

— HOUSE COCKTAILS —

PRINNY ROSE £9.00

Beefeater Gin, Grapefruit, Lime, Rose Lemonade

THE SPRING THYME £9.50

Gin, St Germain, Cucumber, Thyme, Ginger

PADOVA SOUR £9.50

Peach, Aperol, Lime, Egg Whites

FROZEN MANGO SHERBET £9.00

Gin, Mango, Citrus

CAIPIRINHA NO.1 £9.50

Pimms, Cachaca, Strawberry, Lime

AFTER 8 MARTINI £9.50

Crema de Menthe, Cacao, Milk, Cream

— CLASSICS —

COSMOPOLITAN £9.00

Absolut Citron, triple sec, cranberry, lime

MARGARITA CLASSIC/FROZEN/TOMMY'S £9.00

Olmecca Blanco, triple sec/agave, lime

PIÑA COLADA £9.50

Havana 3, coconut cream, pineapple, lime

ESPRESSO MARTINI £9.00

Vanilla vodka, espresso, coffee liqueur

FRENCH MARTINI £9.00

Vanilla vodka, Chambord, pineapple juice

P*RNSTAR MARTINI £10.00

Vanilla vodka, Passoa, passion fruit, cava

OLD FASHIONED FROM £10.00

Bulliet / Woodford / Nikka

STRAWBERRY SANGRIA

Glass - £8.50 Jug - £18.95

Rosé, Strawberry, Cranberry, Apple, Elderflower

Just ask your server for anything not listed

— MONDAY NIGHT SOCIAL —

2 courses and a bottle of house wine each for £32.50pp
(£6 supplement applies to all steaks)

— GLUTEN FREE MENU —

— STARTERS —

Soup of the day, GF bread (v) £5.95

Honey & chilli crispy chicken wings, spring onions & sesame seeds £7.95

Goat's cheese mousse, pear & caramelised walnut salad & honey dressing (v) £7.50

Pan seared king prawns, chilli & garlic butter, chargrilled GF bread £9.95

Hummus, GF bread, spiced tomato & pepper salsa (v) £6.95

Crispy calamari with sweet chilli, caper and parsley dressing £7.50

— FISH —

Pan fried seabass fillets, herb crushed new potatoes, wilted spinach & chive cream sauce £18.95

Pan fried salmon and seabass, with king prawns, sautéed potatoes, chorizo and hollandaise £19.95

— VEGETARIAN —

Marinated cauliflower steak, chilli & garlic turnip top and shallot fricassee, coriander yoghurt (v) £13.95

Ask to see our vegetarian or vegan menu

— MEAT —

FROM THE GRILL

8oz Rump steak £23.50

10oz Ribeye steak £28.95

10oz Sirloin steak £28.95

All steaks served with chunky chips, roast tomato, mushroom & choice of sauce

Sauce options:
Peppercorn / Béarnaise / Red wine jus

Crisp pork belly, Lyonnaise potatoes, green beans, spiced apple compote, red wine jus £18.95

Pan roast chicken breast, sweet potato dauphinoise, savoy cabbage & bacon, red wine jus £17.95

— SIDES —

Gordal olives £3.95

Chilli & garlic greens £4.50

House salad £3.95

Homemade chips £4.50

Skinny fries £3.95

— DESSERTS —

Chocolate brownie, chocolate toffee sauce & honeycomb ice cream £7.50

Lemon posset, drunken raspberries, mint, £7.50

Salted caramel cheesecake £6.95

Cheshire farm ice cream £5.95

Selection of artisan cheeses with red onion marmalade, grapes and GF crackers £8.95

— SPRITZ —

Aperol £8.50

Campari £8.50

Passion fruit £8.50

Grapefruit £8.50

Elderflower, Limoncello & mint £8.50

Prosecco Royale £8.50

French 75 £8.50

Violet Royale £8.50

— GIN BAR —

Beefeater Gin, London £4.25

Beefeater Pink, London £4.25

Beefeater Blood Orange, London £4.25

Hendricks, Scotland £4.50

Whitley Neil Rhubarb & Ginger, L'pool £4.50

Whitley Neil Raspberry, Liverpool £4.50

Boe Violet / Boe Passionfruit, Scotland £4.50

Opihr Oriental Spiced, Birmingham £4.50

Gin Mare, Spain £4.50

Plymouth Sloe Gin, Plymouth £4.50

Bloom Jasmine & Rose, London £4.50

Sacred Grapefruit, London £4.50

Chase Marmalade, Seville £5.20

Monkey 47, Germany £5.20

Plus many more - ask your server

Some of our dishes contain nuts and other allergens. Please see a member of management about any dietary requirements. A discretionary 10% service charge will be added to tables of 8 or more. Every penny goes directly to our staff.

