

**Pioneer**

BAR & BRASSERIE

*Celebrating 10 Years in Business*



**DRINKS,  
SMALL PLATES  
& SHARERS**

## SPARKLING

- |   |  |                            |                         |
|---|--|----------------------------|-------------------------|
| 1 | <b>Prosecco, Ca' del Console Extra Dry</b><br><i>Veneto, Italy</i><br>A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, and clean through to the sparkling finish. | <i>125ml</i><br>£4.50      | <i>Bottle</i><br>£20.50 |
| 2 | <b>Rosé Brut, Viticoltori Acquesi</b><br><i>Italy</i><br>A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish.          | £4.75                      | £20.95                  |
| 3 | <b>Bottega Gold</b><br><i>Italy</i><br>Elegant and fresh with aromas of apples and acacia flowers.   | <i>Mini 200ml</i><br>£8.50 | £29.50                  |
| 4 | <b>Bottega Rosé</b><br><i>Italy</i><br>Fresh and delicate with aromas of strawberries and currants.  | £8.50                      | £29.50                  |

## CHAMPAGNE

- |   |  |                       |                         |
|---|--|-----------------------|-------------------------|
| 5 | <b>Testulat Carte d'Or</b><br>Rich vanilla and peach flavours.         | <i>125ml</i><br>£6.50 | <i>Bottle</i><br>£32.50 |
| 6 | <b>Laurent-Perrier</b><br>Citrus, toast and spice notes.               |                       | £45.00                  |
| 7 | <b>Veuve Clicquot</b><br>Brioche and vanilla notes.                    |                       | £55.00                  |
| 8 | <b>Bollinger Special Cuvée</b><br>Brioche, spice and fresh walnut.     |                       | £56.00                  |
| 9 | <b>Laurent-Perrier Rosé</b><br>Strawberries, red cherry and raspberry. |                       | £85.00                  |

## ROSÉ

- |    |  |                       |                       |                         |
|----|--|-----------------------|-----------------------|-------------------------|
| 10 | <b>Zinfandel Blush, Nine of Hearts</b><br><i>Italy</i><br>Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours. | <i>175ml</i><br>£4.10 | <i>250ml</i><br>£5.80 | <i>Bottle</i><br>£16.50 |
| 11 | <b>Pinot Grigio Rosé, Mannara</b><br><i>Italy</i><br>A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.                      | £4.20                 | £5.90                 | £16.95                  |

WHITE

	175ml	250ml	Bottle
12 <b>Chardonnay, First Fleet</b> <i>Australia</i> A crisp, modern style. Apple and melon fruit fill a palate that is dry, yet well rounded.	£3.80	£5.30	£14.75
13 <b>Chenin Blanc, Kleinkloof</b> <i>South Africa</i> Attractive nose of tropical fruits such as pineapple, guava and citrus, carrying on to the crisp, refreshing palate.	£3.90	£5.50	£15.75
14 <b>Pinot Grigio, Nina</b> <i>Italy</i> Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish.	£4.20	£5.90	£16.75
15 <b>Chardonnay/Pinot Grigio, Artisan's Blend Deakin Estate</b> <i>Victoria, Australia</i> This delicious blend combines citrus and melon character with savoury and pear notes. Crisp and generous.			£18.75
16 <b>Picpoul de Pinet, Beauvignac</b> <i>South of France</i> An alternative for you Sauvignon Blanc fans. This wine has elegant aromas of citrus, pear and white flowers, with a crisp, mineral palate.			£19.50
17 <b>Gavi di Gavi, La Contessa</b> <i>Piedmont, Italy</i> Great texture, with distinctive green and almond notes on the palate. Fresh and dry.			£22.00
18 <b>Sauvignon Blanc, Featherdrop</b> <i>Marlborough, New Zealand</i> Flavours of citrus, grapefruit and gooseberry tantalize the palate with a refreshing finish.	£5.90	£7.90	£23.00
19 <b>Grüner Veltliner, Zero-G</b> <i>Wagram, Austria</i> This Award Winning wine is light in body yet intensely flavoured, offering ripe apple and nectarine. Particular to the Wagram region.			£24.00
20 <b>Chablis, Domaine Hamelin</b> <i>France</i> From great plots next to the Premier Cru this Chablis has notes of green apple, hawthorn and minerals. Crisp on the palate with good depth of flavour, and a long, dynamic finish.			£28.00
21 <b>Sancerre, La Croix Du Roy</b> <i>France</i> Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality.			£32.00



