

MEDITERRANEAN & SEAFOOD RESTAURANT

Welcome food lovers...  
**You are amongst friends!**

## TAPAS (€5 EACH OR 3 FOR €12.95)

**POPCORN CHICKEN**  
with BBQ sauce

**GRILLED LAMB CUTLETS**  
with salsa verde

**CHICKEN LIVER PARFAIT**  
with exotic chutney on warm rustic bread

**WARM CAPRESE & PARMA HAM**  
Roasted Buffalo mozzarella wrapped in Parma ham with tomato pesto

**HOMEMADE DUCK SPRING ROLL**  
with hoisin dip

**RISOTTO WITH FRESH ITALIAN PORCINI**  
truffle oil & parmesan

**BUTTERNUT SQUASH RAVIOLI** ✓  
gorgonzola, sage & toasted walnuts

**CAULIFLOWER FRITTERS** ✓  
with curried mayonnaise

**BREADED GOATS CHEESE** ✓  
with beetroot hummus & honey

**PIMENTOS DE PATRON** ✓  
peppers with Maldon sea salt

**HAM HOCK TERRINE**  
with toasted brioche and piccalilli

**MUSSELS WITH CRISPY CHORIZO**  
tomato & herbs with toasted sourdough bread

**PRAWN, SPINACH AND CHERRY TOMATO RISOTTO**  
with a squeeze of lemon

**CORNISH CALAMARI FRITTI**  
with tartar sauce

**TWO COLCHESTER OYSTERS AU NATUREL**  
with tabasco & shallot vinegar

**FRESH CRAB**  
and crushed avocado on warm focaccia with chilli oil

**TENDER CALAMARI CASSEROLE**

olive, caper & tomato sauce  
**BREADED COD GOUJONS**  
with baby gem & lemon aioli mayonnaise

**TUNA & SALMON SASHIMI**  
with pickled ginger, wasabi & japanese dressing

**GRILLED HALLOUMI CHEESE**  
with sundried tomatoes & basil pesto

## PIZZETTE (MINI PIZZA)

**PROSCIUTTO DI PARMA**  
tomato, mozzarella, Parma ham, parmesan, rocket & pesto

**NICOISE**  
San Marzano tomato, mozzarella, anchovies & black olives

**CLASSIC MARGERITA** ✓  
topped with buffalo mozzarella, parmesan & fresh basil pesto

**FOUR LANCASHIRE CHEESES** ✓  
topped with rocket & cherry tomatoes

## SALADS

**CLASSIC CHICKEN CAESAR SALAD** €9.95  
baby gem, chicken breast, crispy pancetta, parmesan flakes, Caesar dressing and crostini

**ROAST CAJUN SALMON** €12.95  
on mixed leaves with parmesan flakes & Caesar dressing

**SHREDDED DUCK** €12.95  
with sesame toast and hoisin dressing

**FRESH SEARED TUNA NICOISE** €12.95  
soft poached egg, black olive tapenade and crostini

**CHICKEN STRIP SALAD** €9.95  
Seared chicken strips on mango, avocado, chorizo crumble with mixed leaves and lemon & olive oil dressing

**WALDORF SALAD** €8.95 ✓  
Fresh apples, celery, grapes and walnuts with a gorgonzola dressing

**BREADED GOATS CHEESE SALAD** €9.95 ✓  
with beetroot hummus, sun dried tomatoes & honey

**CAPRESE SALAD** €8.95 ✓  
plum San Marzano tomatoes & buffalo mozzarella with fresh basil & balsamic reduction

## HOUSE FAVOURITES

**CAJUN CHICKEN WHOLEMEAL WRAP** €9.95  
Cajun chicken, sweet red onion & marinated red peppers with shredded baby gem and smoked paprika mayonnaise

**BAKED WHOLE CAMEMBERT** €9.95  
with pesto crostini, Parma ham and toasted fig & plum salad

**RACK OF BABY RIBS** €11.95  
with homemade BBQ sauce & chunky chips

**CRISPY PORK BELLY SURF & TURF** €19.95  
with grilled giant tiger prawns, scallops, pak choi, crushed potatoes & hoi sin dressing

