

Lunch served from  
12:00pm - 5:00pm

Main menu served from  
12:00pm - 9:00pm

## Sandwiches & Wraps

**Grilled halloumi on flatbread** 11  
Hummus, topped with coriander, cucumber, pomegranate and lemon dressing

**Fish finger sandwich** 11  
Cod goujons, iceberg lettuce topped with tartar sauce

**Shankly club sandwich** 11  
Grilled chicken, crispy bacon, crisp lettuce, tomato, mayo on toasted farmhouse

**Salt & pepper chicken wrap** 11  
Served with onions, peppers, iceberg lettuce and garlic mayo

Add a mug of soup for +3

All sandwiches & wraps are served with salted crisps

## Homemade Light Bites

**Rosemary focaccia, olive oil & balsamic** DBB 5.5

**Cauliflower bites** DBB 7  
Tossed in honey, sriracha and sesame seeds

**Loaded nachos v** DBB 7.5  
Salsa, cheese sauce, guacamole and sour cream

**Honey & mustard glazed pigs in blankets** DBB 6.5

## Starters

**Soup of the day** DBB 6  
Crusty bread and salted butter

**Chicken liver pate** DBB 8  
Fig and red onion chutney and toasted brioche

**Arancini stuffed with mozzarella** DBB 8  
Served with pesto

**Buffalo chicken wings (+1 sup)** 8.5  
With celery and blue cheese dip

**Roasted pumpkin & sage risotto** DBB 8  
Topped with goats' cheese

**Poached pear & fennel salad (+2 sup)** 9  
Caramelised walnuts, blue cheese and aged balsamic

**Tempura prawns (+3 sup)** 11  
Sweet chilli dipping sauce and sour cream

## Sides

**Hand cut chips & truffle mayo** 6

**Seasoned fries** 5

**Truffle parmesan fries** 6.5

**Bastion house salad** 4.5

**Colcannon mash** 5

**Sautéed mushrooms in garlic butter** 5

**Sauces** 3  
Choose from, peppercorn, diane sauce, red wine jus or garlic butter

GF - Gluten Free | Ve - Vegan | V - Vegetarian | \* - Can be adapted to Gluten Free  
DBB Included in Dinner, Bed & Breakfast package. Although we do our absolute best to keep cross-contamination to a minimum, our kitchen is small & there may be small traces of allergens. Please ask to see our Allergen Directory & make management aware of any severe allergies you may have.  
For any dietary requirements speak with your server as our chefs can adapt dishes to meet your needs.

## Mains

**Beer battered fish & chips** DBB 18.5  
Rustic tartar, mushy peas and lemon

**Buttermilk fried chicken burger** DBB 18  
Cheddar cheese, lettuce, honey and sriracha mayo served with brioche bun & seasoned fries

**Homemade beef scouse** DBB 16  
Root vegetables, pickled red cabbage, crusty cob and salted butter

**Lamb shank sat on a bed of buttered mash (+10 sup)** 29  
Braised savoy cabbage and shallots finished with red wine and mint jus

**Bastion's pie of the week** DBB 18  
Served with truffle mash seasonal greens and roast gravy

**Roasted pumpkin & sage risotto** DBB 15  
Topped with goats' cheese

**Sweet potato, chickpea & spinach masala** DBB 16  
Scented rice and poppadoms  
Add chicken or prawns (+4 sup) 4

## From the Grill

**Shankly beef burger** DBB 18  
Topped with crispy bacon, caramelised onions and cheese, served on a brioche bun with lettuce, burger relish and seasoned fries

**8oz Ribeye (+10 sup)** 29

**8oz Sirloin (+10 sup)** 29

**8oz Fillet (+16 sup)** 35

**16oz T bone (+26 sup)** 45

All our steaks come with seasoned fries, confit tomato and flat cap mushroom

Beer

BOTTLED	ABV	330ml	500ml
Heineken	5.0%	4.75	
Heineken	0.0%	4.25	
Tiger	4.8%	4.75	
Sol	4.2%	4.75	
Thatcher’s Apple Cider	4.8%		6
DRAUGHT	ABV	half	pint
Birra Moretti	4.6%	3.25	6.25
Cruzcampo	4.4%	3	6
Heineken Silver	4.0%	2.75	5.75
Guinness	4.2%	3.25	6
John Smiths Smooth	3.6%	2.5	5
Old Mout			
Berries & Cherries Cider	4.0%	3.25	6

Soft Drinks

Bottled Coke/Diet Coke/Lemonade	3
Radnor Sparkling / still 750ml	4
Radnor Sparkling / still 330ml	2.5
Red Bull 250ml	3.5
Fruit Shoot 275ml	2
Tonic 200ml - please ask your server for our selection	2

JUICE	Glass	Pint
Apple Juice	2.5	4.5
Orange Juice	2.5	4.5
Pineapple Juice	2.5	4.5
Cranberry Juice	2.5	4.5

POST-MIX	Splash	Glass	Pint
Pepsi Max	1.5	2.5	4.5
Pepsi	1.5	2.5	4.5
Lemonade	1.5	2.5	4.5
Soda	1	1.5	2.5
Cordial	0.5		

Hot Drinks

Americano	3.25	Earl Grey	2.75
Latte	3.5	Breakfast Tea	2.75
Cappuccino	3.5	Peppermint	2.75
Mocha	4	Green Tea	2.75
Decaf Coffee	3.25	with Jasmine	
Flat White	3.5	Lemon & Ginger	2.75
Espresso	2.5	Hot Chocolate	3.5
Double Espresso	3	Decaf Tea	2.75

