



## NIBBLES

GORDAL OLIVES *Known in Spain as the Queen of Olives!* 4.50 **GF/ VE/ V**

SALTED VALENCIAN ALMONDS *Spanish almonds fried in sunflower and sprinkled with salt* 4.00 **GF**

BREAD WITH OIL AND BALSAMIC VINEGAR 3.95 **VE/ V**

COCA BREAD WITH TOMATO AND GARLIC *Traditional flatbread from Catalonia-with a layer of tomato & dressed with olive oil & garlic* 4.95 **VE/ V**

## LILLIAN'S SMALL PLATES

TORTILLA – SPANISH OMELETTE WITH POTATO AND ONIONS *A traditional Spanish favourite* 4.95\* **GF/ VE**

DEEP FRIED GOATS CHEESE WITH LILLIAN'S HOMEMADE BLUEBERRY JAM – *Panade goat cheese in panko breadcrumbs for a crispier texture, with homemade blueberry jam* 7.50\* **V**

PADRON PEPPERS *Deep fried & finished with Maldon sea salt flakes* 6.50\* **GF/ VE/ V**

PATATAS BRAVAS *Dressed with bravas sauce & Lillian's homemade aioli* 6.50\*

CAESER SALAD *Lettuce, caesar dressing, grated parmesan and croutons* 6.50\*

COD FRITTERS AND AIOLI *Traditional Portuguese salt cod fishcakes, dressed with Lillian's homemade aioli* 7.95\* **GF**

GAMBAS PIL PIL *Grilled prawns sautéed in garlic, chilli & Olive oil* 8.95 **GF**

BEEF PINCHO MORUNO *Grilled flat iron beef on a skewer – served pink. Marinated with traditional Spanish spices* 9.95 **GF**

CHORIZO AL VINO TINTO *Spicy Spanish chorizo sausage in red wine & honey sauce* 7.50\* **GF**

GRILLED CHICKEN THIGHS WITH RAS EL HANOUT + ROMESCO SAUCE *Romesco sauce – Traditionally made by pounding peppers, nuts, garlic and bread together with a mortar, a lovely dish teamed with chicken thighs* 8.50

BRISKET TACOS *Slow cooked brisket with a slightly spicy red pepper sauce, originating from the Canary Islands, a true compliment for beef* 8.25\* **GF**

SALT & PEPPER CHICKEN WINGS *Fried chicken wings, dusted with chilli, salt & pepper* 7.25\*

MORCILLA A LA PLANCHA *3 x mini grilled Spanish black puddings, dressed on a bed of spinach with Lillian's homemade piquillo pepper jam and finished with fried almonds* 9.95 **GF**

ALBÓNDIGAS- *Homemade beef and pork meatballs, cooked in a rich red wine and garlic tomato sauce* 8.95

SPICY MEAT SPRING ROLL – *Spicy vegetable and pork spring roll, deep fried and served with teriyaki sauce* 7.25\*

VEGETABLE SPRING ROLL – *Mixed vegetables with a hint of garlic and a kick of spice, served with sweet chilli jam* 7.25\*

CHICKEN GOUJONS BASKET & CHIPS 6.95\*

## SIDES

BREAD 2.50 **VE/ V**

TRUFFLE FRIES WITH PARMESAN 4.95 **GF/ VE/ V**

CHIPS 3.50 **GF/ VE/ V**

ONION RINGS 3.95 **V**

**WEDNESDAY – FRIDAY Dishes marked with\* 3 FOR 18 12PM – 5PM**



## LILLIAN'S SIGNATURE COCKTAILS

- BEES KNEES *Lillians Gin, Cazcabel Honey tequila, Limoncello, agave syrup, lime juice* 8.50
- LILLIAN'S *Tequila rose, briottet pamplemousse liqueur, Lillians grapefruit gin, cranberry juice* 8.50
- NIECE & NEPHEW *Wray & Nephew, raspberry syrup, cherry syrup, lime juice, apple juice, cranberry juice* 8.95
- MARDIS GRAS *Peach Vodka, passoa, peach syrup, coco real mango puree, orange juice* 7.95
- CANDYMAN *House vodka, strawberry syrup, bubblegum syrup, lychee juice, lemon juice* 7.95
- PRETTY GREEN EYES *Midori, pineapple vodka, limoncello, kiwi syrup, apple juice, lime juice* 8.95
- LEOPARDS ROAR *Cherry Heering, chambord, house vodka, grenadine, cranberry juice, lychee juice, lemon juice* 8.95

## LILLIAN'S OWN CLASSIC COCKTAILS

- ESPRESSO MARTINI *Kahlua, House Vodka, sugar syrup, espresso* 8.95
- PORNSTAR MARTINI *Vanilla Vodka, passoa, passion fruit syrup, pineapple juice, lime juice with a shot of prosecco served on the side* 8.50
- FRENCH MARTINI *House Vodka, chambord, pineapple juice, lime juice* 8.50
- MARGARITA *Tequila, triple sec, agave syrup, lime juice, with or without salt* 8.95
- MOJITO *Bacardi, fresh mint leaves, fresh limes, simple syrup, soda water* 8.95
- OLD FASHIONED *Simple syrup, bitters* 8.95
- AMARETTO SOUR *Disaronno, lemon juice, simple syrup* 8.95
- LONG ISLAND ICE TEA *House Vodka, Lillian's london dry gin, tequila, bacardi, triple sec, lemon juice, cola* 8.95
- PIÑA COLADA *Malibu, cream of coconut, pineapple juice, lime juice* 8.95
- A JUG OF SANGRIA *Red wine, brandy, fresh orange, fresh fruit and soda* 18.95

## DESSERTS

- PASTEL DE NATAS *Portuguese custard tart* 3.50
- CARAMEL BROWNIE SLICE *Served with one scoop of the Cheshire Farms ice cream* 6.50
- BUENUTELLA COOKIE PIE SLICE *Served with one scoop of Cheshire Farms ice cream* 6.50

## HOT DRINKS

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|---------------|------|
| CAFÉ LATTE    | 3.95 |
| CAPPUCCINO    | 3.95 |
| AMERICANO     | 3.25 |
| MOCHA         | 3.95 |
| ESPRESSO      | 2.95 |
| HOT CHOCOLATE | 4.00 |

Craving a cocktail not on the menu?  
Ask one of our team and they'll gladly  
mix up the perfect cocktail for you!