

STARTERS

NACHOS (V) TO SHARE Loaded with melted cheddar cheese, salsa, guacamole & jalapenos	4.75 6.95	CHICKEN WINGS Marinated in Portuguese piri piri and barbequed on the flame grill	4.75
SALT & PEPPER CHICKEN GOUJONS Served with a choice of BBQ, piri piri or sweet chilli sauce	4.75	COURGETTE FRITTERS (V) Deep fried courgette cakes filled with mozzarella and served with chilli jam	4.75
SMOOTH PATÉ Accompanied by toasted ciabatta bread & caramelised red onion	4.75	GARLIC MUSHROOMS (V) Mushrooms cooked in a creamy garlic sauce served with crusty bread	4.75
BABY BACK PORK RIBS Slow braised baby back ribs served with our in-house BBQ sauce	4.95	SALT & PEPPER RIBS Slow cooked baby back ribs in a salt & pepper rub finished with a sweet honey glaze	4.95
FISH CAKES Smoked mackerel fish cakes served with pea puree & tartar sauce	4.95	CLASSICAL SEAFOOD COCKTAIL Selection of seafood served on baby gem leaves, accompanied by marie rose sauce with brown bread and butter	5.45
HEARTY WARM SOUP OF THE DAY Served with brown bread and butter	3.75	SEAFOOD CHOWDER A thick broth of prawns, mussels, clams, potatoes and sweetcorn	4.95
SHARING PLATER Garlic bread, salt & pepper chicken goujons, baby back pork ribs in BBQ sauce, nachos, onion rings, & breaded mushrooms accompanied by garlic mayonnaise and BBQ sauce	8.95	GRILLED GOATS CHEESE (V) Set on a herb salad, drizzled with a balsamic vinegar & pesto dressing	4.95

SALADS

HOUSE SALAD (V) Green garden salad served with plum tomato, cucumber, red onion & peppers with a choice of blue cheese or lemon and herb dressing Why not add a healthy option of salmon for £3.00 or steak for £4.00	6.95	CEASER SALAD (V) (STARTER) CEASER SALAD (V) (MAIN) The classic Caesar salad served on a bed of baby gem lettuce, soft boiled hens eggs a sprinkling of crisp pancetta then drizzled with caesar dressing Why not add a flame grilled chicken fillet for £1.50 (Starter) / £3.00 (Main)	3.95 6.95
MUSHROOM, BEETROOT & POMEGRANATE SALAD (V) Served with pea shoots, watercress & horseradish dressing	6.95		

FLAME GRILLED GOURMET BURGERS

All our burgers are freshly prepared and served on a toasted glazed bun, accompanied by lettuce, tomato, red onion, and mayonnaise alongside skinny cut fries and burger relish.

6oz CLASSIC BURGER	6.95	DOUBLE STACK BURGER 2 x 4oz steak burgers layered with melted cheese and streaky bacon	9.95
6oz CLASSIC BURGER With streaky bacon and cheese	8.45	FLAME GRILLED CHICKEN FILLET BURGER	7.95
6oz CLASSIC BURGER Served with BBQ sauce & onion ring stack	8.45	DELUXE FLAME GRILLED CHICKEN FILLET BURGER With streaky bacon and cheese	9.45
ITALIAN CHICKEN FLATBREAD Chicken fillet infused with Italian style herbs & seasonings	7.95		
CHICK PEAS, ROASTED VEGETABLE & SWEET POTATO BURGER (V)	6.95	Add a fried egg to any of our burgers for £1.00	

HEARTY PIES

STEAK & KIDNEY PUDDING Served with a rich Guinness sauce	7.95
FISH PIE A mix of salmon, prawns, mussels & cod in a dill cream sauce with a mashed potato & herb topping	7.95
HAM, CHICKEN & LEEK Served in a veloute sauce with a light puff pastry lid All our pies are served with creamy mash & minted peas	7.95



FISH

FISH & CHIPS Beer battered cod and chips with minted peas, bread and butter & a wedge of lemon	7.95
SCAMPI & CHIPS Deep fried scampi served with homemade tartar sauce & a wedge of lemon	7.95
SEA BASS Whole sea bass stuffed with lemon, garlic & herbs, chargrilled, served with sautéed potatoes and wilted kale	12.95

