DESSERTS

Cheesecake
Selection:
Lemon
Kinder
Biscoff
Nutella
Pistachio

Chocolate Brownie
With ice cream and chocolate sauce

Sticky Chocolate and Orange Cake
Gluten Free Carrot Cake

Cheeseboard For Two
Selection of international cheeses and seasonal fresh fruit.

Cheshire Farm Ice Cream
3 scoops of your choice from our rich selection



Espresso	2.50
Americano	3.00
A rich long coffee served without milk	
Cappuccino	3.50
Rich aromatic espresso smoothed out with hot steamed milk topped with milk froth	
	Market 1
Caffe latte	3.50
A long aromatic coffee with hot, steamed milk	
Flat White	3.50
Fruit Tea	2,95
Great range of delicious fruit teas available, please ask for details.	
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Tea Pigs	2.75
Great range of delicious teas available, please ask for details.	



Liqueur coffee

Irish Coffee

A long smooth black coffee with a generous shot of Irish whiskey, topped with cream	
French Coffee A long smooth black coffee with a generous shot of Brandy, topped with cream	7.50
Russian Coffee A long smooth black coffee with a generous shot of Vodka, topped with cream	7.50
Calypso Coffee A long smooth black coffee with a generous shot of Tia Maria, topped with cream	7.50
Cointreau Coffee A long smooth black coffee with a generous shot of Cointreau, topped with cream	7.50
Baileys Coffee A long smooth black coffee with a generous shot of Baileys, topped with cream	7.50
Amaretto Coffee A long smooth black coffee with a generous shot of Amaretto, topped with cream	7.50



BAR & GRILL

SPACE

STARTERS

Soup of the Day Served with toasted buttered sourdough	5.95
Moroccan Hummus & Pitta (VG) Tahini, garlic, chick pea	5.75
Olives and Feta (V) Marinated olives and Feta cheese	5.75
Falafel (Vg) Chickpeas, garlic, coriander served with tahini and	5.90 rocket.
Prawn & Avacado Cocktail	8.50

King prawns, sun dried tomato, white wine, garlic, chilli pepper flakes & parsley

King Prawns with garlic white wine sauce (GF) 7.20

Served with homemade marie rose sauce

Fish Cakes 7.00 Salmon fish cake served with rocket and tartar sauce

7.00 Calamari Battered squid rings with tartar sauce and rocket

6.75 Halloumi (V) Grilled Halloumi cheese served with rocket basilica pesto and pitta (contains nuts)

7.75 Wagyu Meatballs Wagyu meatballs with homemade tomato sauce, served

with toasted, buttered sourdough

6.95

Sucuk Izgara 6.50

Garlic sausages and with rocket salad

Marinated chicken served with yoghurt sauce

Chicken Skewers

(V) 6.50 **Feta Salad** Feta cheese, cucumber, tomatoes, red onion, with balsamic vinegar

Peynirli Borek (V) 6.50 Filo Pastry filled with feta, mozzarella and parsley, with sweet chilli sauce

FUNCTIONS

Ask about holding your event here

BURGERS

23,90 **Wagyu Tower Burger**

3 exclusive Wagiu patties (360-400g), back bacon, cheese, hash brown, onion rings, onion, lettuce, cocktail sauce, fries and coleslaw

Wagyu Steak Burger 16.50

Exclusive Wagyu meat patty with onion, lettuce, cocktail sauce, pickles, fries and coleslaw

ADD CHEESE 1.50 ADD BACON 1.50

Chicken Burger

13.95

13.90

Special chicken patty, onion, lettuce, tomato, pickles, coleslaw and fries

Veggie Burger (V) 13.50

Home made veggie patty, lettuce, cocktail sauce, pickles, sautéed mushrooms, spinach, fries and coleslaw

PASTA

13.90 Spaghetti Bolognaise Specially made home mince meat and tomato sauce with parmesan

Spaghetti Carbonara 13.90 Creamy Carbonara with pancetta and egg yolk sauce with parmesan

