



SAMPLE FOOD MENU

SUBJECT TO CHANGE

VEGETARIAN (V) | VEGAN (VE) | GLUTEN FREE (GF) | DAIRY FREE (DF)

CLUB FISH

SINGLE , TRIO , 1/2 DOZEN OYSTERS

All served with lemon wedges and your choice of shallot vinegar & tabasco (GF)

SPECIALITIES

LOBSTER ROLL

Homemade Italian Club Bakery brioche roll filled with lobster in a garlic & chive mayo

SPANISH OCTOPUS

Sautéed octopus and chorizo with fried new potatoes and buffalo sauce

SAUCES

GARLIC BUTTER

TARTARE SAUCE

LEMON AIOLI

SPECIAL OYSTER

Burrata, candied chilli's, caramelised peach, parsley oil

CHIPPY SPECIALS

CLUB FISH AND CHIPS

Our signature Fish and Chips served with our homemade tartare, mushy peas and lemon

BATTERED KING PRAWNS

King prawns fried in batter and served with lime aioli

FISH FINGER BUTTY

Battered fish goujons, tartare sauce, cherry tomatoes and shredded lettuce

LOADED CHIPS

JUST CHIPS (V)

BALSAMIC PARMESAN CHIPS

CARBONARA CHIPS



CLUB FISH FAVOURITES

CRAB BAO BUNS

Grilled bao bun, filled with shredded lettuce, crab and mascarpone mousse with chillies and spring onion topped with a balsamic glaze

CREAMY MUSSELS

Steamed Scottish Mussels in a cream, onion and garlic sauce served with crostini

GF OPTION AVAILABLE

FOCACCIA BITES

The Italian Club Bakery homemade focaccia with garlic butter, parmesan & balsamic glaze, baked until crispy

BRUSCHETTA

Homemade garlic bruschetta topped with tomatoes, baked until crispy (V/VE)

GAMBAS PIL PIL

King prawns sautéed with garlic, chillies, butter and white wine topped with homemade crostini

SEARED SCALLOPS

Scallops served with truffle mash potato, crispy shallots

LOBSTER & SERRANO HAM CROQUETTES

Lobster bechamel and cheese filled croquettes topped with lime aioli and crispy Serrano ham

WHOLE LOBSTER AVAILABLE FOR PREORDER

Please see our instagram @clubfishdukest

DESSERTS

NUTELLA TIRAMISU

Classic Italian coffee dessert with cream and sponge fingers (V)

BONEANDBLOCK

STEAK FRITES

Aged rump steak, garlic butter, beef dripping fries, watercress (GF)
ADD GARLIC PRAWNS, PEPPERCORN SAUCE OR CHIMICHURRI

AGED BURGER

American cheese, burger sauce, sliced onion, dill pickles

BBQ BEEF BRISKET ROLL

Slow cooked beef brisket, BBQ sauce, celeriac & mustard slaw,
crispy shallots

STEAK CIABATTA

Horseradish mayo, onion jam, watercress

GRILLED LAMB KEBAB

Grilled spiced lamb, hummus, mint, chimichurri, pickled onion, cucumber
salad. Served on a grilled flatbread

PORK TOMAHAWK

Dry aged pork tomahawk, romesco, chimichurri, flaked almonds and fried egg

BONEANDBLOCK

SPECIALITY GRILL

250G SIRLOIN STEAK

40 day dry aged Sirloin Steak.
Includes one side and one sauce

300G RIBEYE

40 day dry aged ribeye steak.
Includes one side and one sauce

250G FILLET

40 day dry aged Ribeye Steak. Includes one
side and one sauce

1KG RARE BREED COTE DE BOEF

40 day dry aged Cote de Boeuf from Highland cows,
aged in our Himalayan salt chambers. This type of ageing
allows more natural grass-fed marbling of the beef

Includes two sides and two sauces

Great to share between 2-3 People

ADD GARLIC PRAWNS

SIDES

BEEF DRIPPING FRIES (GF)

SWEET CHILLI HALLOUMI BITES

Fried halloumi glazed in sweet chilli sauce

TRUFFLE FRIES

Beef Dripping Fries served with Parmesan and Truffle

CRISPY FRIED MUSHROOM

Pano fried field mushrooms, roast garlic aioli &
parmesan

TENDERSTEM BROCCOLI

Charred Tenderstem, romesco, vinaigrette,
toasted almonds (V/VE/GF)

SAUCES

Chimichurri sauce (V/VE/GF) , Peppercorn sauce (GF),
Cafe de Paris Butter (GF), Red Wine Gravy (GF)

STICKY TOFFEE PUDDING

With toasted hazelnuts, toffee sauce & clotted cream (V)