**SPAGÓ CLUB SANDWICH** €9.95  
warm chicken breast, egg mayonnaise, plum tomatoes & crispy pancetta

**RACK OF LAMB WITH HERB CRUST** €19.95  
on creamed potatoes, buttered vegetables & minted red wine jus

**CUMBRIAN CHICKEN SUPREME** €14.95  
in a light broth of chilli, spring onion & coriander on Lebanese couscous

**SHREDDED DUCK WRAP** €9.95  
with crispy salad & hoi sin dressing

## PIZZA

**MARGERITA** €8.95 ✓  
San Marzano tomato & select mozzarella

**PROSCIUTTO DI PARMA** €12.95  
San Marzano tomato, mozzarella, Parma ham, Parmesan shavings, rocket & pesto

**CALZONE** €14.95  
Folded pizza with mozzarella, ham, mushrooms, Italian spicy salame, ricotta & spinach with a rocket & tomato salad

**MARINARA** €10.95  
San Marzano tomato, selected mozzarella, prawns, mussels, anchovies & tuna

**MINTED LAMB BURGER** €12.95  
with plum tomatoes, grilled haloumi, tzatziki dip & sweet potato fries

**BEER BATTERED COD & CHIPS** €12.95  
with crushed peas & tartare sauce

**SEAFOOD PLATTER** €14.95  
Pink crevettes, oysters, smoked salmon crostini, fresh crab and avocado topped rustic bread, lemon mayonnaise

**BREADED COD GOUJON BURGER** €9.95  
on a brioche bun with baby gem, fresh tomato, chunky tartare sauce & fries

**CRISPY CALAMARI FRITTI** €12.95  
with chunky tartare sauce & salad

**SPAGÓ FISH PIE** €10.95  
Cheddar mash, tarragon velouté & seasonal greens

**MUSSELS WITH CRISPY CHORIZO** €12.95  
tomato & herb sauce & French fries

**TENDER CALAMARI CASSEROLE** €9.95  
olive, caper & tomato sauce with toasted sourdough bread

**VEGETALE** €9.95 ✓  
San Marzano tomato, goats cheese, red pepper & sweet onion

**TONY'S FAVOURITE** €12.95  
San Marzano tomato, buffalo mozzarella, spicy Puglia salame, marinated peppers, rocket and pesto

**FOUR LANCASHIRE CHEESES** €9.95 ✓  
Topped with rocket & cherry tomatoes

**SALSICCIA & FRIARELLI** €12.95 ✓  
Wild Neapolitan broccoli with buffalo mozzarella



## BREADS

**OUR BAKERS FOCACCIA WITH OLIVE OIL & AGED BALSAMIC** €3.50 ✓

**OLIVE OIL & OREGANO GARLIC BREAD** €3.50 ✓

**MOZZARELLA GARLIC BREAD** €4.95 ✓

**SAN MARZANO TOMATO GARLIC BREAD** €4.95 ✓

**ROSEMARY, PANCETTA & GOATS CHEESE GARLIC BREAD** €4.95

**SPICY GARLIC BREAD, FRESH CHILLI, GARLIC, TOMATO, ONIONS & OREGANO** €4.95 ✓

**PLUM TOMATO & BASIL BRUSCHETTA** €4.50

**SMOKED SALMON & CRÈME FRAÎCHE BRUSCHETTA** €4.95

**CREAMY PORCINI & GORGONZOLA BRUSCHETTA** €4.95 ✓

**SPINATA CALABRESE (SPICY SALAMI) WITH BUFFALO MOZZARELLA, ROCKET & BALSAMIC REDUCTION** €4.95

## GRAND SHARERS

**PLATEAU DE FRUITS DE MER FOR TWO** €65.95

Half lobster, one dressed crab, six Colchester oysters, six pink crevettes, steamed mussels & clams, served with warm focaccia & lemon mayonnaise

**CHATEAUBRIAND FOR TWO** €59.00

Finest fillet of beef cooked to your liking served with chunky chips, medley of vegetables, béarnaise & creamy peppercorn sauce. Carved at your table

**HERB CRUSTED WHOLE RACK OF LAMB FOR TWO** €39.95

With truffle infused creamed potato, seasonal vegetables, grilled plum tomatoes & minted red wine jus