CLASSICS

APPLE AND LEEK BANGERS & MASH Three apple and leek sausages served on a bed of colcannon mash accompanied by pork gravy	7.95	THAI CURRY Marinated chicken served in a medium hot Thai style curry with a timbal of coconut and coriander rice	7.95
SPINACH AND RICOTTA CANNELLONI (V) Traditional cannelloni served with garlic bread	7.95	WHOLE RACK OF STICKY RIBS Choose from a rack of salt & pepper or BBQ ribs, served with coleslaw, corn on the cob and parmentier potatoes	9.45
CHICKEN AND BBQ RIBS COMBO Flame grilled chicken fillet and a half rack of baby back BBQ ribs served with french fries, coleslaw and BBQ sauce	10.95	LAMB RUMP With honey glazed root vegetables, fondant potato and drizzled with a mint and rosemary jus	10.95

FROM THE GRILL

GAMMON STEAK	8.95	All our steaks are flame grilled and accompanied by chunky chips, half a grilled tomato, portobello mushroom and a watercress garnish	
10oz gammon steak served with a fried egg, pineapple ring & french fries			
FLAME GRILLED CHICKEN BREAST	9.95	8oz RUMP	9.95
Served on a bed of potato rosti, green beans & peppercorn sauce		8oz SIRLOIN	12.95
O'CONNORS MIXED GRILL	13.95	8oz FILLET	17.95
4oz rump steak, 4oz gammon steak, chicken fillet and lamb rump served with battered onion rings, chips, mushrooms, half a grilled tomato, fried egg, scented garden peas & served with a choice of peppercorn or diane sauce.		Why not add peppercorn, béarnaise or diane sauce for £1.99 ?	
		8oz FILLET STEAK ON THE STONE	19.95
		Accompanied by chunky chips, onion rings and a sauce of your choice	



O'CONNOR'S FAJITA'S

All of our fajitas are served hot from the grill in a sizzling skillet – on a bed of sautéed onions & peppers with rice, lettuce, flour tortillas, cheese, salsa, guacamole, and sour cream

FLAME GRILLED CHICKEN	9.95	CHICKEN & STEAK	12.95
FLAME GRILLED STEAK	10.95	SEASONAL VEGETABLES (V)	9.95

SIDES

COLESLAW	1.45	GARLIC BREAD WITH CHEESE	2.45
JACKET FRIES	1.95	MIXED SIDE SALAD	2.45
SKINNY FRIES	1.95	CHUNKY CHIPS	2.95
BUTTERED SPINACH	1.95	CHEFS SELECTION OF SEASONAL VEGETABLES	2.95
ONION RINGS	1.95	BUTTERED BABY POTATOES	2.95
GARLIC BREAD	1.95	BREAD AND OILS	2.95
POTATO WEDGES	1.95		
COMBO SIDE FOR TWO Garlic bread, breaded mushrooms & onion rings	4.45		

DESSERTS

BRAMLEY APPLE CRUMBLE Served with lashings of custard	3.95
CHOCOLATE FUDGE SENSATION Served hot or cold with cream or ice cream	3.95
BREAD AND BUTTER PUDDING Served with crème anglaise or custard	3.95
STICKY TOFFEE PUDDING Served with hot butterscotch sauce & vanilla ice cream	4.25
WARM CHOCOLATE BROWNIE Served with salted caramel & a raspberry coulis	4.25

ICE CREAM SUNDAE'S

ETON MESS Vanilla ice cream layered with crushed meringue, raspberry coulis, fresh raspberries & topped with whipped cream	3.95
ROCKY ROAD Chocolate brownie, chocolate ice cream chocolate sauce, chocolate chunks topped with chocolate Chantilly cream	4.45
WILLY WONKA The great mystery ice cream sundae	4.95
ICE CREAM & SORBETS Select any 3 scoops of vanilla pod, strawberry, chocolate chip or cookie dough	2.95
Why not try one of our refreshing sorbets? Please ask your server for details of our current selection	2.95