CAHITA

THE FAMOUS CAHITA CUBANO

Pulled mojo pork shoulder, roast ham, house pickle, gouda cheese, and sweet mustard served on a pressed toasted roll

BEEF DIP SANDWICH

Pulled slow-cooked beef, garlic & herb butter, caramelised onions & Gouda cheese on a soft roll with beef gravy dip

FRIED CHICKEN CAESAR SANDWICH

Buttermilk fried chicken caesar sandwich, crispy bacon, romaine lettuce, caesar dressing, crumbled cheese on a toasted ciabatta

GRILLED HALLOUMI CAESAR SANDWICH

Grilled Halloumi Caesar sandwich, crispy bacon, romaine lettuce, Caesar dressing, crumbled cheese on a toasted ciabatta (V)

BARBECUED MOJO CHICKEN THIGHS

Grilled chicken thighs, off the bone. With sticky thyme honey, garlicky green mojo and pickled veg slaw - garnished with a sprinkle of coriander (GF)

STICKY BBQ PORK RIBS

Grilled pork spare ribs in guava barbecue sauce with house pickle

GRILLED HALLOUMI

Grilled halloumi with romesco sauce, thyme honey, seeds & crispy herbs (V)

CAESAR SALAD

Romaine lettuce, caesar dressing, manchego, croutons (V)

ADD CHICKEN

ADD HALLOUMI (V)

STICKY CHORIZO BITES

Chorizo de Leon in sticky honey glaze with crumbled cheese

THE CAHITA BARBECUE SHARER TRAY

Loaded barbecue sharing tray with guava bbq ribs, chorizo de Leon bites, garlic & herb hash browns, house gravy, garlic butter grilled bread and selection of pickles

CAHITA

AVOCADO ON TOAST

Avocado on buttered toast, with confit plum tomatoes
seeds and sliced herbs (VE)

ADD GRILLED HALLOUMI

ADD CHORIZO DE LEON

SWEET POTATO FRIES

CAHITA seasoning, sour cream, romesco sauce and fresh
sliced herbs (V/VE option available)

CHEESY GARLIC HASH BROWNS

Portion of 4 hash browns, garlic & herb seasoning,
fresh herbs and grated manchego cheese (V)

FRIED CHICKEN & GRAVY

Masa fried chicken with gravy pot & house pickles

PADRON PEPPERS

Padron peppers in garlic & herb seasoning with
lime (VE/GF)

SELECTION OF HOMEMADE PICKLES SAUCES

Guava Barbecue sauce

House Gravy

DESSERTS

HOT DOUGHNUTS & ICE CREAM

Latin buñuelo doughnuts with our signature

Madagascan vanilla ice cream, honey spiced peanuts,
salted caramel sauce (V)

ADD AN EXTRA SCOOP OF ICE CREAM

DIPPING DOUGHNUTS SHARER

Portion of 6 of our homemade bunuelo doughnuts
served with pot of hot salted caramel sauce (V)

MADAGASCAN VANILLA ICE CREAM

2 scoops (V/GF)

GINGER

RAMEN DISHES

CHICKEN RAMEN WITH SOYA BEAN SAUCE

BEEF

SALMON

TOFU (V/VE)

Served in a miso broth with fresh vegetables & ramen noodles

KATSU BOWLS

CRISPY CHICKEN

NAKED CHICKEN (DF)

CRISPY KING PRAWNS

SWEET POTATO KATSU (V/VE)

All served with sticky rice and pickles

BIBIMBAP DISHES

CRISPY KOREAN CHICKEN

NAKED KOREAN CHICKEN

SALMON

TOFU & MUSHROOM (V/VE)

Served with sticky rice, fresh vegetables & G's chilli sauce
(GF options available)

GINGER

PRAWN CRACKERS

With sweet chilli sauce (GF/DF)

EDAMAME

With chilli salt (V/VE/GF)

VEG SPRING ROLLS

3 Hand Rolled vegetable spring rolls served with your choice of a sweet chilli (V) or Chilli and Ginger dip

ADD SALT AND PEPPER SEASONING

KOREAN CAULIFLOWER BITES

Battered Korean cauliflower bites tossed in spicy Korean sauce with chilli, spring onion & sesame seeds (V/VE)

SALT & PEPPER CHICKEN BITES

Salt & Pepper chicken with onions & peppers, served with Gochujang ketchup

CRISPY KING PRAWNS

Panko breaded king prawns with sweet chilli sauce

CRISPY CHILLI SQUID

With sweet chilli mayo

SUSHI HAND ROLLS

CHICKEN KATSU

PRAWN KATSU

CRISPY HOI SIN TOFU (VE)

