

NEGRONI	11.5
Beefeater London Dry - Campari - Cocchi Torino	
APEROL SPRITZ	11
Aperol - soda - prosecco	

BUYERS CLUB

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

ANTIPASTI

NOCELLARA OLIVES (ve)	4.5
SMOKED ALMONDS (ve) (n)	4.5
BC ARANCINO (v)	4.65
BC HOUSE FOCACCIA	5.95 / 6.25
- olive oil balsamic (ve)	
- whipped ricotta & chive oil (v)	

STARTERS

LASAGNE BITES	11.5
rarebit, tomato ragu, basil oil	
BURRATA (v)	11.5
pesto alla Genovese, tomato vinegarette, crostini	
PANZANELLA SALAD (v/ve*)	8.25
tomato, pickled red onion, basil, brioche crouton	
CACIO E PEPE BUTTER BEANS (v/ve*)	8.95
butter, black pepper, pecorino, truffle oil	
- add 'nduja +2	

(v/ve*)- can be made vegan, please speak to your server

Bills include a 10% discretionary service charge

FRESH PASTA

Gluten-free pasta available on request

SHIN OF BEEF RAGU PAPPARDELLE	18.95
14 hour beef shin, grana padano	
'NDUJA & FENNEL SAUSAGE RIGATONI	16.95
mascarpone, sage pangrattato	
KING PRAWN TAGLIOLINI	18.95
confit tomato, bisque, crispy chilli oil	
ALLA NORMA SPAGHETTI (v/ve*)(n)	16.95
aubergine, pine nuts, salted ricotta	
WILD MUSHROOM PAPPARDELLE (v/ve*)	15.95
porcini butter, truffle, pecorino	
RISOTTO (v/ve*)	16.95
Guinness braised shallot, caramelised onion, charred radicchio	

FOR THE TABLE

GARLIC FLATBREAD (v/ve*)	9.95
- tomato, smoked maldon sea salt	
- taleggio, garlic butter	
POLENTA FRIES (v/ve*)	6.95
truffle, pecorino, garlic aioli	
CONFIT POTATOES (v/ve*)	8.5
rosemary salt, shallot aioli	
LAMB'S LEAF & FENNEL SALAD (v/ve*)	7.25
frisse, orange, house dressing	

PIZZA

BC MARGHERITA (v/ve*)	11.95
confit tomato, basil, fior de latte	
PORTOBELLO MUSHROOM (v/ve*)	15.95
vodka sauce, fior di latte, salted ricotta	
MAMMA TINA SAUSAGE	16.95
friorelli, fior de latte, egg yolk	
COURGETTE & FETA (v/ve*)	15.95
marinated courgette, fior di latte, gremolata	
PEPPERONI CALABRESE	16.95
pickled jalapeño, fior de latte, chilli honey	
ANCHOVY MARINARA	15.95
black olives, capers, rocket roasted red peppers	

SAUCES	2
marinara / aioli / chilli honey	

DESSERTS

CEREAL MILK PANNA COTTA	8.5
apple crumble	
TIRAMISU	8.65
CHOCOLATE MOUSSE (ve) (n)	8.95
chocolate soil, raspberry compote, chocolate ice cream	
AFFOGATO (v/ve*) (n)	10
amaretto, espresso	
BC SOFT SERVE	7.25
ask your server for this week's flavour	

LUNCH

Main and a soft drink - £15

*Coke/Diet Coke/Coke Zero,
Ginger Beer, San Pellegrino
Aranciata/Limonata/Blood Orange*

