

BRASSERIE MENU

AT CROWNE PLAZA LIVERPOOL

SMALL PLATES

Olives & Harissa Hummus (VE) – 593Kcal Harissa-spiced hummus finished with fresh lemon and extra virgin olive oil, served with mixed olives and chargrilled pitta bread.	£9.50
Rosemary & Garlic Sourdough Flatbread (V) – 396Kcal Stone-baked sourdough flatbread infused with fresh rosemary and garlic.	£9.95
Add cheese	£1.50
Chef’s Seasonal Soup (VE) (GFA) – Various Kcal Freshly prepared seasonal soup, served with warm sourdough and butter.	£8.50
Heritage Tomato Bruschetta (V) (GFA) – 390Kcal Toasted olive bread topped with heritage tomatoes, fresh basil, shallots and a rich balsamic glaze.	£10.50
Crayfish Cocktail (V) (GFA) – 350Kcals Crayfish served in a classic seafood cocktail with a tangy Marie Rose sauce, accompanied by warm sourdough and butter.	£10.95
Crispy Salt & Pepper Squid – 895Kcal Lightly crisped squid tossed with chilli and spring onions, finished with a saffron lemon dressing.	£10.95
Braised Lamb Croquettes – 650Kcal Golden croquettes filled with slow-braised lamb, served with whipped feta and hot honey.	£11.95
Harissa Chicken Thighs – 420Kcal Slow-roasted harissa-marinated chicken thighs served with tahini and a jalapeno relish.	£10.95
King Prawn Arrabbiata (GFA) – 375Kcal Pan-fried garlic king prawns tossed in a rich, spicy arrabbiata sauce, served with toasted strip of focaccia.	£10.95
Caramelised Onion & Goats Cheese Tart (V) – 540Kcal Slow-caramelised shallots and creamy goat's cheese encased in crisp, golden pastry, served with a dressed leaf salad.	£11.95

KIDS MENU

MAINS

Classic Cheeseburger - 1019Kcal 4oz beef burger, cheese, brioche bun. Served with skin-on fries.	£9.95
Margherita Pizza (V) - 910Kcal 9” sourdough pizza, torn mozzarella, rich tomato sauce.	£9.95
Pepperoni Pizza - 1349Kcal 9” sourdough pizza, torn mozzarella, rich tomato sauce,Italian pepperoni.	£9.95
Breaded Chicken Nuggets - 950Kcal Homemade breaded chicken nuggets, served with skin-on fries.	£9.95

DESSERTS

Children’s Chocolate Brownie - 620Kcal Vanilla ice cream.	£5.95
Ice cream selection - 573Kcal Choice of vanilla, chocolate, strawberry, honeycomb.	£5.95

MAINS

Classic Caesar Salad (V) – 1101 Kcal Crisp baby gem lettuce, aged parmesan, anchovies, herb croutons and classic Caesar dressing.	£14.50
Add grilled chicken breast – 250 Kcal	£5.00
Add avocado – 175 Kcal	£3.50
Add grilled halloumi – 175 Kcal	£5.00
Sweet Potato, Chickpea & Feta Salad (V) (GFA) (VEA) – 982 Kcal Roasted sweet potato, chickpeas and feta with mixed leaves, spinach, rocket, cherry tomatoes, roasted peppers and toasted pumpkin seeds.	£14.50
Add grilled chicken breast – 250 Kcal	£5.00
Add grilled halloumi – 175 Kcal	£5.00
Beer Battered Fish & Chips (GFA) – 1456 Kcal Golden beer-battered Haddock served with chunky chips, minted mushy peas and tartar sauce.	£21.50
Chicken Makhani Curry (GFA) – 1293Kcal Tender chicken in a rich, creamy tomato and butter sauce, served with basmati rice and garlic coriander naan.	£18.50
Thai Red Vegetable Curry (VG) (GF) – 1134Kcal Fragrant Thai red curry with seasonal vegetables, coconut, fresh coriander and basmati rice.	£17.95
Roasted Chicken Supreme – 1280 Kcal Oven-roasted herbed chicken supreme with spinach & parmesan gnocchi, finished with a fresh sauce vierge.	£23.95
Wild Mushroom Risotto (V) (VEA) – 850Kcal Creamy risotto with wild mushrooms, parmesan, rocket and truffle oil.	£18.50
Tuscan Chicken Penne – 1080Kcal Chargrilled chicken, spinach and sun-blushed tomatoes served with penne pasta in a creamy garlic parmesan sauce.	£18.95
Rigatoni Bolognaise – 850Kcal Slow-cooked beef ragu and rigatoni pasta, finished with grated parmesan.	£18.50
Chargrilled Lemon & Garlic Salmon (GFA) – 1380 Kcal Butterfly Salmon fillet, served with Parmentier potatoes, asparagus, and a lemon butter cream sauce	£26.00
Cheese, Potato & Chive Pie (V) (GF) – 1100 Kcals Mature cheddar, hearty potato & chive pie, served with buttery mashed potato, garden peas, and rich gravy.	£18.95
Steak Pie (GF) – 1100Kcal Slow-braised steak in rich gravy, topped with golden pastry and served with buttery mashed potato and garden peas.	£19.95
Lamb Shank (GFA) – 1128 Kcals Slow-braised lamb shank with a rich red wine jus, buttery spring onion & braised cabbage mash and crispy shallots.	£28.95