RED

	175ml	250ml	Bottle
22 <b>Shiraz, First Fleet</b> <i>South Eastern Australia</i> A modern, easy-drinking style. Mulberry and plum fruit mixes with spice on the smooth-textured palate.	£3.80	£5.30	£14.75
23 <b>Merlot, Terres d'Azur</b> <i>South of France</i> Rich berry and plum aromas lead on to a soft, smooth palate with fruit and smoky notes.	£3.90	£5.50	£15.75
24 <b>Tempranillo Tinto, Candidato</b> <i>Spain</i> Bursting with berry fruits, and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.	£4.20	£5.90	£16.75
25 <b>Malbec, Casa Bonita</b> <i>Spain</i> A rich purple colour and intense aromas of mulberry and plum lead to a smooth, powerful palate packed with fruit.			£17.90
26 <b>Cabernet Sauvignon Reserva, Morandé Pionero</b> <i>Maipo, Chile</i> Sophisticated with a touch of vanilla oak. Well-balanced with juicy and savoury characters.			£19.50
27 <b>Rioja Crianza, Promesa</b> <i>Spain</i> Strawberry, blackberry and rhubarb flavours take on the vanilla and cocoa smoothness during twelve months in oak barrels.			£22.00
28 <b>Pinot Noir, Featherdrop</b> <i>New Zealand</i> Aromas of blackberry, raspberry, smoky oak and floral notes. Sweet cherry and raspberry flavours complement the subtle spicy oak.			£23.00
29 <b>Barbera d'Asti Fiulot, Prunotto</b> <i>Piedmonte, Italy</i> A wine from the Antinori Family shows the typical red fruit and bright character of the Barbera variety.			£24.00
30 <b>Malbec, Finca La Colonia Coleccion</b> <i>Mendoza, Argentina</i> Brought to you from the Swarovski family this wine brings aromas of ripe red fruit, cassis and black pepper. Elegant and smooth with a long finish.	£5.95	£8.40	£25.00
31 <b>Barolo Ricossa</b> <i>Italy</i> Aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex.			£34.00

125ml measures are also available for wines by the glass.

## COCKTAIL JUGS

- Sangria** £13.95  
Red wine, licor 43, lemonade, orange juice, ice and fresh fruit.
- Sparkling White Sangria** £17.95  
Prosecco, cointreau, lemonade, ice and fresh fruit.
- Pimms** £14.95  
Pimms, lemonade, ice, mint, cucumber and fresh fruit.

## CLASSIC COCKTAILS All £6.95

- Cosmopolitan**  
Vodka, Cointreau, fresh lime and cranberry juice.
- Mojito**  
White rum, mint, lime, Sirop de Gomme, soda and lemonade.  
(*Strawberry, Raspberry & Passionfruit flavours also available*)
- Margarita**  
Tequila, Cointreau, fresh lemon and lime juice.
- Strawberry Daiquiri**  
White rum, fresh strawberries, strawberry purée and lime.  
(*Other flavours are available, please ask your bartender*)
- Bloody Mary**  
Vodka, tomato juice, lemon, Tabasco & Worcester sauce

## PIONEER FAVOURITES All £6.95

- Liverbird** Liverpool Gin, strawberry purée, cranberry juice and Prosecco.
- Amaretto Sour** Amaretto, freshly squeezed lemon, egg white and sugar syrup.
- Hendrick's Punch** Hendrick's Gin, Aperol, juniper, coriander syrup, cucumber, mint and aromatic bitters.
- Iron Man** Liquor 43, Aperol and lemonade.
- After Eight** Bailey's, Frangelico, Kahlua, peppermint, milk and cream.
- Disaronno Fragola** Amaretto, Cointreau, strawberry purée, orange juice and lime juice.
- Raspberry Crème Brûlée** Baileys, raspberry liqueur, caramel syrup, raspberries and cream.
- Godfather** Jack Daniels, Amaretto and Sirop de Gomme.
- Caipirinha** Fresh lime, sugar and Cacha rum.
- Aperol Spritz** Aperol, Prosecco, soda and an orange slice.
- Pink Kiss** Licor 43, raspberry, pineapple, lemon.

## SPARKLING COCKTAILS All £6.95

- Bellini**  
Peach purée, peach schnapps and Prosecco.
- Elderflower Breeze**  
Gin, Martini Dry, elderflower liqueur and Prosecco.
- Bramblelicious**  
Gin, Chambord, lemon juice, Sirop de Gomme and Prosecco.

## MARTINI COCKTAILS All £6.95

- Pornstar** Absolut Vanilla Vodka, Passoa, lime, passionfruit purée, fresh passionfruit and a shot of Prosecco.
- Lychee Rose and Lemon** Absolute Vodka, lychee juice, fresh lemon juice, rose sugar syrup, infused with rose petals.
- Frenchie** Vodka, Chambord and pineapple juice.
- Espresso** Absolut Vanilla Vodka, Kaluha, shot of Espresso and Sirop de Gomme.
- Meringue** Absolut Vanilla Vodka, Frangelico hazelnut liqueur, Baileys and Milk.

