <i>Chardonnay 40%, Pinot Noir 35%, Pinot Meunier 25%</i>	11.50	14
2018	Henners Vintage, East Sussex, England (v)   12%abv <i>Chardonnay 70%, Pinot Noir 30%</i>	13	15
NV	Henners Brut Rosé, East Sussex, England (v)   12.5%abv <i>Pinot Meunier 65%, Pinot Noir 35%</i>	12.50	17
NV	Champagne Ayala Brut Majeur   12%abv <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	14	

## Rose Wine

2024	Terrazze della Luna Pinot Grigio Rosato, Trentino, Italy   12.5%abv <i>Pinot Grigio 100%</i>	5.50	7.50
2024	Edalise Rose, Côtes de Provence, France   13%abv <i>Grenache 75%, Cinsault 20%, Rolle 5%</i>	8	10
2022	Henners Gardner Street Rosé - East Sussex, England (v)   12.5%abv <i>Pinot Noir 80%, Pinot Meunier 20%</i>	8.50	10.50

## White Wine

2024	Grillo - Ca'di Ponti - Sicilia, Italy   13%abv <i>Grillo 100%</i>	4.50	6
2023	Cuvée Jean-Paul Blanc Sec - Gascony, France (v)   11%abv <i>Colombard 75%, Ugni Blanc 25%</i>	5	6.50
2024	Chardonnay- Wild House - Western Cape, South Africa   14%abv <i>Chardonnay 100%</i>	5.50	7.50
2024	Pinot Grigio - Il Badalisc - Venezie, Italy   12%abv <i>Pinot Grigio 100%</i>	6.50	8
2024	Alvarinho - Vila Nova - Vinho Verde, Portugal (v)   12.5%abv <i>Alvarinho 100%</i>	7	8.50
2024	Santa Seraffa Gavi del Comune di Gavi, Piemonte, Italy (v)   12%abv <i>Cortese 100%</i>	8	9.50

# WINE BY THE GLASS

(Continued)

## White Wine

		125ML	175ML
2022	Sauvignon Blanc - Catalina Sounds - New Zealand   13%abv <i>Sauvignon Blanc 100%</i>	7.50	9.50
2023	Henners Gardner Street Classic - East Sussex (v)   12.5%abv <i>Bacchus 75%, Chardonnay 25%</i>	8	10.50
2023	Sauvignon Blanc - Domaine Henry Pellé - Loire, France <i>Sauvignon Blanc 100%</i>	9	12
2023	Sancerre - Domaine Roblin - Sancerre, France   12.5%abv <i>Sauvignon Blanc 100%</i>	11	14

## Red Wine

2024	Cuvée Jean-Paul Rouge - IGP Méditerranée, France (v)   13.5%abv <i>Grenache 80%, Syrah 20%</i>	5	7
2022	Tempranillo - Vega del Rayo - Rioja, Spain (v)   13%abv <i>Tempranillo 100%</i>	6.50	8
2021	Crocera Barbera d'Asti Superiore - Piemonte, Italy (v)   15%abv <i>Barbera 100%</i>	7	8.50
2024	Malbec - Amauta Absoluto - Valle de Cafayate, Argentina   14%abv <i>Malbec 100%</i>	7.50	9
2023	Pinot Noir - Novas Gran Reserva - Casablanca Valley, Chile   13%abv <i>Pinot Noir 100%</i>	8	10
2020	Claret - Duboscq - Bordeaux, France   13.5%abv <i>Merlot 80% Cabernet Sauvignon 20%</i>	8	10
2022	Shiraz - Lone Palm Vineyards - Barossa Valley, Australia   14.5%abv <i>Shiraz 100%</i>	8.50	10.50

## Dessert & Fortified Wine

2017	Port - Khron LBV - Porto, Portugal   20%abv		6
NV	Sherry - Pedro Ximénez - Fernando de Castilla, Jerez, Spain   15%abv		8
2024	Domaine Papagiannakos Melias - Attika, Greece   14%abv		8
2019	Late Harvest Mourverde - Cline Cellars - California, USA   15%abv		9
2023	Semillion - Château Tirecul La Gravière - Monbazillac, France   12.5%abv		7

# WINE BY THE BOTTLE

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## Sparkling Wine & Champagne

