

To Begin With...

Bellini Bliss 7.5
prosecco, raspberry puree, basil

Aperol Spritz 8
aperol, prosecco, franklin & sons 1886
soda water

The Perfect Negroni 8.5
vii hills gin, campari, ver-mo' vermouth

Nibbles

Olives 4
the italian mix (v) (vg)

Our Favourite Nut Mix 4
macadamia, valencia almonds
& cashews (v) (vg)

Bliss Sausage Roll 4
english orchard chutney

Joe & Seph's Popcorn 4
ask for today's flavours (v)

Warm Tear & Share 6
spinach, garlic & regato cheese dip (v)

Starters

Bowl & Bread 6
daily soup, penny loaf,
salted english butter

Southport Brown Shrimp 9
sourdough toast, pickled pink onions

Griddled Asparagus 8
regato cheese, cracked black pepper (v)

Caprese Toast 7
carelton crowdie goats' cheese,
harissa roast tomatoes, rocket (v)

Lemon Pepper Crispy Calamari 7/10
parsley, roasted garlic mayo (sm/big)

Sharing

Cured Meat & Grissini 14
the butcher's block selection

Falafel & Feta 14
hummus, flatbread, olives (v)

Fritti 14
calamari, popcorn prawns, tater tots,
roasted garlic mayo, bloody mary

*If you suffer from a food-related allergy
or intolerance, please let us know.

Allergen information for this menu is
available on request. Foods described
in the menu may contain nuts
or derivatives of nuts.

#fromourlittlebookoflove

Sandwiches

Open Smashed Avo & Egg 8
sourdough toast, hard-boiled egg, rocket
& harissa cherry tomatoes (v)

Bloody Mary Cheese Toastie 8
mature cheddar, bloody mary ketchup

Classic Chicken Club 10
crispy bacon, tomato, little gem, mayo

Crunchy Veg & Hummus 8
avocado, carrot, pickled pink onions,
cucumber, tomato, little gem (v) (vg)

Chunky Fish Finger 10
brioche bun, crispy lettuce, zesty tartar

Big Bliss Sausage Roll 8
english orchard chutney, brown sauce
yeah, we know it's not a sandwich...

Add chubby chips or sweet potato fries 3.5/4

Hearty Salads

Green Goddess 10
tenderstem broccoli, sugar snaps, french
beans, asparagus, rocket, black sesame,
hummus, miso dressing (v) (vg)

The Wedge 10
little gem, crumbly lancashire cheese,
tomato, radish, buttermilk dressing (v)

Little Gem Chicken Caesar 12
crispy bacon, regato cheese,
housemade croutons, caesar dressing

Burgers

The Bliss Burger 15
225g beef patty, mature cheddar cheese,
crispy bacon, sliced tomato, little gem,
secret sauce, pickled onions,
brioche bun & chubby chips

The Vurger 15
plant-based beetroot & mushroom patty,
sliced tomato, little gem, vegan mayo,
pickled onions, brioche-style bun
& vegetable crisps (v) (vg)

Mains

**Beer Battered Haddock
& Chubby Chips** 15
crushed peas & zesty tartar sauce
Prefer your fish simply grilled? Just ask.

Wild Mushroom Ravioli 15
shiitake, rocket, regato cheese,
thyme butter, crispy sage (v)

Slow Roast Chicken & Ham Pie 14
house mash, peas, mustard cream sauce

Red Lentil & Chickpea Curry 15
cauliflower, sweet potato, basmati rice,
crispy pappadums, mango chutney (v) (vg)

**Pan-Roasted Basil Pesto
Chicken Breast** 16
house mash, tenderstem broccoli

Steaks

British, 21 day-aged. Served with spinach gratin,
roasted cherry tomatoes on the vine & chubby chips.

Rump **18**
255g

Rib Eye **27**
275g

Fillet **26**
200g

Sauces: peppercorn, red wine & caramelised shallot
or blacksticks blue cheese 2.5

Sides

House Mash (v) 3.5 **Chubby Chips** (v) 3.5 **Sweet Potato Fries** (v) 4

House Salad (v) 3.5 **Spinach Gratin** (v) 4 **Seasonal Greens** (v) 4

For total Bliss, just wait 'til you taste our desserts!

BLISS KITCHEN

The Classic Collection

Clover Club 8.5
vii hills gin, raspberr syrup,
fresh lemon juice & egg white

A Sweet Summer 9
sv meloncello, lemon juice, topped
with cattier champagne

Caipirinha 8.5
yaguara branca cachaca, fresh lime,
sugar syrup

Aperol Spritz 8
aperol, prosecco topped with franklin
& sons 1886 soda water

The Perfect Negroni 8.5
vii hills gin, campari, ver-mo' vermouht

Daiquiri 8
bacardi carta blanca rum, lime juice

Espresso Bliss 8.5
sv amaretto, espresso, salted caramel

The Bubbly One 8.5
blu lie vodka, wild berry puree,
pineapple juice, fresh lemon juice
topped with prosecco