## PASTA & RISOTTO

**LINGUINI SPAGÓ** €15.95  
Finest seafood & plum tomatoes

**LINGUINI VONGOLE** €14.95  
fresh clams with garlic, chilli & Tuscan olive oil

**SAN MARZANO SLOW COOKED TOMATO SAUCE** €8.95 ✓

with hint of garlic & basil with your choice of tagliatelle or linguini

**LINGUINI CARBONARA** €9.95  
with crispy pancetta, cream and a poached egg

**SMOKED HADDOCK RISOTTO** €12.95  
leeks & baby spinach with or without truffle oil and a poached egg

**ITALIAN PORCINI RISOTTO** €12.95 ✓  
with or without truffle oil & parmesan flakes

**SEAFOOD RISOTTO** €15.95  
finest seafood & plum tomatoes

**BUTTERNUT SQUASH RAVIOLI** €9.95 ✓  
gorgonzola, sage & toasted walnuts

**KING PRAWN LINGUINI** €14.95

San Marzano cherry tomatoes, white wine, chilli, garlic & parsley

**RIGATONI AMATRICIANA** €9.95

Crispy pancetta, onions, chilli in a slow cooked tomato sauce

**LOBSTER RAVIOLI** €15.95  
In cherry tomato, spinach & white wine sauce

**GNOCCHI WITH AUBERGINE & GOATS CHEESE** €9.95 ✓  
In a tomato sauce finished with rocket

## A BIT ON THE SIDE

**REAL CHUNKY CHIPS** €3.95

**FRENCH FRIES** €3.95

**FRENCH FRIES WITH TRUFFLE SALT & PARMESAN** €4.95

**PLUM TOMATO & RED ONION SALAD WITH BALSAMIC DRESSING** €4.95

**MEDLEY OF TODAY'S VEGETABLES** €3.95

**MIXED LEAF SALAD** €3.95

✓ Suitable for Vegetarians

If you have any food allergy or intolerance, please inform your waiter

PLEASE ASK YOUR WAITER FOR TODAY'S DESSERT SELECTION

## SPAGÓ – KEY WINE SELECTION

**PINOT GRIGIO, ADRIANA, SICILIA, ITALY £19.95**

**BY THE GLASS: 125ml £3.95 175ml £5.50 250ml £7.20**

Packed with refreshing fresh fruit flavours, citrus lemon, ripe green apple and pear characteristics.

**CÔTÉ MAS BLANC, LANGUEDOC, FRANCE £22.95**

**BY THE GLASS: 125ml £4.50 175ml £5.75 250ml £8.20**

A fruit packed palate with peach, white pear and blossom, refreshing acidity and delightful tropical fruit finish.

**SOAVE, TORRE DEI VESCOVI, VICENZA, ITALY £25.95**

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

Plenty of zesty refreshing acidity balanced with stone fruit, citrus tones and a touch of minerality.

**PUERTA VIEJA TINTO, RIOJA, SPAIN £19.95**

**BY THE GLASS: 125ml £3.95 175ml £5.50 250ml £7.20**

Layers of ripe blackcurrant fruit with delicious liquorice and vanilla notes.

**MERLOT, TORRE DEI VESCOVI, VICENZA, ITALY £22.95**

**BY THE GLASS: 125ml £4.50 175ml £5.75 250ml £8.20**

Delicious velvety Merlot with spiced berry aromas and fruit packed palate.

**AGLIANCO ROCCO DEL DRAGONE, CAMPANIA, ITALY £28.95**

**BY THE GLASS: 125ml £6.50 175ml £7.20 250ml £9.75**

Full bodied amazingly smooth and elegant.

Packed full of black cherry, blackcurrant and spiced flavours.

**PINOT GRIGIO BLUSH (ROSÉ), BELFIORE, VENETO, ITALY £22.95**

**BY THE GLASS: 125ml £4.50 175ml £5.75 250ml £8.20**

Fresh summer fruit flavours with refreshing acidity and balance.

## WHITE WINE SELECTION

**CHARDONNAY, TORRE DEI VESCOVI, VICENZA, ITALY £25.95**

Well balanced crisp fruit and fresh clean citrus flavours.

**VONDELING, PETIT BLANC, PAARL, SOUTH AFRICA £26.95**

A delightful blend of Chardonnay, Chenin Blanc and Viognier. Crisp fresh apple, tropical melon and peach flavours with a long smooth finish.