Bottle

NV	Spumante Brut - Cantine Riondo [Organic], Veneto, Italy   11.5%abv <i>Garganega 100%</i>	28
NV	Prosecco di Valdobbiadene Extra Dry, Veneto, Italy (v/s)   11.5%abv <i>Glera 100%</i>	39
NV	Henners Brut, East Sussex, England (v)   12%abv <i>Chardonnay 40%, Pinot Noir 35%, Pinot Meunier 25%</i>	62
2018	Henners Vintage, East Sussex, England (v)   12%abv <i>Chardonnay 70%, Pinot Noir 30%</i>	75
NV	Henners Brut Rosé, East Sussex, England (v)   12.5%abv <i>Pinot Meunier 65%, Pinot Noir 35%</i>	68
NV	Champagne Ayala Brut Majeur   12%abv <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	86
2020	Billecarte-Salmon Brut Reserve - Champagne, France <i>Pinot Noir 30%, Pinot Meunier 40%, Chardonnay 30%</i>	98
2020	Billecarte-Salmon Le Rose - Champagne, France <i>Pinot Noir 35%, Pinot Meunier 20%, Chardonnay 45%</i>	120

## White Wine

2024	Borgia by Borsao - Campo de Borja, Spain   12.5%abv <i>Macabeo 100%</i>	22
2024	Grillo - Ca'di Ponti - Sicilia, Italy   13%abv <i>Grillo 100%</i>	24
2023	Cuvée Jean-Paul Blanc Sec - Gascony, France (v)   11%abv <i>Colombard 75%, Ugni Blanc 25%</i>	26
2024	Chardonnay- Wild House - Western Cape, South Africa   14%abv <i>Chardonnay 100%</i>	27
2024	Pinot Grigio - Il Badalisc - Venezie, Italy   12%abv <i>Pinot Grigio 100%</i>	28
2024	Alvarinho - Vila Nova - Vinho Verde, Portugal (v)   12.5%abv <i>Alvarinho 100%</i>	32
2024	Santa Seraffa Gavi del Comune di Gavi, Piemonte, Italy (v)   12%abv <i>Cortese 100%</i>	37
2022	Sauvignon Blanc - Catalina Sounds - Marlborough, New Zealand   13%abv <i>Sauvignon Blanc 100%</i>	38
2023	Henners Gardner Street Classic - East Sussex, England (v)   12.5%abv <i>Bacchus 75%, Chardonnay 25%</i>	42
2023	Chenin Blanc - Wildeberg Terroirs - Paarl, South Africa (v)   14%abv <i>Chenin Blanc 100%</i>	42

# WINE BY THE BOTTLE

(Continued)

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2019	Riesling - Cave de Turckheim Grand Cru Brand - Alsace, France (v)   13%abv <i>Riesling 100%</i>	48
2023	Sauvignon Blanc - Domaine Henry Pellé - Loire, France <i>Sauvignon Blanc 100%</i>	50
2023	Sancerre - Domaine Roblin, Terres Blanches, Sancerre, France   12.5%abv <i>Sauvignon Blanc 100%</i>	62

## Rose Wine

2024	Terrazze della Luna Pinot Grigio Rosato, Trentino, Italy   12.5%abv <i>Pinot Grigio 100%</i>	28
2024	Edalise Rose, Côtes de Provence, France   13%abv <i>Grenache 75%, Cinsault 20%, Rolle 5%</i>	39
2022	Henners Gardner Street Rosé - East Sussex, England (v)   12.5%abv <i>Pinot Noir 80%, Pinot Meunier 20%</i>	45

## Red Wine

2024	Borgia by Borsao - Campo de Borja, Spain <i>Garnacha 100%</i>	22
2024	Cuvée Jean-Paul Rouge - IGP Méditerranée, France (v)   13.5%abv <i>Grenache 80%, Syrah 20%</i>	26
2022	Tempranillo - Vega del Rayo - Rioja, Spain (v)   13%abv <i>Tempranillo 100%</i>	28
2021	Crocera Barbera d'Asti Superiore - Piemonte, Italy (v)   15%abv <i>Barbera 100%</i>	32
2024	Malbec - Amauta Absoluto - Valle de Cafayate, Argentina   14%abv <i>Malbec 100%</i>	34
2023	Pinot Noir - Novas Gran Reserva - Casablanca Valley, Chile (v/o)   13%abv <i>Pinot Noir 100%</i>	36
2020	Claret - Duboscq - Bordeaux, France   13.5%abv <i>Merlot 80% Cabernet Sauvignon 20%</i>	38
2022	Shiraz - Lone Palm Vineyards- Barossa Valley, Australia   14.5%abv <i>Shiraz 100%</i>	40
2022	Tempranillo - Rippa Dorii Salomón - Ribera del Duero, Spain (v)   14%abv <i>Tinta del Pais (Tempranillo) 100%</i>	52
2023	Nebbiolo - Marchesi di Grésy - Langhe, Italy   13.5%abv <i>Nebbiolo 100%</i>	62
2022	Châteauneuf-du-Pape - Château Maucoil - Rhône, France (v/o)   15%abv <i>Grenache Noir 60%, Syrah 20%, Mourvedre 20%</i>	68
2022	Cabernet Sauvignon - Clos du Val - Napa Valley, USA   14.5%abv <i>Cabernet Sauvignon 86% Merlot 7% Malbec 5%</i>	80
2013	Amarone della Valpolicella - Montresor - Veneto, Italy   15.5%abv <i>Corvina 70%, Rondinella 20% Molinara 10%</i>	96

