

Spago

MEDITERRANEAN & SEAFOOD RESTAURANT

LUNCH 12pm-4pm daily

TAPAS (€5 EACH OR 3 FOR €12.95)

CALAMARI FRITTI
citrus mayonnaise

PRAWN COCKTAIL
gem lettuce & marie-rose sauce

THAI SPICED VEGETABLE SPRING ROLLS ✓
sweet chilli dip

GNOCCHI GENOVESE
beef brisket, onions & parmesan

PANKO BREADED GOATS CHEESE BITES ✓
parsley mayonnaise & beetroot

SMOKED HADDOCK RISOTTO
white wine, spring onions & parmesan

SMOKED SCOTTISH SALMON
crème fraîche toast, capers & lemon

CLASSIC TOMATO BRUSCHETTA ✓
fresh rocket & olive oil

SMOKED SCAMORZA CHEESE
Parma ham & artichoke

BRAISED BEEF & ORGANIC PEARL BARLEY CROQUETTES
pickles & celeriac

HALLOUMI FRIES ✓
caramelised onions

SAUTÉED MUSSELS
in tomato, red pepper, chilli, & white wine sauce with warm bread

MINI CHICKEN CAESAR SALAD
parmesan, bacon & garlic croutons

PIZZETTE TAPAS (MINI PIZZA)

MARGHERITA ✓
San Marzano tomato & select mozzarella

DIAVOLA
salami, chilli, red onion, tomato & mozzarella

NEAPOLITAN
olives, tomato, oregano, anchovies, garlic & basil

FOUR CHEESES ✓
San Marzano tomato 4 continental cheeses & rocket

SALADS

CHICKEN CAESAR SALAD £12.95
bacon, garlic croutons, gem lettuce & parmesan flakes

TUNA NIÇOISE SALAD £14.95
tomatoes, olives, boiled egg, fine beans & new potatoes

PRAWN & SMOKED SALMON SALAD £12.95
avocado, lemon, baby capers & marie-rose sauce

GRILLED SIRLOIN OF BEEF SALAD £14.95
basmati rice, spring onions, coconut, avocado, sweetcorn & lemon balm

HOUSE FAVOURITES

ROASTED FILLET OF SALMON £19.95
smoked potato, young peas, gem lettuce, cucumber & warm tartare sauce

STICKY SESAME PORK RIBS £12.95
pickled celery, chilli flakes & cajun fries

SEAFOOD PLATTER £18.95
2 Maldon oysters, smoked Scottish salmon toast with creme fraiche & capers, 2 grilled king scallops, crab vols-au-vent topped with hollandaise

SPAGÓ FISH PIE £12.95
salmon, cod, smoked haddock, fennel & leeks, topped with mashed potatoes, served with market vegetables

BEER BATTERED HADDOCK £12.95
warm tartare sauce, chunky chips, mushy peas & lemon

CALAMARI FRITTI £10.95
citrus mayonnaise & dressed salad

BRAISED PORK BELLY £18.95
celeriac, mustard gravy, brisket croquette & pickled courgette

KERALAN MONKFISH CURRY £18.95
ginger, tamarind, chilli & coconut sauce with basmati rice & fresh lime

ROAST CHICKEN SUPREME £16.95
smoked potato, baby beetroot, glazed carrots & chicken jus

GRILLED SIRLOIN STEAK £24.95
raddichio & gorgonzola salad, chunky chips & bearnaise sauce

SAUTÉED MUSSELS £12.95
in tomato, red pepper, chilli, & white wine sauce & French fries

DUCK BREAST £19.95
honey & sichuan pepper glazed duck breast, roasted beetroot, pickled carrots & 10 year aged port jus

PIZZA

MARGHERITA £9.95 ✓
San Marzano tomato & select mozzarella

PROSCIUTTO DI PARMA £12.95
Parma ham, San Marzano tomato, mozzarella, olive oil & Parmesan flakes

CALZONE £14.95
folded pizza with salami, ham, mushrooms, spinach, San Marzano tomato & select mozzarella