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have allergen cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings that the supplier has provided.

— BOTTLED BEER —

Daura Gluten Free Spain 4.7% 330ml	£4.80
Mayador Cider Spain 4.1% 330ml	£4.80
Kopparberg Strawberry & Lime Sweden 4% 330ml	£4.80
Kopparberg Mixed Fruit Sweden 4% 330ml	£4.80
Gin In a Tin Finland 5.5%	£5.30

— SOFT DRINKS —

Diet Coke/Coke Zero/Coke 330ml	£3.00
Sprite Zero 330ml	£3.00
San Pellegrino Limonata/Aranciata 330ml	£3.00
Franklin & Sons Dandelion & Burdock 275ml	£4.00
Fentimans Rose Lemonade 330ml	£3.50
Franklin & Sons Ginger Beer 275ml	£3.50
Apple / Cranberry / Pineapple Juice	£2.00
Fresh Orange Juice	£2.50
Acqua Panna Still 500ml	£3.25
San Pellegrino Sparkling 500ml	£3.25
Home Made Soft Drinks	
Passion Fruit Lemonade	£3.95
Raspberry & Elderflower Cooler	£3.95
Scouse Lilt	£3.95
Mango Social	£4.25

— WHITE WINE —

	175ml	500ml	Bottle
El Velero Valdepenas, Spain Verdejo	£5.75	£15.40	£22.95
Nyala Western Cape, South Africa Sauvignon Blanc	£5.95	£16.00	£23.95
Cullinan View Western Cape, South Africa Chenin Blanc	£6.20	£16.75	£24.95
Il Conto Vecchio Veneto, Italy Pinot Grigio	£6.40	£17.20	£25.95
Tierra Central Valley, Chile Chardonnay - Unoaked	£6.65	£18.10	£26.95
Arca Nova Minho, Portugal Vinho Verde			£28.95
Vina Pomal Blanco Rioja, Spain Viura, Malvasia			£29.95
Southern Rivers Marlborough, New Zealand Sauvignon Blanc	£8.15	£21.50	£30.95
Tuffolo Gavi Piemonte, Italy Cortese di Gavi			£32.95
Paco & Lola 'LoLo' Rias Baixas, Spain Albarino			£34.95
Paul Deloux Chablis Burgundy, France Chardonnay			£45.95

— RED WINE —

	175ml	500ml	Bottle
El Velero Valdepenas, Spain Tempranillo	£5.75	£15.40	£22.95
Villa Serena Veneto, Italy Merlot	£6.40	£17.20	£25.95
Nyala Western Cape, South Africa Cabernet Sauvignon	£6.20	£16.75	£24.95
Casalbordino Abruzzo, Italy Montepulciano			£25.95
Castillo Clavijo Rioja, Spain Tempranillo	£6.65	£18.10	£26.95
Les Nuages Loire Valley, France Pinot Noir			£27.95
Alamos Mendoza, Argentina Malbec	£7.50	£19.50	£28.95
Borga dei Trulli Salice Salentino Puglia, Italy Negroamaro, Malvasia Nero			£30.95
Chalk Hill Fleurieu, Australia Shiraz			£34.95
Vina Pomal Centenario Reserva Rioja, Spain Tempranillo			£41.95
Antica Villa Delle Rose Amarone della Valpolicella Veneto, Italy Corvina, Corvinone			£47.95

— ROSE WINE —

	175ml	500ml	Bottle
El Velero Rosado Castilla, Spain Tempranillo, Garnacha	£5.75	£15.40	£22.95
Riptide California, USA Zinfandel	£6.20	£16.75	£24.95
La Maglia Rosa Veneto, Italy Pinot Grigio	£6.40	£17.20	£25.95

— SPARKLING WINE —

	125ml	Bottle
Pigalle Brut France	£5.85	£25.95
Galanti Rosé Veneto, Italy	£5.95	£26.95
Vitelli Prosecco Spumante Veneto, Italy		£30.95
Bottega Rose Gold Prosecco Veneto, Italy		£46.95
Perrier Jouet Champagne, France		£84.95

— HOT DRINKS —

Coffee with warm milk	£3.00
Espresso	£2.50
Cortado	£2.80
Cappuccino / Latte / Flat white	£3.50
Mocha	£3.75
Hot Chocolate	£3.75
Liqueur coffees	from £4.95
Tea	£2.50
English Breakfast, Earl Grey, Green Tea, Fresh Mint	

All wines by the glass are available in 125ml measures

16-20 HANOVER ST LIVERPOOL L1 4AA TEL: 0151 709 8784



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