MON - FRI 12-4PM

FRESH PASTA

'NDUJA & FENNEL SAUSAGE RIGATONI

mascarpone, grana padano

WILD MUSHROOM PAPPARDELLE (v/ve*)

porcini butter, truffle, pecorino

SPAGHETTI ALLA VODKA (v)

confit tomato, salted ricotta

PIZZA

COURGETTE & FETTA (v/ve*)

marinated courgette, fior di latte, gremolata

PORTOBELLO MUSHROOM (v/ve*)

vodka sauce, fior di latte, salted ricotta

PEPPERONI CALABRESE

pickled jalapeño, fior de latte, chilli honey

PLATE

ARANCINI PLATE

arancini, mixed salad, confit potatoes, aioli

SIDES

GARLIC FLATBREAD (v/ve*) 9,95

- tomato, smoked Maldon sea salt
- taleggio, garlic butter

POLENTA FRIES (v/ve*) 6.95

truffle, pecorino, garlic aioli

CONFIT POTATOES (v/ve*) 8.5

salt and vinegar, shallot aioli

LAMBS LEAF & FENNEL SALAD (v/ve*) 7

frisse, orange, house dressin



DRINKS

BUYERS CLUB

COCKTAILS



NEGRONI 11.5

Beefeater London Dry - Campari - Cocchi Torino
The ultimate aperitif: Probably



PICKET PALOMA 12

Del Maguey Puebla mezcal - pink grapefruit - lychee
- Ancho Reyes - lime
*A shout out to The Flying Picket. Our spiced lychee twist is *almost* as iconic*



ON YE BIKE 11

Aperol - Cocchi Americano - orange wine - Amarena cherry
A bittersweet, sun-drenched sipper inspired by the Bicicletta



CRIMSON & CLOVER 11.5

Beefeater London Dry - black cherry - peach - apple - whites
I don't hardly know her, but I think I could love her. Fruit-forward spin on a 19th century classic



CALLAS HIGHBALL 11.5

Absolute Mango - Branca Menta - Cocchi Americano - lime - honey
Mojito-inspired mango highball, named in honour of the Queen of Branca Menta - Maria Callas



SCORCHIO 12

Olmecca Altos Blanco - Del Maguey Puebla mezcal
- Nixta Corn - agave - tabasco - lime
Our Spicy Marg will transport you to the jaws of the Nevado de Toluca volcano



BC ICED COFFEE 11.5

Havana Especial - Baileys - salted caramel - Takamaka Coconut
- espresso
Espresso Martini collides with tiki turbo iced coffee



COSMICO 12

Olmecca Altos Blanco - Cocchi Rosa - acid adjusted pineapple
- maple agave
Like Maradona in '86, bold, punchy and unapologetic. A South American martini

SPRITZ



ALL 11

APEROL

Aperol - prosecco - soda

CAMPARI

Campari - prosecco - soda

HUGO

Beefeater London Dry - elderflower
- mint - prosecco - soda

SARTI

Sarti Rosa - pink grapefruit
passion fruit - prosecco - soda

LIMONCELLO

Wolfe Bros Limoncello - lemon
- prosecco - soda

RHUBARB

Wolfe Bros Rhubacello - Lillet Rose
Beefeater Pink - prosecco - soda

NO & LOW



CRODINO 175ml bottle 6
non alcoholic Aperol Spritz alternative

COCKTAILS



NO-GRONI 8
Pathfinder Hemp & Root - Lyre's Italian Spritz - Tanqueray 0.0




ROSA SPRITZ 7.5
pink grapefruit - Lyre's Italian Spritz - lemon - basil - agave



CHERRY SOUR (0.5%) 7.5
Lyre's Italian Spritz - cherry - apple - lemon - whites
- sparkling water