Warm Chocolate Brownie (V) – 736Kcal Warm chocolate brownie served with Bueno hazelnut ice cream, rich chocolate sauce and chocolate shards.	£9.95
Sticky Toffee Pudding (V) – 565Kcal A classic sticky toffee pudding served warm with Cheshire Farm honeycomb ice cream and rich toffee sauce.	£9.95
Eton Mess (V) (GF) – 650Kcal Crushed meringue folded through Chantilly cream with seasonal berries for a light and refreshing classic.	£9.95
Lemon Posset Cheesecake (V) – 538Kcal Whipped mascarpone and lemon posset cheesecake on a buttery biscuit base topped with glazed meringue.	£9.95

FROM THE GRILL

The Plaza Burger (GFA) – 1251Kcal Double beef burger topped with Monterey Jack cheese, lettuce, tomato, pickle and house burger sauce, served in a toasted bun with skin-on fries.	£19.50
Add smoked bacon	£1.50
Add blue cheese	£1.50
Add onion rings	£1.50
Chargrilled Chicken Burger (GFA) – 1196Kcal Lemon and herb marinated chicken breast with garlic aioli, rocket, parmesan and marinated tomatoes served in a toasted brioche bun with skin-on fries.	£18.95
Add smoked bacon	£1.50
Add blue cheese	£1.50
Add onion rings	£1.50
Steak Frites (GFA) 28 day aged battened 10oz rump, julienne fries, garlic butter, served pink or fully cooked.	£29.95
28 Day Aged Sirloin Steak (GFA) – 1326Kcal Roasted tomato, mushroom, rocket & skin-on fries. Served with your choice of sauce: péppercorn, béarnaise or garlic butter.	£34.95
Grilled Gammon Steak (GFA) – 1452Kcal Fried egg, pineapple, chunky chips.	£18.50
Chargrilled Sea Bass – 1200Kcal Chargrilled fresh Sea Bass, tender stem broccoli with Italian-style houmous, olive mash, fresh herbs, and a drizzle of lemon oil.	£27.00
Beyond Meat™ Burger (VG) – 1156Kcal Beyond Meat™ burger with vegan cheese, lettuce, tomato, pickles and burger sauce. Served with skin-on fries.	£18.95

Skin-on Fries (V) (GFA) – 448Kcal	£5.50
Chunky Chips (V) (GFA) – 640Kcal	£5.50
Crispy Onion Rings (V) – 250Kcal	£5.50
Mixed Leaf Salad (V) – 97Kcal	£5.00
Steamed Broccoli (V) (GF) – 243Kcal	£5.50
Garlic Mashed Potato (V) – 424Kcal	£5.50
Peppercorn Sauce – 125Kcal	£4.50

SIDE DISHES

DESSERTS

British & Continental Cheese Board (V) – 1010Kcal A selection of British and continental cheeses served with grapes, quince jelly and crackers.	£14.50
Affogato al Café – 300Kcal Vanilla ice cream with freshly brewed espresso and a measure of amaretto liqueur.	£9.95
Liqueur Coffee – Various Kcal Freshly brewed coffee finished with your choice of premium liqueur and lightly whipped cream.	£8.95
Options: Irish whiskey Bourbon Rum Vodka Brandy Baileys Kahlúa	

V – Vegetarian VE – Vegan VEA – A vegan alternative is available GF – Gluten Free GFA – A Gluten Free alternative is available
Please inform a member of our team if you have any intolerances, allergies or dietary requirements. Please make a member of staff know if you would like the Gluten Free version.