## MOCKTAILS

- Sunset Passion** £3.45  
Passionfruit purée, fresh passionfruit, lemonade and grenadine, served long.
- Shirley Temple** £2.45  
Lemonade and grenadine, served over ice with a maraschino cherry.
- Lychee and Pineapple Cooler** £3.95  
Lychee and Pineapple juice with a squeeze of fresh lemon and fresh mint.
- Milkshakes** £3.45  
Fresh milk blended with icecream. Chocolate, vanilla, banana or fresh strawberry flavours.
- Ice Cream Floats** £2.95  
Coca-Cola or lemonade, served over vanilla ice cream.

## WHISKEY

	<i>25ml</i>
Jack Daniels	£2.90
Jack Daniels Honey	£2.90
Bulleit	£3.25
Makers Mark	£3.25
Jamesons	£2.70
Bells	£2.70
Glenfiddich	£3.95
Glenlivet	£3.95
Talisker	£4.45
Jonnie Walker Black	£2.90
Monkey Shoulder	£3.25

## VODKA

	<i>25ml</i>
Smirnoff	£2.70
Zubrowva	£3.50
Absolut Vanilla	£3.50
Absolut Raspberry	£3.50
Absolut Blackcurrant	£3.50
Grey Goose	£3.95

## RUM

	<i>25ml</i>
Bacardi	£2.70
Captain Morgan	£2.70
Captain Morgan Spiced	£2.70
Myers	£3.20
Sailor Jerry	£3.00
Havana Club	£2.80
Havana 3 Year	£3.20
Havana 7 Year	£3.50
Kraken	£3.95

## BRANDY

	<i>25ml</i>
Martell	£2.50
Courvoisier	£3.95
Remy Martin VSOP	£3.95

## GIN

Please view our Gin Menu, which is updated regularly.

	<i>25ml</i>
Gordons	£2.60
Portobello Road	£3.50
Bombay Sapphire	£3.50
Tanqueray 10	£3.50
Hendricks Gin	£3.50
Liverpool Gin	£3.50
Liverpool Orange	£3.50
Ophir Spiced Gin	£3.50
Brockmans Gin	£3.50
Monkey 47	£3.95

## LIQUEURS

	<i>25ml</i>
Jose Cuervo Gold Tequila	£2.90
Sambuca White	£2.90
Sambuca Black	£2.90
Limoncello	£3.00
Midori	£2.90
Pernod	£2.90
Galliano	£2.90
Drambuie	£2.90
Amaretto	£2.90
Southern Comfort	£2.90
Cointreau	£2.90
Malibu	£2.90
Peach Schnapps	£2.90
Tia Maria	£2.90
Frangelico	£2.60
Baileys	£2.90
Aperol	£2.90
Chambord	£2.50
Passoa	£2.20
Pimms	£2.90
Cherry Brandy	£2.50
Licor 43	£3.50
Patron	£3.95

## VERMOUTH

	<i>50ml</i>
Cinzano Bianco	£2.70
Martini Dry	£2.70
Martini Rosso	£2.70

## BEER &amp; CIDER

	<i>Bottle</i>
Corona	£3.25
Peroni	£3.25
Becks	£3.25
Becks Blue	£2.95
Budweiser	£3.25
Quilmes	£3.45
Desperados	£3.45
Kopparberg <i>Strawberry &amp; Lime/Mixed Fruit</i>	£3.95
Magners <i>Original</i>	£3.95

	<i>½ Pint</i>	<i>Pint</i>
Peroni	£2.25	£4.25
Estrella	£1.95	£3.75
San Miguel	£1.75	£3.45
Kozel	£1.65	£3.25
Guinness	£1.75	£3.45
JW Lees	£1.60	£2.95

## SOFT DRINKS

Coke/Diet Coke/Lemonade	£1.65
Ginger Beer	£1.50
Red Bull	£2.00
J2O Apple/Orange/Raspberry	£2.10
Fresh Juice	£1.95
Pineapple/Tomato/Orange/Apple/Cranberry Cordial	£0.50
Blackcurrant/Orange/Lime	
Bitter Lemon	£1.30
Fever Tree varieties 200ml	£1.75
Soda Water 200ml	£1.30
Still/Sparkling Water <i>Small 330ml</i>	£1.95
Still/Sparkling Water <i>Large 750ml</i>	£3.95
Milk	£1.50

## HOT DRINKS

Regular Espresso	£1.65
Large Espresso	£1.95
Filter Coffee	£1.85
Decaf Coffee	£1.85
Americano	£1.85
Regular Cappuccino	£2.25
Large Cappuccino	£2.75
Decaf Cappuccino	£2.25
Mocha	£2.45
Latte	£2.45
Decaf Latte	£2.45
Liqueur Coffee	£4.55
Earl Grey Tea	£1.95
Herbal Tea	£1.95
Hot Chocolate	£2.45
Hot Chocolate <i>With Marshmallows &amp; Cream</i>	£2.95
Flavoured Syrups	£0.25



## SMALL PLATES

We have carefully selected a range of smaller plates which can be enjoyed in the bar area.