VEGETARIANA £9.95 ✓
red peppers, sweet red onion, mozzarella, San Marzano tomato, spinach & rocket

DIAVOLA £9.95
salami, chilli, red onions, San Marzano tomato & select mozzarella

SEAFOOD £12.95
mussels, tuna, anchovies, prawns, San Marzano tomato & select mozzarella

NEAPOLITAN £9.95
San Marzano tomato, olives, oregano, anchovies, garlic & basil
(vegan option without anchovies)

FOUR CHEESES £10.95 ✓
San Marzano tomato 4 continental cheeses & rocket

PASTA & RISOTTO

LINGUINI SPAGÓ £16.95
finest seafood, chilli, garlic & plum tomatoes

LINGUINI VONGOLE £15.95
fresh clams, chilli, garlic, parsley & olive oil

LINGUINI AL GRANCHIO £15.95
fresh crab, chilli, garlic, white wine & lemon juice

BUCATINI AMATRICIANA £9.95
bacon, tomato, onions, & fresh chilli

BUCATINI CARBONARA £9.95
bacon, parmesan, egg yolk & black pepper

GNOCCHI SORRENTINA ✓
£12.95
tomato, fresh basil & mozzarella

GLUTEN FREE FUSILLI AVAILABLE WITH ANY SAUCE

GNOCCHI GENOVESE £12.95
beef brisket in a rich sauce of onions & white wine with grated parmesan

RISOTTO PORCINI ✓
£12.95
porcini mushrooms, thyme & parmesan

SMOKED HADDOCK RISOTTO £12.95
spring onions, white wine, fine beans & spinach, with or without truffle oil

SEAFOOD RISOTTO £15.95
finest seafood, saffron, tomato, garden peas & fresh herbs

LOBSTER RAVIOLI £16.95
in a cherry tomato, spinach & white wine sauce

BREADS

OUR BAKERS FOCACCIA WITH OLIVE OIL & AGED BALSAMIC £4.00 ✓

OLIVE OIL & OREGANO GARLIC BREAD £4.50 ✓

MOZZARELLA GARLIC BREAD £5.95 ✓

SAN MARZANO TOMATO GARLIC BREAD £5.95 ✓

GOATS CHEESE, CRISPY BACON & ROSEMARY GARLIC BREAD £5.95

SPICY GARLIC BREAD, FRESH CHILLI, GARLIC, TOMATO, ONIONS & OREGANO £5.95 ✓

SAN MARZANO TOMATO AND BASIL BRUSCHETTA £4.95 ✓

GRAND SHARERS

CHATEAUBRIAND FOR TWO £70.00
finest fillet of beef cooked to your liking, served with triple-cooked chips, seasonal vegetables, roasted vine tomatoes, green peppercorn sauce & béarnaise sauce

SPAGÓ PLATEAU DE FRUIT DE MER FOR TWO £70.00
half native lobster, fresh crab vols-au-vent, peeled tiger prawns, 6 Maldon oysters, steamed mussels & clams, served with shallot vinegar, tabasco, citrus 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 £4.00

FRENCH FRIES £4.00

FRENCH FRIES WITH TRUFFLE OIL & PARMESAN £5.00

CAJUN SPICED FRIES £5.00

BUTTERED NEW POTATOES £4.00

MASHED POTATOES £4.00

MEDLEY OF SEASONAL VEGETABLES £4.00

PLUM TOMATO, RED ONION & ROCKET SALAD £5.00

DRESSED SIDE SALAD £4.00

SPAGÓ – KEY WINE SELECTION

PINOT GRIGIO, CA TESORE - VENEZIE, ITALY £22.95

BY THE GLASS: 125ml £4.50 175ml £5.95 250ml £8.20

The nose has hints of lemon balm, green apple and pear and the palate is dry and zesty with vibrant floral notes.

SAUVIGNON BLANC 'LE CHARME', CHRISTIAN CABRI - IGP PAYS DU GERS, FRANCE £24.95

BY THE GLASS: 125ml £5.50 175ml £6.20 250ml £8.90

A shimmering bright yellow colour, with an aromatic and fresh nose. On the palate there are flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.