**RIOJA BLANCO, MONTE REAL, CENICERO, SPAIN £26.95**

Barrel fermented and flavour packed, with hints of toasted pineapple and a smoky vanilla finish.

**SAUVIGNON BLANC, LA FORGE, LANGUEDOC, FRANCE £29.95**

Rich with citrus flavour elegant tropical fruit and zesty finish.

**ROUSSANE, LA BASTIDE ST DOMINIQUE, RHONE, FRANCE £29.95**

Delightful layers of white pear and citrus with underlying mineral depth.

**GAVI, ANTARIO, PIEMONTE, ITALY £32.95**

Packed full of delicious zesty citrus character with a savoury almond finish.

**ALBARINO, VEIGA NAUM, RIAS BAIXAS, SPAIN £36.95**

Fresh fruit driven peach and floral notes with refreshing acidity.

**MACON LOCHE, J.DAPAGNEAUX, BURGUNDY, FRANCE £44.95**

Refreshing crisp apple and ripe lime flavour with a rounded creamy vanilla finish.

**POUILLY FUME, DOMINIQUE PABIOT, LOIRE, FRANCE £48.95**

Balanced gooseberry, lime and honey flavours with a hint of smoke on the finish.

**CHABLIS DOMAINE TREMBLAY, BURGUNDY, FRANCE £49.95**

Delicious aromas of citrus fruit, ripe green apple flavours and a distinct mineral finish.

**SANCERRE, CHÂTEAU DE SANCERRE, LOIRE, FRANCE £55.95**

Classic restrained Sauvignon Blanc with subtle fruit character and delightful fresh finish.

**CHATEAUNEUF DU PAPE BLANC, LA BASTIDE ST DOMINIQUE, RHONE, FRANCE £69.95**

Pure aromatic expression showing beautiful flavours of Poire William, apricot stone fruit, honey and aniseed.

**MEURSAULT, LES MEURGERS, DOMAINE MAZILLY, BURGUNDY, FRANCE £99.00**

Rich, luxurious Chardonnay, ripe fruit flavour with distinct flinty notes, toasty finish.

## ROSÉ WINE SELECTION

**CHÂTEAU ASTRELUS ROSÉ, BORDEAUX, FRANCE £32.95**

Delicious light fresh flavours of grapefruit and ripe red berries.

**BY-OTT, DOMAINES OTT, PROVENCE, FRANCE £59.00**

An elegant expression of fresh fruit vivaciousness and richness.

Distinct peach and nectarine flavours with a subtle long finish.

## RED WINE SELECTION

**PINOT NERO, TORRE DEI VESCOVI, VICENZA, ITALY £25.95**

Lighter style red with flavours of violets, red berries and cherry.

**SALICE SALENTINO, TRULLI, PUGLIA, ITALY £26.95**

Red berries, fresh herbs and dried fruit abound in this full bodied bold wine.

**BARDOLINO, TORRE DEI VESCOVI, VICENZA, ITALY £28.95**

Bright cherry red with black cherry, plum fruit and spiced clove flavours.

**BARBERA E100, PIEMONTE, ITALY £28.95**

An elegant soft wine with black cherry and dried fruit characteristics.

**CABERNET SAUVIGNON, LA FORGE, LANGUEDOC, FRANCE £29.95**

Delicious ripe black fruits, eucalyptus, liquorice and vanilla flavours.

**PRIMITIVO, LUCALE, PUGLIA, ITALY £32.95**

Full bodied with raspberry, redcurrant and cherry fruit layered with a spiced oak finish.

**CHÂTEAU ASTRELUS, BORDEAUX SUPERIEUR, FRANCE £34.95**

Generous fruit driven claret showing plum, black cherry and chocolate flavours.

**VALPOLICELLA RIPASSO, VILLALTA, VENETO, ITALY £34.95**

Packed full of flavour, redcurrant, raspberry and cherry fruit flavour, balanced with a spiced oak finish.

**MONTE REAL TINTO RESERVA, RIOJA, SPAIN £38.95**

Blackcurrant and strawberry fruit with plenty of liquorice, vanilla and spiced notes.