Laydown (non alcoholic)

Stay Safe 6.5
green tea, pineapple juice, fresh mint,
homemade ginger syrup & fresh lemon

The Charming One 7.5
seedlip 94, cherry syrup,
cold brew jasmine tea

Empty Bubble 6.5
fresh lemon juice, apple juice, lemon
verbena syrup topped with seltzer

Beers

draught

Camden Hells Lager 3/4.5

Camden Town Pale Ale 3/4.5

Menabrea Blond 2.5/4.5

Guinness 2.5/4.5

by bottle/can

Menabrea Bionda Lager 330ml/3.5

Menabrea Ambrata 330ml/4.5

Camden Pale Ale 330ml can/4.5

Camden Hells Lager 330ml can/4.5

Estrella Galicia (non-alcoholic) 330ml/3.5

Aspall Premier Cru Cider 500ml/5

Orchard Pig Revelle Cider 500ml/4

G&T all 50ml measures

Vii Hills Italian Dry Gin, Italy 8
franklin & sons elderflower tonic,
lemongrass & orange twist

Plymouth, England 8
franklin & sons natural indian tonic
& lime wedge

Whitley Neill Quince, England 8.5
franklin & sons rhubarb tonic
& dry hibiscus

Hendrick's, Scotland 8.5
franklin & sons natural light tonic,
cucumber & orange peel

Audemus Pink Pepper, France 8.5
franklin & sons pink grapefruit tonic
& lemon thyme

Gin Mare Olive & Rosemary, Spain 8.5
franklin & sons rosemary tonic,
rosemary & olives

Opihr Oriental Spiced, England 8.5
franklin & sons sicilian lemon tonic,
star anise & lemon twist

D1 Gin, England 9
franklin & sons natural indian tonic
& a grapefruit twist

Monkey 47, Germany 10
franklin & sons natural light tonic,
sage spring & a ginger slice

Seedlip 94, England 7.5 (non-alcoholic)
franklin & sons natural elderflower tonic,
lime & grapefruit

Champagne & Sparkling Wine

125ml/bottle

**Prosecco Spumante Brut,
IL Follo, Treviso**
6.5/26

apple, lemon
& melon

**Cattier Champagne Brut,
'Icône', France**
11.5/65

apricot, orange
& redcurrant

**NV Classic Cuvée Brut,
Nyetimber, England**
75

brioche, apple crumble
& redcurrant

White Wine 175ml/250ml/btl

**Vermentino, Domaine Les Yeuses,
France** 5.5/7.5/21.5
citrusy, green apple & lemon

**Pinot Grigio, Delle Venezie
Cantina Valdadige, Italy** 6/8/23
apple, white peach & mineral

**Chardonnay, Domaine de
Valensac, France** 6.5/8.5/26.5
lemon butter, honeysuckle & melon

**Sauvignon Blanc, Two Rivers
of Marlborough, New Zealand** 7.5/11/33
kiwi, passion fruit & guava

**Chenin Blanc, Indaba, Western Cape,
South Africa** 22
citrus, lemon & mineral

**Gavi, Etichetta Bianca Tenuta
la Marchesa, Italy** 35
pear, apple & lime

**Riesling, Trocken Weingut
Braunewell, Germany** 36
mandarin, lime & white peach

**Chablis, Domaine Adhémar
et Francis Boudin, France** 42
citrusy, apple & lemon butter

Rose Wine 175ml/250ml/btl

**Grenache-Cinsault Rosé,
Domaine Saint Félix, France** 5.5/7/21.5
redcurrant, grapefruit & mineral

**MiP*, Classic Rosé, Made in Provence,
France** 8/11/33.5
white flower, redcurrant & peach

Red Wine 175ml/250ml/btl

**Shiraz, Murphy, Trentham Estate,
Australia** 5.5/7.5/21.5
plum, redcurrant & dark cherry

**Merlot, Domaine les Yeuses,
France** 6/8/22.5
plum, blackberry & redcurrant

**Garnacha, Bodegas y Viñedos
Monfil, Spain** 6.5/8.5/25
mulberry, pepper, raspberry

**Pinot Noir, Puy-De-Dôme
Cave de Verny, France** 7.5/10/31
violet, red cherry & spice

**Malbec, Chakana,
Argentina** 2017 32
dark plum, morello cherry & mocha

**Rioja, Rey Don Garcia Crianza
Bodegas Ruconia, Spain** 2016 34
dark plum, chocolate & blackcurrant

**Chianti, Haurio Colli Senesi
Mormoraia, Italy** 2016 36
morello cherry, violet & raspberry

**Pinot Noir, The Crater Rim,
Canterbury, New Zealand** 2015 42
violet, redcurrant, asian spice

**Shiraz, Bugalugs Barossa Tim Smith
Wines, Australia** 2017 44
dark cherry, blackberry & spice

**Cabernet Sauvignon - Merlot, Château
Capbern Gasqueton Saint Estèphe
Bordeaux** 2011 47
cedar, blackcurrant & violet