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# HOT DRINKS & SNACKS

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All our coffees are made with beans from Neighbourhood Coffee Roasters

AMERICANO	3.30
CAPPUCCINO	3.80
CAFE LATTE	3.80
FLAT WHITE	3.40
CORTADO	3.20
MACCHIATO	3.00
DOUBLE ESPRESSO	2.20
MOCHA	4.10
ICED COFFEE	3.80
LIQUER COFFEE	8.20

## TEA & OTHERS

YORKSHIRE TEA	2.75
FLAVOURED TEAS	2.90
peppermint, lemongrass & ginger, camomile, berry hibiscus, Earl Grey, green	
SPICED CHAI LATTE	4.10
HOT CHOCOLATE (add marshmallows +20p, cream +40p)	3.75
MATCHA LATTE	5.80

## SHARING BOARDS

CHEESEBOARD	22
celery, grapes, red onion chutney, honey, crackers	
CHARCUTERIE PLATTER	22
mixed meats, olives, pickles, bread, butter	
MEAT & CHEESE PLANK	28
selection of cured meats and cheeses, fruit, chutney, bread, crackers, honey	

## SIDES

FRIES £4.50	
TRUFFLE & PARMESAN FRIES £6	
TRIPLE COOKED CHIPS £4.50	
ONION RINGS £4	

## BEER SNACKS

CRISPS £4	
PORK SCRATCHINGS £3	
MARINATED OLIVES £4	
SALT & PEPPER CASHEWNUTS £4	

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# BEER | CIDER | SOFT DRINKS

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<b>DRAUGHT</b>	<b>ABV</b>	<b>HALF</b>	<b>PINT</b>
STELLA UNFILTERED our new premium lager	5%	3	5.90
ANGELO PORETTI	4.8%	3	5.80
TWO ROSETTE IPA	4.5%	2.60	5.60
GUINNESS	4.2%	3.30	6.20
KOPPARBERG - Strawberry & Lime	4.2%	3.30	5.80

## BOTTLES

BULMERS APPLE CIDER	5.50
MODELO	4.80
SAN MIGUEL	4.80
SAN MIGUEL 0%	4
GUINNESS 0%	5

## SOFT DRINKS

PEPSI   DIET PEPSI	3
LEMONADE	3
EAGER FRESH JUICES orange   pineapple   apple   cranberry	3.20
SANPELLEGRINO SPARKLING orange   lemon   blood orange	3.20
WENLOCK bottled water 330ml	2.75
WENLOCK bottled water 750ml	5

## HOUSE SODAS

RASPBERRIES & CREAM	3.50
RHUBARB & LEMON	3.50
ALMOND & GUAVA	3.50
DANDELION & BURDOCK	3.50

# COCKTAILS

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## AUTUMN COCKTAILS

<b>CULTURE OF LONDON</b>	10
Langley's gin, passionfruit liqueur, pineapple, mango, green chilli, lime, egg, saline solution	
<b>THE TWISTED HIGHBALL</b>	11
Woodford Reserve, banana liqueur, almond, lemon, soda	
<b>MATCHA MARTINI</b>	12
Vanilla vodka, Licor 43, pistachio, matcha, double cream, egg	
<b>CARAJILO</b>	9
Licor 43, kahlua, vanilla, double espresso	
<b>'VERDE' BREEZE</b>	8.50
Vodka, cucumber, mint, sugar syrup, lemon, soda	
<b>SWEET 'n' SOUR</b>	9
Raspberry gin, berry hibiscus, triple sec, sugar syrup, lemon	
<b>THE PALOMA</b>	8.50
Tequila, sugar syrup, lime, grapefruit soda	
<b>SANGUE d' ARANCIA</b>	10
Rascals blood orange gin, Aperol, triple sec, orange, lemon	