ALLERGEN INFORMATION

While we have procedures for segregating preparation within meals and drinks, our kitchen and bar service may involve shared preparation/cooking areas. If you have any specific food/drinks allergen needs, please inform us when ordering; we will take reasonable steps to prepare your meal safely, although cannot guarantee completely allergen-free environments or products. Staff cannot offer specific advice or recommendations beyond our published allergen communications. Swapping items may result in changes to allergens contained in the dish.

CALORIE INFORMATION

Calorie values are provided as a guide and are approximate based on standard portion sizes and ingredients used. Due to natural variations in portion sizes, ingredients, and preparation methods, the actual calorie content may vary by up to 20%. Please let a member of staff know if you require more detailed nutritional information. Adults need around 2000Kcals a day.

WINE & FIZZ

RED WINE

125ML175ML250ML



Vina Arroba | **£7.40** | **£9.95** | **£29.50**
Tempranillo–Spain
This is soft, easy drinking dry red wine full of delicious ripe fruit flavours.

Santa Helena | **£7.40** | **£9.95** | **£29.50**
Merlot–Chile
Intense red with violet tones. Ripe aromas that recall fresh blackberries. Balanced, medium bodied wine with a pleasant smooth finish.

Mil Hojas | **£7.40** | **£9.95** | **£29.50**
Rioja–Spain
This Rioja has a nicely aged red colour with a soft oaky and polished smooth style.

Sardine Submarine Tinto | **£8.40** | **£11.70** | **£34.00**
Blend–Portugal
Juicy red bursting with fresh berry flavours leading to a long smooth finish.

Los Horaldos | **£8.40** | **£11.70** | **£34.00**
Malbec–Argentina
Ruby red in colour with soft and elegant aroma of plums and cherries. Flavours of fresh red fruits with a little spice and smooth tannins.

Patterson’s | **£8.40** | **£11.70** | **£34.00**
Shiraz–Australia
A quintessential Aussie Shiraz that’s easy drinking with soft supple tannins and core of jammy dark fruits, plum, blackberry and fig.

Demuerte One | **£39.50**
Monastrell, Cabernet Sauvignon–Spain
Intense and sweet aroma reminiscent of ripe red fruit, completed with spicy and toasted nuances. Medium bodied with soft tannins.

Miopasso | **£39.50**
Primitivo–Italy
Rich in fruit, with a certain savoury feel, and abundance of ripe, dark berry flavours.

Fincas De Azabache | **£49.50**
Garnacha–Spain
100% selected grapes from Garnacha vines that are over 50 years old. The nose is filled with intense aromas of jammy red-fruit and coupled with nuances of vanilla and toffee. On the palate, concentrates flavours of ripe bramble fruit and sweet spice.

The Chocolate Block | **£49.50**
Blend–South Africa
A blend of rich and ripe varieties: Syrah, Grenache, Cinsault, Cabernet Sauvignon, with a touch of Viognier for added perfume. It’s seriously plush and full of plum, blackberry, blueberry and cherry flavours.

ROSÉ WINE

125ML175ML250ML



Vina Arroba | **£7.40** | **£9.95** | **£29.50**
Tempranillo Rosado–Spain
A refreshing Spanish rosado bursting with ripe strawberry and cherry flavour.

Feather Falls | **£7.40** | **£9.95** | **£29.50**
Zinfandel Rosé–USA
Mouth-watering summer berry flavours with a hint of candy, create this perfectly balanced easy drinking refreshing rosé.

Viña Esmeralda Rosé | **£8.40** | **£11.70** | **£34.00**
Garnacha–Spain
Soft, ethereal pink in colour, delicate and seductive. Exquisite fruit aroma, light, silky and subtle on palate.

The Palm by Whispering Angel | **£49.50**
Grenache based blend–France
Its crisp notes of watermelon, summer berries and pink blossom are lined by a refreshing minerality.

Whispering Angel | **£49.50**
Grenache, Cinsault and Vermentino–France
Evocative flavours of grapefruit and citrus combined with refreshing acidity.

* 125ml available on request

WHITE WINE

125ML175ML250ML



Vina Arroba | **£7.40** | **£9.95** | **£29.50**
Pardina/Chardonnay–Spain
This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple. A lovely match to grilled fish, creamy pasta and risotto.

Santa Helena | **£7.40** | **£9.95** | **£29.50**
Sauvignon Blanc–Chile
This classic Chilean style of Sauvignon Blanc is lively and lifted, with a herbal green pea leafiness and real freshness through the finish.