**PINOT NOIR, HIGHFIELD ESTATE, MARLBOROUGH, NEW ZEALAND £44.95**

Ripe plum, cherry and blackcurrant flavours with a smooth elegant finish.

**CHATEAUNEUF DU PAPE, LA BERNADINE, CHAPOUTIER, RHONE, FRANCE £85.95**

Complex but subtle flavours of blackcurrant, plum, roasted coffee and cinnamon finished with spicy liquorice.

**CHÂTEAU VIEUX MAILLET, POMEROL, BORDEAUX, FRANCE £110.00**

Beautiful deep red showing crushed raspberry, cherry and plum fruit. Silky tannins and perfumed finish.

**AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY £110.00**

Vinified from dried grapes giving the wine great concentration and richness. Dark cherry, chocolate, fig and dried fruit with a delicious persistent finish.

**BAROLO, PIO CESARE, PIEMONTE, ITALY £130.00**

Distinct quality wine showing layers of ripe cherry, rose petal, black pepper, clove, tobacco and leather.

## CHAMPAGNE & SPARKLING WINE

**PROSECCO DRUSIAN VALDOBBIADENE SUPERIORE, VENETO, ITALY £29.95 BY THE GLASS 125ml £7.50**

Superior quality and flavour, a stunning example of top quality DOCG Prosecco.

**CLAUDE BARON SAPHIR BRUT, CHAMPAGNE £55.00 BY THE GLASS 125ml £8.50**

Great Champagne, plenty of zesty citrus fruit complemented with delicious biscuit finish.

**LOUIS ROEDERER BRUT PREMIER, CHAMPAGNE £79.00**

The Brut Premier offers the perfect balance of finesse and forcefulness.

**LAURENT PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE £99.00**

The preferred choice for the discerning rosé Champagne fan.

**CUVÉE DOM PÉRIGNON, CHAMPAGNE £280.00**

Allegedly responsible for the creation of the first ever Champagne!

**LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE £300.00**

Cristal commissioned by the Tsars of Russia, enjoyed by the connoisseur.

## CONNOISSEURS SELECTION\*

The Connoisseurs selection offers some of the most sought after and exclusive wines ever produced to be enjoyed via pre-order from our independent wine supplier. All these wines have been stored in bond at optimum conditions and have outstanding provenance.

Please note that although all care has been taken to ensure the quality of these items purchases of vintage wine are entirely at the onus of the consumer.

### CHATEAU LATOUR

Awarded Grand Cru Classe status in the 1855 Paris classification of the wines of the Medoc. Chateau Latour has remained at the forefront of Bordeaux production and is sought after worldwide. Powerful, vigorous and muscular with colour, depth and minerality bringing this legendary wine to be considered second to none.

**1993 CHATEAU LATOUR, GRAND CRU CLASSE, PAUILLAC, BORDEAUX £795.00**

incredible quality, possibly the best Bordeaux produced within Pauillac.

**1990 CHATEAU LATOUR, GRAND CRU CLASSE, PAUILLAC, BORDEAUX £950.00**

A 5 star rated vintage providing a wine, dark, rich and generous in style.

**1982 CHATEAU LATOUR, GRAND CRU CLASSE, PAUILLAC, BORDEAUX £2,750.00**

The most sought after vintage for Bordeaux enthusiasts since 1945!

A rare opportunity to enjoy one of the greatest wines ever produced.

Rich, opulent and concentrated, the holy grail for wine enthusiasts and professionals.

### CHATEAU LAFITE

Chateau Lafite is the property that topped the list of first growths in 1855, the style has rarely changed. Elegance and finesse and the ability to age are all the hallmarks expected of Lafite.

**1990 CHATEAU LAFITE, GRAND CRU CLASSE, PAUILLAC, BORDEAUX £1,550.00**

A more feminine take on this superb vintage, plenty of powerful depth of flavour with a delicate, silky touch.

### CHÂTEAU MARGAUX

Chateau Margaux produces wines of elegance and density showing a purity of fruit, poise and class which rouse the senses with fragrance and harmony.

**1985 CHÂTEAU MARGAUX, GRAND CRU CLASSE, MARGAUX, BORDEAUX £795.00**

A superb vintage showing fruit and charm, fine balanced fragrance and opulence.

