# Small Plates

\*3 small plates for £15.95 on Thursdays

Pulled Pork Tacos Shredded Sliced Pork served with Fine Diced Red Onion, Tomato & Shredded Lettuce Topped with Sriracha Mayo	
Crispy Salt & Pepper Chicken Fried Crispy Chicken Strips Topped with Salt & Pepper Seasoning	
*Halloumi Fries (V)(GFA)  Deep Fried Halloumi Sticks served with Crispy Shallots, Pomegranate Seeds with Sriracha Mayo	
*Duck Spring Rolls Shredded Confit Duck Mixed with Sauté Peppers, Hoy Sin Sauce Wrapped in Crispy Filo Pastry Topped with a Spiced Mayo	
Black Pudding Scotch Egg Tarragon, Sausage Meat, Black Pudding served with Soft Boiled Egg & Pea Puree	
*Gordal Olives (V)(VG)(GF) Marinated in Chilli Garlic & Citrus	
*Hummus & Flatbread (V)(VG)  Homemade Red Pepper Hummus Topped with Feta & Pomegranates seeds served with Warm Flatbread	
*Arancini (V) Fried Rice Balls served with Garlic Aioli	
*Gambas A La Bilbaina (GF) Grilled Whole Prawns Marinated in a Chilli Garlic Oil	



Mejillones A La Portugaise  Mussels Cooked in a Garlic &  White Wine Sauce with Chorizo	
*Chorizo in Honey Chorizo Braised in Red Wine & Honey served with Crusty Bread	
Pollo En Manzanilla (GF) (VGA)  Chicken Breast served in a Rich Sherry Garlic Sauce Topped with Smoked Paprika	
*Cauliflower Bravas (VG)(GFA) Roast Cauliflower Topped with a Rich Bravas Sauce & Garlic Aioli	
King Prawn & Chorizo King Prawns Cooked with Chorizo in a Garlic Sherry Butter Sauce	
*Meatballs (VGA) (GF) Pork & Beef Meatballs in a Rich Red Pepper Sauce	
*Patatas Bravas (V) (GFA) Crispy Deep-Fried Potatoes Topped with Bravas Sauce	
Berenjena Con Miel (V) (GFA) Slices of Aubergine Deep Fried and Topped with Sea Salt & a Honey Drizzle	
Croquetas De Jamon Mini Ham & Manchego Croquettes served with Garlic Aioli	
*Spicy Corn Ribs (V)(VG) Deep Fried Corn Ribs Topped with Harissa Butter & Paprika Dusting	
Chicken Skewer (GF) Marinated Chicken Skewers	
Pulpo a la parrilla Grilled Octupus with a Citrus Glaze with Paprika	
*Tenderstem (V) (GF) Pan Roasted Tenderstem Broccoli topped with Bravas Sauce & Manchego Cheese	

# Sharing Boards

Greek Platter	
Meat & Cheese	
Sliced Chorizo, Carpaccio, Prosciutto, Brie, Manchego, Blue Cheese, Grapes, Fig Jam, Dried Apricots	
Bread Board (V) Sliced Sourdough, Warm Focaccia, Toasted Ciabatta, Extra Virgin Olive Oil, Balsamic Vinegar, Salted Butter	
Steak Sharer for 2 people – All Steaks are served pink	
Bavette Steak, Rump Steak, Flat Iron Steak, Skinny Chips, Black Garlic Mayo, Chimichurri Sauce	
Sunday Roast Sharer	
Paella - Minimum 2 people	
Seafood – Prawns, Clams, Mussels & Squid  Valencia – Chicken & Pork  Mixed - Chicken, Prawns, Mussels & Clams	

### Sunday Roast

From £10.95

Served with thyme & garlic roast potatoes, buttered mash, cauliflower cheese, Yorkshire pudding, seasonal vegetables and pan gravy

Ask your server for further details

# Classics

Cosalea Chicken

Ballotine of Chicken Stuffed with Bury Black Pudding & Tarragon served with Mustard Mash & a rich Madeira Sauce