Nori rice hand roll with vegetables & chilli mayo

SAUCES

SWEET CHILLI MAYO (V/GF)

SWEET CHILLI SAUCE (V/VE/GF)

SRIRACHA SAUCE (VE)

SOY SAUCE (V/VE/GF)

MOCHI

Ice cream filled rice dumplings. Selection of available flavours (V/VE option available on request)

BIG LOLA'S

TÁQUERIA

BURRITOS

SLOW COOKED BRISKET

ROAST CHICKEN

ROAST VEG

PULLED PORK AL PASTOR

Served on a 12 inch flour tortilla. Filled with tomato rice, black beans, cheddar cheese, Sour cream & pico de gallo

ADD FRESH HOUSE-MADE GUACAMOLE

NAKED BURRITO BOWLS

NAKED CHICKEN BURRITO

SPICED ROAST VEGGIES

Served with tomato rice, black beans, pico de gallo salad, pickled red cabbage, coriander and spring onion (V/GF) (VE option available)

ADD FRESH HOUSE-MADE GUACAMOLE

QUESADILLAS

CHICKEN CHIPOTLE SALSA

3 CHEESE (MOZZARELLA, CHEDDAR & FETA) (V)

ANCHO BEEF BRISKET

With mixed cheese, spring onion, coriander & roast spring onion crema

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POT OF HOT SAUCE (V/VE/GF)

LOLA'S FAMOUS CHEESE SAUCE POT (V)

BIG LOLA'S

TÁQUERIA

PULLED PORK TACOS

Portion of 3. Pulled pork al pastor with pineapple and habenero hot sauce, red cabbage, corn crumb (GF)

HALLOUMI TACOS

Portion of 3. Fried Halloumi with pickled veg escabeche, chipotle salsa (V/GF)

SLOW COOKED BEEF BRISKET TACOS

Portion of 3. Slow cooked beef brisket with spring onion crema, pickled red onion, corn crumb (GF)

CHIPOTLE HONEY CHICKEN WINGS

Tender chicken wings in house-made chipotle honey butter topped with sour cream, fresh coriander & spring onion

NACHOS

Served with pepper-jack cheese sauce, pickled red cabbage, crema, pico de gallo, corn nuts (V)
(VE OPTION AVAILABLE)

ADD FRESH HOUSE-MADE GUACAMOLE

ADD PICKLED JALAPEÑO

ADD PULLED PORK AL PASTOR

ADD SLOW COOKED BEEF BRISKET

CHOCOLATE CARAMEL CHURROS

Hot cinnamon sugar churros served with a warm chocolate caramel sauce for dipping (V)



MARGHERITA

A classic margherita with tomato sauce, cheese and basil (V)

PEPPERONI

The classic pepperoni pizza with a tomato base
ADD HOT HONEY AND JALAPEÑOS

HAWAIIAN

A classic ham and pineapple pizza with a tomato base

N'DUJA & PICKLED CHILLI

N'duja, sweet pickled red chillies on a tomato base

MEAT AND MORE MEAT

Pepperoni, Salami, Italian sausage, Prosciutto ham finished with
bacon powder

SALAMI AND RED ONION

Thick cut salami with thin cut red onion

SALT & PEPPER CHICKEN PIZZA

Crispy S&P popcorn chicken with roasted peppers topped
with S&P mayo, spring onion & chilli

BBQ CHICKEN

BBQ sauce based pizza topped with cheese, chicken pieces
and roasted sweet peppers

VEGANO PIZZA

Mushrooms, peppers and onion on a tomato base with
vegan cheese (V/VE)

MARINARA

An Italian classic suitable for vegans. Tomato, garlic and
oregano (with no cheese)! (V/VE)

THE WILD ONE

Sautéed wild mushrooms with a ricotta sauce to finish (V)

DIPS

Hot Honey, BBQ, Habanero Chilli Jam , Aioli, Salt and Pepper Mayo

ALL PIZZAS CAN BE ORDERED ON GLUTEN FREE BASES OR WITH VEGAN CHEESE



SIDES

GARLIC BREAD

8 inch pizza base smothered in garlic butter (V)
ADD CHEESE

GARLIC DOUGH BALLS

Home made garlic dough balls stuffed with mozzarella (V)

MOZZARELLA STICKS

Mozzarella sticks in a golden herb crumb with a side of spicy tomato sauce (V)

POTATO CRUNCHIES (V/VE/GF)

ADD PIZZA TOPPING & PEPPERONI
ADD CHEESE

DESSERTS

NUTELLA PIZZA

Pizza base lathered in Nutella and toasted marshmallows, finished with
crushed hazelnuts and M&M's (V)