**1989 CHÂTEAU MONTROSE, 2EME CRU, ST ESTEPHE, BORDEAUX £350.00**

Montrose has made its reputation with wines deeply coloured, firm, powerful and austere but which age amazingly well.

**1989 CHÂTEAU LYNCH BAGES, 5EME CRU, PAUILLAC, BORDEAUX £350.00**

A rich powerful, structured wine with balanced acidity and silky smooth tannins from an outstanding vintage.

### DOMAINE DE LA ROMANEE CONTI

The Domaine Romanee Conti (widely known as DRC) is the most famous producer in Burgundy. It has an array of vineyards and reputation which are second to none. DRC is rightly regarded as one of the world's greatest estates an opinion supported by the quality, longevity and prices of the wines.

**1995 DOMAINE DE LA ROMANEE GRAND ÉCHEZÉAUX GRAND CRU, CÔTE DE NUITS, BURGUNDY £1,400.00**

A complete layered wine silky, intense and violet scented. Superb depth and power, packed with ripe generous black fruits, dark cherry, menthol and liquorice character. Persistent and harmonious.

**1996 DOMAINE DE LA ROMANEE CONTI RICHEBOURG GRAND CRU, CÔTE DE NUITS, BURGUNDY £2,500.00**

Considered to be amongst the most opulent of the Grand Cru wines from Vosne-Romanee. A monumental vintage showing huge flavours of wild cherries with plummy fruit and liquorice all backed up with balanced tannins, acidity and a distinct black cherry and peat finish.

### BODEGAS RIOJANAS, HISTORIC VINTAGES

**1998 MONTE REAL GRAN RESERVA, RIOJA, SPAIN £150.00**

Unique, mature Rioja from the stunning 1998 vintage. Stored at peak condition and aged within the winery in Cenicero prior to being delivered to our UK suppliers.

**2011 PIO CESARE BAROLO ORNATO, PIEMONTE, ITALY £180.00**  
Produced in small quantities and only in excellent vintages, this extra rich Barolo is dense with supple tannins, concentrated ripe fruit and is both elegant and powerful with an extremely long life.

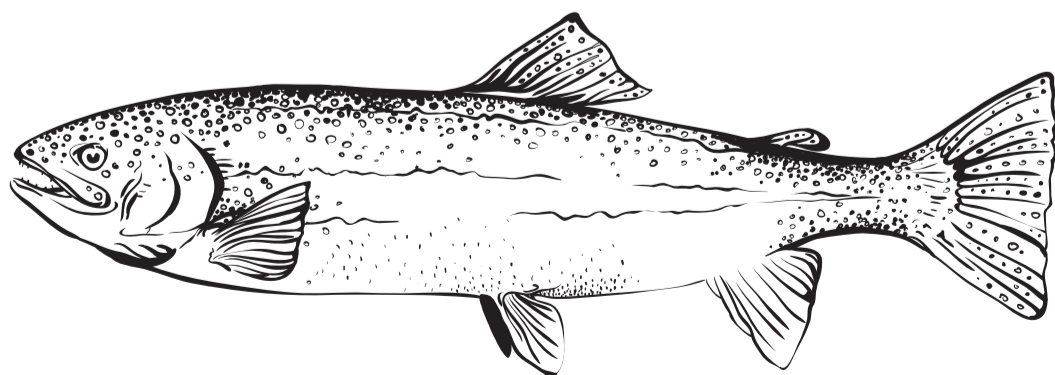
**2004 VEGA SICILIA VALBUENA, RIBERA DEL DUERO, SPAIN £250.00**

Much sought after the Valbuena shows ripe damsons and plums on the nose following onto a palate busting with flavour, forest fruits, juicy cherries and almond notes. Precise and focused yet fresh and rich.

### CRISTAL ROSÉ

**CHAMPAGNE £800.00**

Sweet flavours of white flowers, red fruits, caramel, and Tarte Tatin. The full, round, and refined texture in the initial attack, which is characteristic of the Louis Roederer Champagne House, is complemented by a winey—though not full-bodied—structure and a remarkable freshness, giving an impression of great finesse and strengthening the wine's precision.



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[www.spagolytham.uk](http://www.spagolytham.uk)

**\*ON PRE-ORDER - FULL PAYMENT REQUIRED**