## HOUSE COCKTAILS

<b>FROZEN PINA COLADA</b>	14
Bounty Dark rum, Velvet Falernum, coconut, pineapple, lime, cream	
<b>MEXICAN MULE</b>	10
Tequila, chilli, honey, limongino, lime, ginger beer	
<b>SUGARKISSED</b>	10
Tarsier oriental pink gin, sugar syrup, cassis, strawberry, lemon	
<b>BANANA SOUR</b>	10
Amaretto, banana liqueur, sugar syrup, egg, lemon	
<b>THE REFRESHER</b>	9.50
Vodka, apple liqueur, rhubarb, lemon, egg	
<b>KENTUCKY 2 BARBADOS</b>	11
Makers Mark, Velvet Falernum, passionfruit, caramel, lemon, bitters	
<b>TAIPEI FLOWER</b>	10
Tarsier Old Tom, hibiscus, grapefruit, honey, egg	
<b>HARD THYMES</b>	10
Aperol, elderflower liqueur, passionfruit, thyme, tonic	
<b>ZOMBIE</b>	12
Bounty dark rum, golden rum, pineapple, passionfruit, citrus	

# COCKTAILS

(Continued)

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<b>THAT RASPBERRY ONE</b>	9.50
Tequila, raspberry, mint, citrus, soda	
<b>THE RASCALS CLUB</b>	10
Rascals pepper berry, raspberry, citrus, vermouth, egg	
<b>TIKI-TINI</b>	10
Pineapple gin, amaretto, banana, Velvet Falernum, bitters	
<b>CARIBBEAN CROSBY BEACH</b>	9.50
Bounty spiced rum, mango, citrus, pineapple	
<b>PASSIONFRUIT MARTINI</b>	9.50
Vanilla vodka, passionfruit liqueur, citrus, pineapple	

## CLASSICS

<b>ESPRESSO MARTINI</b>	9
Vodka, kahula, sugar syrup, double espresso	
<b>COSMOPOLITAN</b>	9
Vodka, triple sec, lime, cranberry	
<b>MARGARITA</b>	9
Tequila, triple sec, lime, salt	
<b>NEGRONI</b>	9
Campari, Langley's gin, vermouth	
<b>OLD FASHIONED</b>	9.50
Bourbon, Angostura bitters, sugar	
<b>FRENCH 75</b>	12
Langley's Gin, Ayala Champagne, sugar, lemon	
<b>FRENCH MARTINI</b>	9
Vodka, Framboise, pineapple	

## SPRITZES

<b>HUGO SPRITZ</b>	10
Elderflower, gin, prosecco, soda	
<b>APEROL SPRITZ</b>	10
Aperol, prosecco, soda	
<b>LIMONGINO SPRITZ</b>	10
Limongino, sugar, prosecco, soda	
<b>SUMMER SPRITZ</b>	10
Pineapple, gin, prosecco, soda	

# GIN | WHISKEY

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<b>GIN</b>	<b>25ML</b>	<b>50ML</b>
LANGLEY'S LONDON DRY	3.50	6
TAPPERS DRY	4	7
EDINBURGH RASPBERRY	4	7
RASCALS PEPPER BERRY	4	7
RASCALS ORIGINAL	4	7
RASCALS BLOOD ORANGE	4.50	7.50
TARSIER ORIENTAL PINK	4	7
TARSIER CALAMANSI	4	7
TARSIER OLD TOM	4	7
ARBER PINEAPPLE	4	7
ARBER RHUBARB	4	7

## **BOURBON**

MAKERS MARK	5	8
FOUR ROSES SMALL BATCH	6	9
WOODFORD RESERVE	6	9

## **WHISKEY**

MONKEY SHOULDER - Blended Malt Scotch Whiskey	5	8
JAMESONS - Irish Whiskey	5	8
HIGHLAND PARK 12yo - Single Malt Scotch Whiskey	7	10
AUCHENTOSHAN - Single Malt Scotch Whiskey	7	10
LAPHROAIG 10yo - Single Malt Scotch Whiskey	7	10
MACALLAN 12yo Double Cask - Single Malt Scotch Whiskey	9	16
HIBIKI HARMONY - Japanese Blended Malt Whiskey	8	14

## **MIXERS**

Fevertree mixers - Tonic   Slim Tonic   Ginger Beer	1.50
Soda	0.75
Lemonade	1
Pepsi   Diet Pepsi	1
Fresh Juices	1

# LIVERPOOL ROAD SOCIAL

BAR & KITCHEN

WE HOPE YOU ENJOY EXPLORING OUR MENUS AS MUCH AS  
WE'VE ENJOYED PRESENTING IT TO YOU