



The
Blue Mallard
relaxed canalside dining

TAPAS A LA CARTE

PARA BOTANEAR

- Marinated olives with chilli, lemon, garlic & rosemary (vg) 4
- Flash pan fried Sevillana almonds with spices (v) 4
- Toasted "Pan tomata" bread with olive oil, garlic and fresh tomato (vg) 4
- Toasted "Pan tomata" bread with olive oil, garlic, fresh tomato & jamón serrano 5.5
- Phyllo spring roll with fire roasted peppers, feta cheese & oregano 5.5

FISH AND SHELLFISH

- Salmon Tataki, elderflower fennel pickle & wasabi mayonnaise 8
- Fresh Scottish mussels in olive oil, new potatoes 7
- King prawns & Guindilla chilli, garlic, lemon butter (portion of 5) 8, (portion of 8) 12

VEGETABLES

- Cherry tomato, cucumber, avocado, spring onion & our house dressing (v) 6
- Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v) 6
- Patatas bravas with spiced tomato sauce & aioli (v) 7
- Arancini with tomato salsa & micro herb salad 6

CHARCUTERIE

- Jamón serrano with horseradish salsa 50g 6
- Jamón ibérico de bellota 50g 13
- Charcuterie board: jamón serrano, Ibérico chorizo & artisan cheeses 18

MEAT

- Chargrilled Taylor's Asado beef with chimichurri 9
- Chargrilled lamb shoulder with spiced chickpeas & harissa 12
- Spicy harissa chicken with Almorejo sauce 8
- Catalan chorizo with Aspal cider 8

DESSERTS

- Italian dark chocolate brownie with white chocolate ice cream & Eton mess (vg) 7
- Lemon tartlet, lemon curd, meringue & lemon sorbet 7
- Apple tarte Tatin, caramelized apples, semi-whipped cream 7
- Baba au Rhum, savarin brioche, spiced syrup & aromatic rum 7
- Sticky toffee pudding with vanilla ice cream 7
- Lancashire cheese board, selection of local cheeses, artisan crackers & chutney 9

(v) Vegetarian (vg) Vegan

We can offer vegan versions of most of our vegetarian dishes, just ask your server.

The provenance and quality of our produce is key, and we aim to use the very best ingredients, whether they're from Spain or closer to home. We believe in supporting independent producers and suppliers wherever possible.

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.