Timothy Taylor Battered Cod & Chips (GFA)
Fresh Fleetwood Haddock with Chips, Homemade
Tartare Sauce, Mushy Peas & a Lemon Wedge

Homemade Meat & Potato Pie
Homemade Meat & Potato Pie
served with Chunky Chips & Mushy
Peas or Beans

Homemade Lancashire Cheese & Onion Pie (V)
Homemade Cheese & Onion Pie served with
Chips & a choice of Mushy Peas or Beans

Gourmet Bangers and Mash (GF)
Trio of Cumberland Sausage
served on a Bed of Creamy Mash,
Minted Peas & Rich Onion Gravy

Timothy Taylor Battered Halloumi (V)

Timothy Taylor Battered Halloumi served

#### Burgers

Cosalea Stack (VGA)

Beef Burger Topped with Bacon, Cheese,
Onion Rings served with Gem Lettuce
Burger Sauce on a Pretzel Bun and fries

Vegan Cosalea Stack (VG)

Vegan Pattie topped with vegan cheese,
Onion Rings, Gem Lettuce, Vegan Mayo &
Burger Bun served with fries

#### Burger of The Week

Ask your server for details of this week's burger

#### Grill

Gammon Steak (GFA)

10oz Gammon Steak served with
Peas, Grilled Pineapple, Fried Egg

8 Chunky Chips

#### Steak of the Day (GFA)

See Specials board for today's choice

# Salads

Rump steak marinated in teriyaki marinade, served with
Asian slaw, pickled cucumber topped with sriracha mayo

Chicken Caesar
Grilled Chicken, Crispy bacon, garlic herb croutons with gem lettuce served with homemade Caesar dressing

Halloumi Salad (V)

Cubes of spicy grilled halloumi on a bed of peppers,

### Entertainment

#### Tuesday Night

Quiz Night at Cosalea from 8pm – Traditional Quiz
Open the Box & Complimentary Supper

#### Γhursday Night

Open Mic Night from 8pm – Everyone welcome

### Sunday Roast

From £10.95

Served with thyme & garlic roast potatoes, buttered mash, cauliflower cheese, Yorkshire pudding, seasonal vegetables and pan gravy

Ask your server for further details

Mon - Tues: 9:00 - 15:00

Wednesday: 9:00 - 15:00 / 17:00 - 20:00 Thursday: 9:00 - 15:00 / 17:00 - 20:00 Friday: 9:00 - 15:00 / 17:00 - 21:00 Saturday: 9:00 - 15:00 / 17:00 - 21:00

Sunday: 10:00 - 20:00

## Kids

Mini version of our Small Plates for our younger guest

Crispy Salt & Pepper Chicken Fried Crispy Chicken Strips Topped with Salt & Pepper Seasoning	
Gordal Olives (V) (VG) Marinated in Chilli Garlic & Citrus	
Chicken Skewer (GF) Marinated Chicken Skewers	
Meatballs (VGA) (GF) Pork & Beef Meatballs in a Rich Red Pepper Sauce	
Patatas Bravas (V) (GFA) Crispy Deep-Fried Potatoes Topped with Bravas Sal	
Croquetas De Jamon Mini Ham & Manchego Croquettes served with Garlie	
Choose 3 of the above for £9.95	
Make Your Own Wraps Wraps, Ham, Cheese, Ketchup, Veg Sticks	
Gourmet Bangers & Mash	
Chicken Nuggets & Fries	
Meat & Cheese Ham, Cheese, Crackers, Ketchup, Veg Sticks	

### Functions

Our event room, The Vault, is an additional space away from the main café offering a versatile space for functions, business meetings, training sessions and events.

For enquiries about The Vault please speak to a member of staf

V (Vegetarian)
VG (Vegan)
VGA (Vegan Available)
GF (Gluten Free)
GFA (Gluten Free Available)