THESE DISHES ARE FRESHLY PREPARED AND MAY NOT ALL BE SERVED AT THE SAME TIME.

<b>Mixed Olives and Feta Cheese</b>	<b>£3.50</b>	<b>Spicy Spanish Chorizo</b>	<b>£5.75</b>
<b>Padrón Peppers</b>	<b>£4.50</b>	Sautéed with morcilla, red wine, apple and cider.	
Charred Padron peppers dusted with sea salt.		<b>Gambas</b>	<b>£6.75</b>
<b>Garlic Bread</b>	<b>£2.50</b>	King prawns in a chilli and fresh garlic infused oil.	
Smothered in handmade garlic butter.		<b>Flat Bread</b>	<b>£4.55</b>
<b>Garlic Bread With Cheese</b>	<b>£3.00</b>	Served warm with houmous and a cherry tomato, basil red onion and fresh chilli salsa.	
<b>Pioneer Nachos</b>	<b>£6.95</b>	<b>Sticky BBQ Ribs</b>	<b>£5.75</b>
Layered corn chips with spicy salsa topped with mozzarella, cheddar cheese, guacamole, sour-cream and sliced jalapenos.		<b>Chicken Satay Skewers</b>	<b>£5.75</b>
<b>Duck Spring Rolls OR Vegetable Spring Rolls</b>	<b>£4.95</b>	With sticky rice and spiced cashew nuts and peanut dip.	
Infused with spices served with an Asian dipping sauce.		<b>Spiced Pork and Lamb Meatballs</b>	<b>£5.50</b>
<b>Gyozas</b>	<b>£5.95</b>	With tomato and garlic sauce, a pesto drizzle and parmesan shavings.	
Asian chicken and vegetable dumplings served with a soy and sesame dip.		<b>Halloumi</b>	<b>£5.95</b>
		Grilled Cypriot cheese with pesto drizzle.	

## SHARERS

**Spanish £15.95**

- \* Albondigas – Pork and lamb meatballs, tomato and garlic sauce.
- \* 2 Pinx tos.
- \* Charred Padron peppers dusted with sea salt.
- \* Patatas bravas with sweet paprika alioli.
- \* Spicy Spanish chorizo sausage sautéed with morcilla, red wine, apple and cider.

Try with... Casa Bonita Malbec

**Mezze £15.95**

- \* Lamb Koftas.
- \* Chargrilled Halloumi with a pesto drizzle.
- \* Cumin spiced houmous and flatbread.
- \* Cous cous, tzatziki.
- \* Cherry tomato, red onion, fresh basil and chilli salsa.
- \* Feta cheese and olives.

Try with... Artisan's Blend  
Pinot Grigio Chardonnay

**Asian £16.95**

- \* Chicken satay skewers and peanut dip.
- \* Crispy duck on pancakes with shredded spring onion and cucumber.
- \* Teriyaki fillet of beef.
- \* Gyozas with a soy and sesame dip.
- \* Prawn crackers.

Try with... Barbera d'Asti

**Vegetarian £14.95**

- \* Crispy spring vegetable rolls.
- \* Chickpeas, spinach and fried garlic.
- \* Creamed mushrooms, garlic and herb Bruschetta.
- \* Whipped goat's cheese and home made crisp tortilla.
- \* Tempura vegetables and chilli hollandaise.

Try with... Picpoul de Pinet

**Cheese Board Selection £13.50**

- \* Stilton, Chilli Cheddar and Brie.
  - \* Crackers and breadsticks.
- (Cheeses may vary – please ask).

## SMALL PLATES &amp; SHARERS SERVED

MONDAY to FRIDAY from 3:30pm | SATURDAY and SUNDAY from 2:00pm

**\* Allergens & Intolerances**

We use a variety of nuts and other allergens in our kitchen. Therefore, hard as we try we cannot guarantee that menu items will be allergen free. Please ask a member of our staff if you are uncertain and they will liaise with our chef.



### Opening Hours

*Mon to Fri: 11 a.m. till late  
Saturday: 9 a.m. till late  
Sunday: 9 a.m. till late*



### Contact us

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