BEER

LUCKY SAINT LEMON LAGER 330ml 5.9 
Germany 0.5%

LUCKY SAINT HAZY IPA 330ml 5.9 
Germany 0.5%

GUINNESS 0.0 500ml 6
Ireland 0%

BEER

ON TAP

halves and schooners available

pint

PORETTI (4.8%) 6.3

ESTRELLA (5.4%) 6.3

DAMM LEMON (3.2%) 5.9

BROOKLYN STONEWALL IPA (4.3%) 6.3

GUINNESS (4.2%) 6.3

SOMERSBY CIDER (4.5%) 5.8

LUCKY SAINT LAGER (0.5%) 5.9

ROTATING LOCAL BEER

Ask your server for what's pouring today
on draught and cans

BOTTLES & CANS

ESTRELLA GALICIA (GF) 330ml (4.7%) 6

MODELO 330ml (4.5%) 5.8

JUBEL 330ml peach lager (4%) 5.8

WHITE CLAW hard seltzer (4.5%) 5.8
- black cherry
- green apple

OLD MOUT BOTTLED CIDER 500ml (4%) 6.8
- berries & cherries
- kiwi & lime

WINES

SPARKLING

	125ml	bottle
PROSECCO SUPERIORE BRUT, PRAPIAN ESTATE V Veneto, Italy 11.5%	8	37.5
CINTILA, EXTRA DRY V Península de Setúbal, Portugal 12%	6.5	29.5
LAMBRUSCO ROSE, MEDICI ERMETE V Emilia Romagna, Italy 11.5%	9.5	45
LLOPART 'VI-BRANT' V Penedès, Spain, 11%	11.5	58

WHITE

	175ml medium	500ml carafe	bottle
PIQUEPOUL, L'ARÊTE DE THAU V Côtes de Thau, France 12%	8.1	23.5	32
GARGANEGA, IL CASON V Veneto, Italy 11.5%	7.4	21.5	29.5
AVESSO, VINHO VERDE, LEME V Vinho Verde, Portugal 13%	8.7	25	34.5
RIESLING, WEINGUT MÖNCHHOF (DRY) V Mosel, Germany 11.5%	10.2	29.5	41
ZIBIBBO, COLOMBA BIANCA V Sicily, Italy 12.5%	8.4	24	33.5
VERMENTINO, SELLA & MOSCA V Sardinia, Italy 13.5%	9.6	28	38
PASSERINA, CARMINUCCI V Marche, Italy 12%	10.2	29.5	41
GAVI DI GAVI, SAN SILVESTRO V Piedmont, Italy 12.5%	10.5	30.5	42

VIOGNIER, NO ES PITUKO, VIÑA ECHEVERRÍA **V**
Valle de Curio, Chile 13.5%

CHARDONNAY, NOVELLUM **V**
Vin de France, France 13%

ROSÉ

NERO D'AVOLA, COLOMBA BIANCA **V**
Sicily, Italy 12.5%

GRENACHE, OLIVIER COSTE **V**
Languedoc, France 12.5%

CHILLED RED

	125ml	175ml medium	500ml carafe	bottle
LAMBRUSCO ROSSO, MEDICI ERMETE <i>(Sparkling)</i> Emilia Romagna, Italy 11%	6.8			30.5
BEAUJOLAIS VILLAGES, DOMAINE DE COLONAT V Beaujolais, France 12.5%	11.3	33		45
CARIGNAN, NO ES PITUKO, VIÑA ECHEVERRÍA V Valle de Curicó, Chile 13.5%	9.3	27		37

RED

PINOT NOIR, EL COMPADRE, VIÑA ECHEVERRÍA V Valle de Malleco, Chile 14%	10.7	31.5	43
ROSSO D'ITALIA, SOLLAZZO V Vino d'Italia 11%	7.4	21.5	29.5
NERO D'AVOLA, COLOMBA BIANCA V Sicily, Italy 14%	8.6	24.5	34
MERLOT / SANGIOVESE, DI FILIPPO V Umbria, Italy 13.5%	9.6	28	38
TEMPRANILLO, RIOJA, BIDEONA V Rioja Alavesa, Spain 14%	10.5	30.5	42
MALBEC, CLOS TROTELIGOTTE V Cahors, France 12%	10.2	29.5	41
CHIANTI CLASSICO, CASTELLO VICCHIO MAGGIO V Tuscany, Italy 13.5%	12	34.5	48
PRIMITIVO DI MANDURIA, SAN MARZANO V Puglia, Italy 14%	11.3	33	45