SANGIOVESE, CA' TESORE - PUGLIA, ITALY £22.95

BY THE GLASS: 125ml £4.50 175ml £5.95 250ml £8.20

Bright crimson in colour, the bouquet is of mature fruits with notes of cherry and prune and a typical Sangiovese note of dried herbs. The palate is rich and fruity more red cherry flavours and a smooth mouthfeel. Easy-going, it can be enjoyed by itself or paired with a variety of foods.

RIOJA VEGA TEMPRANILLO - RIOJA, SPAIN £24.95

BY THE GLASS: 125ml £5.50 175ml £6.20 250ml £8.90

Bright ruby red, dark and elegant - the nose is forward, developed and mildly jammy, offering notes of boiled red and black fruits, spice and leather.

PINOT GRIGIO ROSÉ, CA TESORE - VENEZIE, ITALY £24.95

BY THE GLASS: 125ml £5.50 175ml £6.20 250ml £8.90

In the glass we get classic rose aromas, light strawberry, bright raspberry and the palate is lean, crisp and fresh. The finish is light and fresh.

WHITE WINE SELECTION

CHENIN BLANC, FREEDOM CROSS - FRANSCHHOEK, SOUTH AFRICA £28.95

A wine of outstanding value from Chenin, the Cape's favourite white grape. Ripe apple fruit mingles with tropical flavours leading to a beautiful clean, dry finish. As ideal with food as it is without.

CHARDONNAY, HORNHEAD - IGP PAYS DU GERS, FRANCE £29.95

This unoaked Chardonnay is a fruity white, with pear, melon and peach flavours.

RIOJA BLANCO, RIOJA VEGA - RIOJA, SPAIN £32.95

The nose has aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp in the mouth with good length and balance. A simple, easy drinking wine.

GRILLO, RUPE SECCA - SICILY, ITALY £32.95

Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity.

SAUVIGNON BLANC, KUKI - MARLBOROUGH, NEW ZEALAND £34.95

Lifted notes of fresh grapefruit and tropical fruits on the nose leading to a fresh palate with concentrated fruit flavours and a mouth-watering finish.

PECORINO NOI CENTO 2017, ROXAN - ITALY £36.95

A top-class example of an increasingly fashionable Italian grape variety. Full, crisp and dry with a bouquet of flowers and pleasing aftertaste of ripe citrus fruit.

ALBARIÑO, ALBA VEGA - RIAS BAIXAS, SPAIN £38.95

Clean and fresh with delicate citrus notes on the nose and a palate packed with green apple, orange peel and lime flavours.

SANCERRE 'LE PIERRIER', DOMAINE JEAN THOMAS - LOIRE, FRANCE £55.00

Crisp, steely and fresh with distinct grassy notes that are the character of prime Sancerre. This wine has a little more depth and character in the mid-palate and a delicious acidity that keeps the wine fresh and interesting to the bottom of the bottle!

POUILLY FUMÉ, DOMAINE JEAN PABIOT - LOIRE, FRANCE £55.00

Brilliant light yellow. Expressive nose of grapefruit, apple, pear and floral undertones. Lively attack flowing into a suave, full and fresh palate with crisp aromas. Well-balanced, focused and elegant.

CHABLIS, DOMAINE PHILIPPE TESTUT - BURGUNDY, FRANCE £60.00

Tight, mineral and intense with a steely structure. Another great Chablis from this renowned producer.

ROSÉ WINE SELECTION

CÔTES DE PROVENCE 2016, HENRI GAILLARD - PROVENCE, FRANCE £39.95

Shiny pink with pink petal reflections. Develops aromas of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish.

RED WINE SELECTION

CABERNET SAUVIGNON 'MONASTIER', ALAIN GRIGNON - LANGUEDOC, FRANCE £28.95

Deep ruby red, expressive ripe cassis with smoky and peppery hints. Rich and spicy on the palate with pleasant tannins and some coffee at the finish.