BARBINA

PASTA AMORE

N'DUJA AND BEEF BRISKET

Slow braised beef brisket, then pulled through a cheese and n'duja sauce with rigatoni

DEEP DISH LASAGNE

Homemade deep dish beef lasagna, topped with ragu sauce, toasted béchamel and parmesan

CARBONARA

Homemade linguine pasta in a rich carbonara sauce served with crispy pancetta

PESTO PASTA

Choose from a selection of: Classic Green Basil , Superfood or Fire Roasted Red Pepper (V)

ARRABBIATA

A smooth, spicy arrabbiata sauce with homemade linguini, pearl mozzarella balls & roquito pepper topped with a parmesan crisp (V)

BROCCOLI & THREE CHEESE RIGATONI

Purple and Green tenderstem broccoli sautéed in lemon and Sambuca with a broccoli floret infused 3 cheese sauce topped with a herb bread crumb (V)

BOLOGNESE

A classic that everyone loves with quality steak mince served with fresh pappardelle

LOBSTER & CRAB RAVIOLI

Fresh Crab & Lobster Ravioli served in a lobster bisque topped with lemon pangrattato and Australian finger limes

CHORIZO & VODKA RIGATONI

Crispy chorizo in a rich vodka sauce with homemade rigatoni topped with chorizo crisp and chives

ADD PARMESAN

BARBINA

PASTA AMORE

SIDES

MEATBALLS

Homemade Italian pork and beef meatballs slow cooked in our classic smooth ragu sauce, topped with pangrato crumb, served with warm bread

SPECIALITY OLIVES

A mix of gordal and kalamata in an oil vinaigrette (V/VE)

BUFFALO MOZZARELLA SALAD

A Classic Italian tomato, basil & buffalo mozerella salad with olive oil & balsamic pearls (V/GF)

SAFFRON & TOMATO ARANCINI

Fried Italian rice balls with tomato and saffron filled with mozzarella and a side of mild salsa verde (V)

LASAGNA BITES

Bitesize portions of homemade, breaded, deep fried lasagna

MAC 'N' CHEESE

Smoked applewood cheese sauce with homemade macaroni (V)

DESSERTS

NUTELLA BOMBOLINO'S

Nutella filled dough balls rolled in hazelnut Demerara sugar and topped with caramel and chocolate sauce (V)

KIDS MENU

ITALIAN CLUB FISH'S FISH GOUJONS

Cod goujons served with chips, wedge of lemon and tartare sauce

BONE AND BLOCK'S BURGER AND CHIPS

Plain burger with beef dripping fries

ADD CHEESE

CAHITA'S KIDS CUBANO

Cheese and ham cubano toastie, with Gouda and cheddar cheese.

GINGER'S KIDS KATSU CURRY (CHICKEN / SWEET POTATO (VE))

Curry sauce, Rice and Pickled vegetables

BIG LOLA'S KIDS BURRITO

Roast Chicken, tomato rice, cheddar cheese, sour cream and mild red salsa

BARBINA'S MACARONI PASTA

Tomato sauce with Parmesan cheese on the side (V)

PIZZA DEALERS MARGHERITA PIZZA

Classic margherita for the little ones , just the right size to fill little bellies

BRUNCH MENU

**SERVED 11AM - 3PM
EVERY SATURDAY AND SUNDAY**

BRUNCH CRUFFIN

Sausage patty, smoked streaky bacon, American cheese, fried egg, pickled walnut ketchup and garlic aioli served on a round
toasted cruffin

SALMON BAGEL

Multi seed bagel, Scottish smoked salmon, avocado mayo, rocket salad, cheesy fried egg

STEAK & EGGS

Dry Aged Steak, Clarence Court eggs, chimmichurri

AVOCADO ON TOAST

Avocado on buttered toast, with confit plum tomatoes seeds and sliced herbs (VE)

ADD GRILLED HALLOUMI

ADD CHORIZO DE LEON

GRANOLA & YOGHURT

Award-winning Lancashire natural yoghurt served with granola, honey and strawberries (V)

CRISPY EGGS & RICE

2 Crispy fried eggs on sticky rice, topped with crispy chilli oil, spring onion & soy sauce (V)

HUEVOS RANCHEROS

Crispy corn tortilla with rancheros, salsa, fried eggs, pico de gallo & feta (V)

AMERICAN STYLE PANCAKES

Homemade fluffy , American style pancakes served with your choice of topping: Fresh Bananas and Nutella (V) or Sausage,
Fried Egg & Maple Syrup or Summer Berries and Chantilly Cream (V)