ORANGE

CLAIRETTE BLANCHE, OFF THE CHARTS, BRUCE JACK V Swartland, South Africa 12.5%	10	29	39
GEWURZTRAMINER / MUSCAT, OVEJA NARANJA V Cuenca, Spain 13.5%	12	34.5	48
SAUVIGNON BLANC, NO ES PITUKO, VIÑA ECHEVERRÍA V Valle de Curicó, Chile 13.5%	9.3	27	37

CRISP

RICH

LIGHT

BOLD

FRESH

FUNKY

BACK BAR

VODKA

ABSOLUT BLUE
ABSOLUT VANILLA

GIN

BEEFEATER LONDON DRY
BEEFEATER PINK
PLYMOUTH DRY
PLYMOUTH SLOE
MALFY ROSA
MALFY LIMONE
MALFY ARANCIA
HENDRICKS
MONKEY 47

AGAVE

OLMECA ALTOS
OLMECA REPOSADO
DEL MAGUEY VIDA

RUM

HAVANA 3
HAVANA ESPECIAL
HAVANA 7
HAVANA SPICED
BUMBU
TAKAMAKA COCONUT

BACK BAR

WHISKY

WILD TURKEY BOURBON
WILD TURKEY RYE
WOODFORD RESERVE BOURBON

JAMESON
JAMESON BLACK BARREL

GLEN LIVET FOUNDERS RESERVE
LAPHROAIG 10, ISLAY SINGLE MALT

BRANDY

MARTELL VS
BARSOL PISCO
NIXTA CORN

OTHER SIPS

WOLFE BROS LIMONCELLO
WOLFE BROS RHUBACELLO
AMARO MONTENEGRO
RAMOZOTTI AMARO
SANTONI AMARO
FRANGELICO
FERNET BRANCA
BRANCA MENTA
SUZE

SOFTS

SAN PELLEGRINO 3.5

- orange
- blood orange
- lemonade

FRITZ 4.8

- lemonade
- apple spritz

COCA COLA / DIET COKE / COKE ZERO 3.5

OLD JAMAICA GINGER BEER 3.5

EAGER JUICE 3

- apple
- orange
- cranberry
- pineapple

WATER

FILTERED STILL OR SPARKLING WATER

£3 a bottle
(750ml - unlimited refills)

By choosing our filtered water you are helping to reduce packaging waste, making a valuable contribution to the sustainability of our planet.

HOT DRINKS

COFFEE

Seasonal rotating coffee roasted by our friends at Adams & Russell in Birkenhead

ESPRESSO 3

AMERICANO 3

CAPPUCCINO 3.5

FLAT WHITE 3.5

LATTE 3.5

HOT CHOCOLATE 3.5

TEA

Traditional teas from Brew Tea Company in Manchester

all 3

GREEN TEA

ENGLISH BREAKFAST

MOROCCAN MINT

CO2 DECAFFEINATED

DESSERTS

CEREAL MILK PANNA COTTA 8.5
apple crumble

TIRAMISU 8.65

CHOCOLATE MOUSSE (n) (ve) 8.95
chocolate soil, raspberry compote,
chocolate ice cream

AFFOGATO (n) (ve*) 10
amaretto, espresso

BC SOFT SERVE 7.25
ask your server for this week's flavour

AFTER DINNER

DESSERT WINE

VIN SANTO DEL CHIANTI, BONACCHI 70ml 6.8
Tuscany, Italy 15.5%

SIPS

WOLFE BROS LIMONCELLO 50ml 5
Yorkshire made citrus liqueur

AMARO MONTENEGRO 50ml 5
soft, sweet and bitter Italian herbal liqueur



Scan to sign up for exclusive
offers and first dibs on events

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