TRADITIONAL
SUNDAY ROAST

£7.95

SEE YOUR SERVER
FOR DETAILS OF
OUR SEASONAL
ROASTS

WINE LIST

WHITE	125ml	175ml	250ml	BOTTLE
AFRIKAN RIDGE CHENIN BLANC (South Africa) (13%) The lemon & honey character of Chenin Blanc melds beautifully with the creamy-textured Chardonnay	2.75	3.75	4.95	13.95
PINOT GRIGIO/GARGANEGA IGT VENETO COLLI VICENTINI (Italy) (12%) Greater than the sum of its parts, Garganega lends weight & richness to the crisp, fragrant Grigio	2.95	3.95	5.35	15.95
CLOS MONT-BLANC 'CASTELL' CONCA DE BARBERÀ MACABEU/CHARDONNAY (Spain) (13%) Macabeo is widely grown in Spain & pairs delightfully with Chardonnay to give a dry, pithy, citrus white				15.95
PAUL MAS IGP PAYS D'OC VERMENTINO (France) (13%) Vermintino which is widely grown in the South of France, more usually known as Rolle, this is richer, more rounded than Sauvignon with more of a tropical fruit flavour				16.95
HEAD OVER HEELS EDEN VALLEY REISLING (Australia) (11.5%) Delightful Riesling from one of Australia's best regions for this variety; this is just off-dry vibrant & racy with lime and honeysuckle character – delicious with slightly spicy dishes				17.95
PENNY LANE MARLBOROUGH SAUVIGNON BLANC (New Zealand) (12%) This well-crafted example from One Tree Hill winery ticks all of the boxes and then some and at a sensible price to boot. Typically vibrant with citrus, gooseberry and passion fruit flavours				19.95

RED	125ml	175ml	250ml	BOTTLE
AFRIKAN RIDGE SHIRAZ CABERNET (South Africa) (13.5%) Cinsault, Grenache & Carignan team up with Merlot to give a soft, fruity red that is both easy-drinking & serious.	2.75	3.75	4.95	13.95
ALTITUDES VALLÉ CENTRAL MERLOT (Chile) (13.5%) Altitudes is the second label from the hugely respected Lapostolle winery & these wines don't disappoint!	2.95	3.95	5.35	15.95
VINOIR VALLÉ CENTRAL CABERNET SAUVIGNON (Chile) (13%) A richly fruity but juicy Cabernet with just a dash of Merlot from de Aguirre's Villa Alegre Estate in Maule, 285km south of Santiago; lovely, ripe black fruit aromas & flavours				15.95
PUERTA VIEJA RIOJA TINTO COSECHA (Spain) (13%) A lovely, soft, creamy-textured red, this is 100% un-oaked Tempranillo that exudes fragrant dark fruit & liquorice aromas & is juicy & supple on the palate with chalky tannins				16.95
CLOS MONT-BLANC 'CASTELL' CONCA DE BARBERÀ TEMPRANILLO (Spain) (13.5%) Rioja's grape but grown in Catalunya & made without any oak contact; slightly more robust & juicy in style				16.95
BERTON VINEYARD 'THE BLACK SHIRAZ' (South Eastern Australia) (14.5%) Dense, mouth-filling wine with seductive, spicy dark fruit aromas & a rich yet svelte palate with juicy fruit				19.95

ROSE	125ml	175ml	250ml	BOTTLE
DECANAL IGT PUGLIA 'PINK' ZINFANDEL (Italy) (10.5%) This is a southern Italian take on Californian 'white' zin; a little deeper in colour, light, off-dry & vibrantly fruity	2.95	3.95	5.35	14.95

PROSECCO AND CHAMPAGNE	BOTTLE
COLLI VICENTINI TORRE DEI VESCOVI (Italy) (11.5%) Wonderfully rich full flavoured example with a delightfully apple aroma and pronounced floral notes	19.95
LEON LAUNOIS 'CUVÉE RÉSERVÉE' CHAMPAGNE BRUT (France) (12%) A deliciously rich, creamy-textured fizz with fresh bread aromas & a soft, appley fruit and lively mousse	34.95

TEA & COFFEE

LIQUOR COFFEE

AMERICANO	2.00
DOUBLE ESPRESSO	3.00
LATTE	2.20
ESPRESSO	2.00
CAPPUCCINO	2.20
MOCHA	2.40
SPECIALITY TEAS	2.00
Choose from English Breakfast, Earl Grey, Assam, Green Tea, Peppermint, Camomile, Red Berries or Decaffeinated	

(Contain 25ml Alc)	
IRISH COFFEE	3.50
BAILEYS IRISH COFFEE	3.50
VODKA COFFEE	3.50
BRANDY COFFEE	3.50
TIA MARIA COFFEE	3.50

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.

If you do have a food allergy, you should inform your server so we can minimise the risk of cross contamination during the preparation and service of your food.

(v) Suitable for vegetarians. However these products are not handled or cooked in a dedicated vegetarian kitchen.

All stated weights are approximate and uncooked. While we endeavour to purchase only GM Free products, we cannot guarantee this status. Fish may contain bones.

All products are subject to availability.

If you wish to give us any feedback, please speak to a member of our management team.

O'CONNOR'S
BAR AND GRILL



37 Aigburth Drive • Liverpool • L17 4JE