



# The Blue Mallard

relaxed canalside dining

## TAPAS A LA CARTE

Tapas is a collection of small snacks and small portion dishes that is eaten with more of a grazing attitude.

In a few words..  
Sharing & discovering at affordable price.

## TAPAS APPETIZERS

<b>LYONNAISE</b>	<b>4</b>
Bacon, poached free-range egg & croutons	
<b>TOASTED LANCASHIRE GOAT'S CHEESE</b>	<b>4</b>
Artisan bread, roasted tomato (v)	
<b>MUSHROOM ON TOAST</b>	<b>4</b>
Cooked with cream, over artisan bread with porcini powder (v)	
<b>CHICKEN LIVER PATE</b>	<b>5</b>
Artisan bread, onion chutney	

## TAPAS SANDWICHES & WRAPS

<b>Classic BLT</b>	<b>6</b>
<b>Cajun Chicken</b>	<b>6</b>
<b>Smoked Salmon &amp; Cream Cheese</b>	<b>6</b>
<b>Halloumi &amp; Mushroom (v)</b>	<b>6</b>
<b>BAKED FRENCH BREAD PESTO PIZZA</b>	<b>6</b>
Baguette, mozzarella cheese, pesto. Tomato	
<b>BAGUETTE PESTO PIZZA AU FOUR</b>	
Baguette, mozzarella, pesto et tomate	

Add mashed potato, seasonal vegetables, chunky chips or fries. **3.5**

<b>GRAZING PLATTER FOR 2</b>	<b>15</b>
Gather together all your favorite nibbles and combine the best of a cheeseboard and charcuterie platter for this indulgent selection of party food	

## TAPAS MAIN COURSES

<b>Bangers &amp; Mash</b>	<b>6</b>
2 Cumberlands, mashed potato, Gravy sauce	



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<b>Pancetta Carbonara</b>	<b>6</b>
Italian pancetta, mascarpone sauce, pecorino cheese	
<b>Funghi Pasta (V)</b>	<b>6</b>
Mushroom Cooked with single cream & porcini dust	
<b>Smoked Salmon Risotto</b>	<b>7</b>
Creamy Arborio rice with smoked salmon and sweet peas	
<b>Char-grilled Marinated Halloumi (VE)</b>	<b>5</b>
Tomato, grilled halloumi, chimichurri sauce	
<b>FISH OF THE DAY</b>	<b>7</b>
Shallot cider vinegar cream reduction	
<b>POISSON DU JOUR</b>	
Reduction de crème d'échalottes au vinaigre de cidre	
<b>LANCASHIRE PULL LAMB SHOULDER</b>	<b>6</b>
Potato mash, Beet mint pure, red onion chilli pickle	
<b>EPAULE D'AGNEAU DU LANCASHIRE</b>	
Pomme purée, pure de betterave et menthe, onion rouge escabeche	
<b>PAN FRIED PORK BELLY</b>	<b>5</b>
Chipotle slaw, apple sauce	
<b>POITRINE DE PORC A LA POELE</b>	
Salade coleslaw au chipotle, sauce pomme fruit	
<b>HALF FLANK STEAK</b>	<b>6</b>
Madagascar green peppercorn	
<b>DEMI BAVETTE D'ALOYEAU</b>	
Poivre vert de Madagascar	
<b>HALF HANGER STEAK</b>	<b>6</b>
Chimichurri salsa	
<b>DEMI STEAK ONGLET</b>	
Sauce chimichurri	
<b>PICKLES IN JAR</b>	
<b>RED ONION PICKLE</b>	<b>3.5</b>
Red onion, chilli, vinegar	
<b>MUSHROOM PICKLE</b>	<b>3.5</b>
Button mushrooms, white wine, olive oil, lemon, onions, black pepper, bay leaf, thyme, garlic	
<b>CELERIAC PICKLE</b>	<b>3.5</b>
Celeriac, white wine, olive oil, lemon, onions, black pepper, oregano, garlic	

The provenance and quality of our produce is key, and we aim to use the very best ingredients. 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.



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**MARINATED CHERRY TOMATOES** 3.5  
Cherry tomatoes, olive oil, lemon, Italian parsley, black pepper, garlic

**APPLE CHUTNEY** 3.5  
Apple, lemon, onions, ginger, raisins, sugar, apple vinegar

Add mashed potato, seasonal vegetables, chunky chips or fries. 3.5

### TAPAS DESSERTS

**CHEESE BOARD FOR 2** 12  
A selection of local cheeses, artisan crackers, chilli marmelade

**ASSIETTE DE FROMAGE pour 2**  
Selection de fromage locaux, biscuits & confiture pimentée

**ORANGE AMANDINA** 4.5  
Valencian orange, almond, Grand Marnier

**AMANDINE A L'ORANGE**  
Orange de Valencia, Amande, Grand Marnier

**BELGIUM CHOCOLATE PARFAIT** 4

Belgium chocolate mousse velvet finish & chocolate soil  
**PARFAIT AU CHOCOLAT BELGE**  
Mousse au chocolat noir Belge et gravier de chocolat noir

**WHITE CHOCOLATE CHEESE CAKE, LEMON EMULSION** 5

White chocolate cheese cake, lemon emulsion, white chocolate soil  
**GATEAU DE FROMAGE AU CHOCOLAT BLANC, EMULSION CITRON**  
Gateau de fromage au chocolat blanc en finition velvet, emulsion de citron

**THREE MILKS CAKE** 4

Sponge cake soak in 3 different milks  
**GATEAU AU 3 LAITS**  
Genoise et 3 different lait

**STRAWBERRY & RHUBARB** 4

Strawberry, Rhubarb, vanilla ice cream, Meringue shards  
**FRAISES ET RHUBARBE**  
Fraises, rhubarbe, glace vanille, fragment de meringue

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