NERO D'AVOLA 2016, RUPE SECCA - SICILY, ITALY £29.95

Intense and smooth red wine, full of ripe red berry aromas and flavours supported by soft tannins.

FRAPPATO TERRE SICILIANE IGP, FEUDO DI SANTA TRESA £32.95

Vivid red in colour with gentle purple tones. Fresh on the palate and packed with red berries and delicate sweet spices. The palate is smooth, yet with a lively acidity. This is a very well balanced wine, with a spicy and long lasting finish.

VALPOLICELLA RIPASSO, VILLALTA - VENETO, ITALY £36.95

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied, supple and well-balanced, with a long finish.

MALBEC 'LUNTA', MENDEL - MENDOZA, ARGENTINA £38.95

Dark, rich and intensely flavoured with hints of tobacco, spice and ripe, red fruit.

PINOT NOIR, KUKI - MARLBOROUGH, NEW ZEALAND £39.95

Aromas of red berry, cherry spice with slight savoury notes. The palate shows bright cherry and brambly berry with firm tannins giving succulent length and suppleness.

RIOJA RESERVA, VEGA - RIOJA, SPAIN £42.95

This is where we begin to see more complexity of flavour. The nose has aromas of freshly picked berry fruits with a lovely hint of sweet vanilla. The palate is more intense in flavour with plum, blackcurrant leaf and tobacco aromas. Great balance and wonderful length on the finish.

TÉLÉGRAMME CHATEAUNEUF DU PAPE, LE VIEUX TÉLÉGRAPHE, DOMAINES BRUNIER V S £85.00

Made from younger vines (20 years old), this Châteauneuf has the pepperiness and depth and warmth that this appellation is famed for, but Télégramme gives that and more - rich and smoky with layers of red berries and coffee.

BAROLO, GIRIBALDI - PIEMONTE, ITALY £100.00

A ruby red colour with amaranth reflexes, an evident perception of good fruit appeals to the nose, dried berry and chocolate fruit with hints of flowers. Full body with soft silky tannins and a juicy finish.

AMARONE DELLA VALPOLICELLA, GIUSEPPE LONARDI - VENETO, ITALY £120.00

A great intensity with ripe fruit and wild berry notes combined with cassis and raisin aromas. Powerful and complex with a silky texture and a long finish.

CHAMPAGNE & SPARKLING WINE

PROSECCO IL FRESCO ORGANIC DOC, VILLA SANDI, VENETO, ITALY £32.95 BY THE GLASS 125ml £8.50

A sparkling organic brut wine. Pale straw yellow in colour with fine and persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple and mountain flowers.

LOUIS VEILLE BRUT NV - CHIGNY-LES-ROSES, CHAMPAGNE £60.00 BY THE GLASS 125ml £10.00

Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.

LOUIS ROEDERER BRUT PREMIER NV - REIMS, CHAMPAGNE £80.00

The Roederer style is big, powerful and toasty - though in recent years there has been a hint of primary, youthful fruit showing. Nice fruit and a long balanced finish makes a good party Champagne.

LAURENT-PERRIER CUVÉE ROSÉ - TOURS-SUR-MARNE, CHAMPAGNE £99.00

Bright, salmon-pink in colour. The nose is precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries. Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

DOM PÉRIGNON - EPERNAY, CHAMPAGNE £300.00

"Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche. The fruit is majestic: ripe, fleshy and profound. Beyond the richness and a certain voluptuousness is a strong impression of consistency that prevails. The wine's power is remarkably restrained. The various sensations - silky, salty, sappy, bitter and briny - converge and persist.

LOUIS ROEDERER CRISTAL - CHAMPAGNE £350.00

Cristal is the flagship cuvée from Louis Roederer. Created in 1876, it is composed of Grands Crus from the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs.

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

PACHERENC DU VIC BILH, GASCONY, FRANCE 125ml £7.95

The golden colour and sparkling tints of this wine give us a clue as to its rich, complex nose of preserved fruit (lemon peel), peach jam and white pepper. A rich yet suave palate develops around an acidic framework - the telltale sign of the best Pacherencs.



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