Wine

WHITE	ABV	125ml	175ml	250ml	Bottle
Hazy View Chenin Blanc	12%	5	6.75	9.5	25
Folonari Pinot Grigio	12%	5.5	7	10	27
El Coto Rioja Blanco	12%	6	7.25	10.5	28
McPhersons Sauvignon Blanc	11%	6.5	7.5	11	29

RED					
The Landings Shiraz Cab Sauv	13.5%	5	6.75	9.5	25
Sonsierra Tempranillo Rioja	13%	5.5	7	10	27
Trivento Malbec	13.5%	6	7.25	10.5	29
McPhersons The Angus Merlot	14.5%	6.5	7.5	11	30

ROSÉ					
Folonari Pinot Grigio Blush Rose	12%	5	6.75	9.5	25
Feather Falls Zinfandel Rose	10.5%	5.5	7	10	27

CHAMPAGNE					
Veuve Clicquot	12%				90
Laurent-Perrier Rosé	12%				120
Dom Pérignon	12.5%				350

PROSECCO					
Il Caggio Prosecco	11%	7			35
Il Caggio Prosecco Rosé	11.5%	8			40

Cocktails

<b>Lemon Drizzle</b> 10	<b>Winter Island Iced Tea</b> 11
J.J Whitley Vanilla Vodka, lemon juice, vanilla syrup, garnished with a lemon twist	Curacao, Eristoff Vodka, Tanqueray Gin, Jose Cuervo Silver Tequila, lemon juice, gomme, lemonade, finished with a sugar rim
<b>Snowball</b> 12	<b>Raspberry Ripple</b> 10
J.J Whitley Vanilla Vodka, Tia Maria, Baileys, double cream garnished with a coconut rim and chocolate shavings	Tanqueray Gin, Raspberry Syrup, gomme, lemon juice, grenadine, egg white garnished with fresh raspberries
<b>Cranberry Margarita</b> 10	<b>Mint Fizz</b> 10
Jose Cuervo Silver Tequila, Triple Sec, lime juice, grenadine, garnished with a cranberry & rosemary twig and finished with a sugar rim	Bacardi Superior Rum, prosecco, gomme, lime juice, Angostura, fresh mint leaves garnished with fresh mint

<b>SPRITZ</b>		
<b>Aperol Spritz</b> 10	<b>Crodino Non-Alcoholic Spritz</b> 6	
Aperol, prosecco, soda	Crodino, orange slice, ice	
<b>Hugo Spritz</b> 10	<b>Raspberry Spritz</b> 10	
St Germain, prosecco, elderflower cordial, soda	Whitley Neill Raspberry Gin, prosecco, raspberry syrup, soda	

Spirits

ABV / 25ml / 50ml

WHISKEY / BOURBON / SOUR MASH				
Johnnie Walker Red	40%	4.5	8	
Jameson Irish Whiskey	40%	4.75	8.5	
Teeling Single Pot Still	46%	5	9	
The Deveron Highland				
Single Malt	40%	5	9	
Jack Daniel’s	40%	4.75	8.5	
Woodford Reserve	43.2%	5	9	

GIN				
Tanqueray	43.1%	4.5	8	
Tanqueray Ten	47.3%	5	9	
Gordon’s Pink Gin	37.5%	4.5	8	
Hendrick’s	41.4%	5	9	
Bombay Bramble	37.5%	5	9	
Whitley Neill Flavours	43%	5	9	
Please ask server for selection				

VODKA				
Eristoff	37.5%	4.5	8	
J.J Whitley Vanilla	40%	4.5	8	
J.J Whitley Blackcurrant	40%	4.5	8	
Grey Goose	40%	5.5	10	
Grey Goose Flavours	40%	6	10	
Please ask server for selection				

RUM				
Bacardi Superior	40%	4.5	8	
Bacardi Black	40%	4.75	8.5	
Bacardi Spiced	35%	4.75	8.5	
Facundo Neo	40%	7	12	
Facundo Exquisito	40%	9	15	

TEQUILA				
Patron Blanco	40%	4.5	8	
Tequila Rosé	15%	4.5	8	
Jose Cuervo Especial	35%	4.5	8	

COGNAC				
Baron Otard VSOP	40%	7	13	
Baron Otard Extra 1795	40%	20	30	
Courvoisier VS	40%	4	9	

PORT / SHERRY / VERMOUTH				
Martini Bianco	15%		5	
Martini Extra Dry	15%		5	
Martini Rosso	15%		5	
Cockburn Port	19%		5	
Tio Pepe En Rama 2023	15%		5	

CACHACA				
Leblon Cachaca	40%	4.5	8	

LIQUERS				
Archers				
Peach Schnapps	18%	4	7.5	
Baileys	17%		6	
Campari	25%	4	7.5	
Chambord	16.5%	4	7.5	
Disaronno	28%	4	7.5	
Galliano	42.3%	4	7.5	
Jägermeister	35%	4	7.5	
Kahlúa	16%	4	7.5	
Tia Maria				
Cold brew coffee	20%	4	7.5	
Luxardo Limoncello	27%	4	7.5	
Antica Sambuca	38%	4	7.5	
Malibu	21%	4	7.5	
Midori	20%	4	7.5	
Passoã	17%	4	7.5	
Pimm’s No.1	25%		6	
Southern Comfort	35%	4	7.5	
St Germain	20%	4	7.5	
Fireball	33%	4	7.5	