Borgo in Fiore | **£7.40** | **£9.95** | **£29.50**
Pinot Grigio–Italy
A clean, well-balanced dry white wine with an elegant, delicate perfume and fresh apple fruit flavours.

Hutton Ridge | **£7.40** | **£9.95** | **£29.50**
Chenin Blanc–South Africa
Appealing refreshing guava with hints of pineapple and peach aromas. Unmistakably dry with fruity tropical flavours, crisp refreshing finish and after taste.

Sardine Submarine Branco | **£8.40** | **£11.70** | **£34.00**
Fernão Pires, Verdelho, Arinto–Portugal
A vibrant white, with bright citrus flavours leading to a long, zesty finish.

Patterson’s | **£8.40** | **£11.70** | **£34.00**
Chardonnay–Australia
Unoaked Aussie Chardonnay blended with a small proportion of Semillon, this is soft and creamy on the palate, whilst retaining a crisp acidity.

Fincas de Azabache | **£8.40** | **£11.70** | **£34.00**
Tempranillo Blanco–Spain
The wine has fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish.

Salmon Run | **£39.50**
Sauvignon Blanc–New Zealand
A fantastic tingly and fresh New Zealand Sauvignon Blanc. This wine just jumps out of the glass with crisp, dry zesty flavours.

Viña Esmeralda | **£39.50**
Gewürztraminer, Muscat d’Alexandrie–Spain
Aromatic Muscat with the equally spicy Gewürztraminer combined a wine which is both floral and fragrant while at the same time retaining a crisp, elegant palate.

Demuerte Blanco | **£39.50**
Sauvignon Blanc, Verdejo–Spain
This is a delightful blend of Sauvignon Blanc and Verdejo. It is very elegant with tropical aromas, a hint of citrus, and mineral flavours.

Domaine Fillon & Fils | **£49.50**
Chablis–France
An Unoaked Chablis of great complexity of fruit character and structure, with typical mineral and flinty notes. Rich and silky with soft creamy mouthfeel.

Kim Crawford | **£49.50**
Sauvignon Blanc–New Zealand
A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavour with passion fruit, melon, and grapefruit.

* 125ml available on request

SPARKLING WINE

125ML175ML250ML



WHITE
Borgo Alato | **£8.00** | **£37.50**
Prosecco Spumante
Glera–Italy
Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents are perceived. It is well balanced and light.

Freixenet Prosecco Spumante | **£38.50**
Glera–Italy
A refreshing Prosecco with a clean fresh palate of ripe lemon, green apple and grapefruit flavours.

Crémant de Loire Blanc | **£40.50**
Chardonnay, Cabernet and Chenin–France
Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as quince, peach and grapefruit lead to a fresh finish.

Fincas de Azabache Tempranillo Blanco | **£50.50**
Tempranillo Blanco–Spain
Deep fruity nose, underlining aromas of white fruits and citrus, sweet notes and a delicate floral background. Elegant and silky on the palate, integrated mousse and balanced acidity. Persistent finish of white fruits and floral notes.

La Gioiosa Alcohol Free Sparkling | **£29.00**
Aromas of green apple, pear and stone fruit with apple and red berries on the palate. A perfect choice when the situation calls for a no alcohol drink.

ROSÉ
Borgo Alato | **£8.00** | **£38.50**
Rabosa Rosato
Rabosa–Italy
The bouquet is fruity and floral with nuances of roses. It is a fresh and delicate spumante with appealing fruity aftertaste.

Freixenet Prosecco Rosé | **£40.50**
Glera, Pinot Noir–Italy
A delicate blend of Glera and Pinot Noir grapes. Light and effervescent, with notes of red berries and underlying hints of white flowers and apples.

CELEBRATION FIZZ



Nyetimber Classic Cuvee NV | **£85.00**
Chardonnay, Pinot Noir, Pinot Meunier - England
Classic Cuvee is a sparkling wine from Nyetimber that’s made using the Champagne method. It has a stream of fine, delicate bubbles and flavours of toasted brioche, golden apple, honey and sweet spice.

Laurent Perrier Brut NV | **£85.00**
Champagne - France
The Champagne is a pale gold colour and features a delicate but complex aroma. There are hints of citrus and white fruits running through the Champagne that adds a refreshing taste to the drink.

Laurent Perrier Rosé Brut NV | **£115.00**
Champagne - France
Pale salmon colour, clean & fresh with a hint of wild strawberries, persistent bubbles tasting like caramelized berries with a defined tartness. Dry palate with ripe apple & fresh strawberry tones.