Pasta all Seafood Feast 15.50 Al dente penne, mixed seafood, cream garlic, parmesan, parsley

Pasta Napolitano (V) 12,90 Al dente penne, classic tomato sauce (vou can add chilli)

Pasta al Pollo Al dente penne, chicken, mushroom, cream garlic, parmesan and parsley

SIDE DISHES

Rice	3.25
Grilled Asparagus Served with Bearnaise sauce	3.50
Creamy Spinach and Mushroom	4.95
Mashed Potato	3.50
Skin on Fries	3.50
Rocket Salad With tomato, parmesan cheese & balsamic	4.95
Steamed Seasonal Mixed Vegetables Served with Bearnaise sauce	4.75
Steamed Broccoli Served with Bearnaise sauce	3.95
Sweet Potato Fries	3.95
Garlic Bread & Mozzarella	4.50
Beer Battered Onion Rings	3.50

main course

20.90 **Lamb Chops**

Marinated lamb chops served with rice and mint yoghurt dip **Sea Bass** (GF) 18.90

Sea bass with spinach and crispy potatoes

Salmon (GF) 20,90

Scottish Salmon with spinach, crispy potatoes and mixed Mediterranean herb sauce

Lamb Moussaka 18.90

Moussaka with lamb mince and home made sauce, served with rice

16.90 Vegetable Moussaka (V)

Moussaka with vegetables and home made sauce, served with rice

Vegan California (VG) 15.90

Asparagus, mushrooms, peppers, onion in a tomato and garlic sauce, served with rice and Tahini sauce

Grilled Cyprus Halloumi (V) 16,90

Served with Greek Pitta bread topped with pesto, crispy potatoes and basilica sauce (contains nuts)

Seafood California (served in sauce) 20.90 Monkfish and King Prawns, onion, peppers,

tomato sauce and garlic, served with rice

Creamy Cafe de Paris Chicken 19,90

Marinated Grilled chicken breast served with crispy potatoes and chef's special creamy sauce

Chicken Mozzarella & Asparagus 19.90

Marinated chicken breast baked in the oven with mozzarella, and asparagus sauce, served with rice

Mixed Kebab 25.50 Chicken and Lamb Kebab, Sucuk (garlic sausage),

mixed Kofte with grilled peppers and onions, served with pitta, rice and yoghurt sauce

Monkfish and Prawns Kebab 20.90

Marinated monkfish and king prawns with grilled peppers, onions, pitta and rice

17.90 Chicken Kebab

Marinated chicken kebab, onion, peppers, served with yoghurt sauce, pitta bread and rice

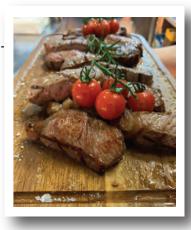
Lamb Kebab 19.90

Marinated lamb striploin and fillet with yoghurt sauce, grilled peppers, onions, pitta and rice

SPECIALS

Steak Heaven 750grams - 850grams

- Angus Rib-eye Steak
- Angus Sirloin Steak
- Fillet Steak
- 2 side dishes
- 2 sauces



Quality, locally sourced steaks.
All steaks are minimum 30 days matured and approx 240 grams - 260 grams

All steaks come with grilled tomato and crispy potatoes.

Fillet Steak (GF)		29.90
Angus Sirloin Steak	(GF)	23.50
Angus Rib-eye Steak	(GF)	26.50

SAUCES

Peppercorn Sauce	2.25	
Forest Mushroom Sauce	2.25	
Bearnaise Sauce	2.25	
Blue Cheese Sauce	2.25	
Gravy Sauce	2.25	

We're **SOCIAL**



f @spacebarandgrill



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ALLERGIES

If you have a food allergy or a special dietary requirement please inform a member of the team. Thank you.

(VG) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE