BREAKFAST & BRUNCH — TILL 3PM

AVOCADO BACON & EGGS 10.25

A hearty breakfast of smashed avocado, topped with fresh lime, and a touch of heat from chilli, served on your choice of wholemeal or sourdough artisan bread. Two perfectly poached free-range eggs and crispy bacon complete this delicious dish.

TRUFFLED EGGS & SMOKED SALMON 10.95

Indulge in a decadent breakfast of creamy scrambled eggs, infused with the earthy aroma of black truffle, served on toasted sourdough and topped with silky ribbons of Scottish smoked salmon.

NDUJA EGGS 9.95

nduja sausage-infused scrambled eggs, served on buttery sourdough and topped with a tangy feta crumble, fresh spring onions, and a spicy kick of chilli

MUSHROOM & HUMMUS ON TOAST (VE) 8.95

artisan toast topped with hummus, vine ripened tomatoes, mushrooms, pickled cabbage, olives, rocket and crispy onions (v)

CROQUE MONSIEUR

A classic French grilled sandwich featuring ham and cheese, topped with a creamy sauce and melted cheese. 9.25

Make it a Madam add fried or poached egg +1.50

SOURDOUGH CRUMPETS OR TOAST (V) 2.65

Two sourdough crumpets or toast served with butter and preserve

ALL BUTTER CROISSANT

Plain (v) 1.95

add butter and preserve (v) +1.55

add Bacon & Cheese +3.00

add Ham & Cheese +3.00

add Mushroom & Cheese (v) +2.80

BACON SANDWICH 5.25

Soft toasted roll pilled high with crispy bacon served with a choice of fruity brown sauce or ketchup
+ fried egg +1.00

EGG SANDWICH (V) 4.95

2 fried or poached eggs served on a soft toasted roll with a choice of fruity brown sauce or ketchup

VEGGIE ROLL (V) 4.95

Avocado, soft scrambled egg, halloumi, pickled red onion & chilli jam all served up on a toasted soft roll

EGGS BENEDICT 10.25
toasted sourdough topped with ham from our deli counter, 2 poached eggs & hollandaise sauce

MUSHROOM EGGS BENEDICT (V) 10.25
toasted sourdough topped with sauteed mushrooms, 2 poached eggs & Hollandaise sauce

EGGS ROYALE 11.90

two perfectly poached free-range eggs atop toasted sourdough, layered with delicate Scottish smoked salmon and a rich, creamy hollandaise sauce. A truly decadent and satisfying start to your day.

KOREAN STYLE MUSHROOMS (V) 9.95

Sautéed mushrooms glazed with gochujang chilli sauce, served on toasted sourdough spread with miso chilli peanut butter, finished with soft poached eggs and a sprinkle of crispy onions for added crunch and flavour.

ARTISAN CHEESE ON TOAST 4.95
Mixed artisan cheeses served on crisp sourdough toast

SCRAMBLED EGGS 4.95
creamy free-range scrambled eggs, served on toasted sourdough.

SANDWICHES served with house dressed salad — All 7.95

add a soup of the day 2.50

- **French dip** - Roast beef, emmental cheese, caramelised onions, and served with a side of dipping gravy
- **Swiss melt** (v) - Mushrooms, emmental, caramelised onions, & pesto
- Goats cheese, mixed leaves, chutney and pesto (v)
- Brie, sun dried tomatoes and rocket (v)
- Classic roast ham and cheddar cheese
- **BLT** - Crispy bacon, mixed lettuce leaves, vine ripened tomatoes & lashings of mayo

GOURMET SANDWICHES served with house dressed salad — ALL 10.95

add a soup of the day 2.50

ULTIMATE STEAK SANDWICH

marinated Scottish steak, cheese, caramelised onion chutney, vine ripened tomatoes, crisp lettuce & mustard mayonnaise.

HOT CHICKEN SANDWICH

marinated chicken breast, crispy bacon, cheese, vine ripened tomatoes, crisp lettuce, lemon & thyme mayonnaise.

CLUB SANDWICH

3 layers of toasted bread filled with pan fried chicken breast, crispy bacon, shaved honey roast ham, cheese, vine ripened tomatoes, crisp lettuce & pesto mayonnaise.

BAGELS — ALL 5.95

New Yorker - Cream cheese, smoked salmon, capers & rocket

Reuben – Toasted bagel layered with pastrami, Swiss cheese, sauerkraut & dill pickle.

Hot Halloumi (v)– Pan seared halloumi, hummus, pickled red onions, rocket & hot honey

Salmon & Avocado - Cream cheese, smoked salmon, avocado

BOARDS



PLOUGHMAN'S 14.95

thick cut ham, pate, pie, artisan cheese, pickled onions, chutney, artisan bread, & mixed salad

GREEK MEZZE (VE) 14.95

featuring creamy hummus, crispy falafel, savoury dolmades, tangy olives, warm pita bread, refreshing mixed salad, sun-blushed tomatoes, and a flavourful olive oil balsamic dip

CHEESE BOARD 16.95

get your hands on our amazing cheese board, loaded with delicious artisan cheeses, juicy grapes and apple, tangy pickles, crackers, savoury olives and artisan bread

CHARCUTERIE BOARD 16.95

A carefully curated selection of premium cured meats, beautifully presented and served with a rich, pâté, marinated olives, and chutney. Accompanied by artisan bread and crisp crackers,

GRAZING BOARD 16.95

craving the best of both worlds? our epic grazing board is loaded with all the goodies: artisan cheeses,cured meats, juicy olives, sweet chutneys, tangy pickles, bread, crackers. it's the perfect way to try a little bit of everything!

extra bread and crackers 4.50

PINSA PIZZA ALL 13.95

72-hour fermented sourdough base with your choice of topping:

- Blue Cheese, Pear & Walnut (best-seller)
- Goat's Cheese, Chilli & Chimichurri (v)
- Meat Lover – salami, nduja, ham & chorizo
- Hummus, Artichoke, Spinach & Olive (v)
- Bacon, Brie & Chilli Jam

BURRITO

Chicken Burrito - Tender marinated chicken with creamy avocado, fluffy rice, melted cheese, fresh leaves, juicy tomato, and zesty chimichurri, all wrapped in a toasted flour tortilla for a warm, satisfying bite. 10.25

Mushroom Burrito (v) – Gochujang-glazed mushrooms paired with creamy avocado and fluffy rice, layered with melted cheese, fresh leaves, and ripe tomato, finished with a zesty chimichurri and wrapped in a lightly toasted flour tortilla 9.95

Mediterranean Vegetable Tart (VE) 9.95
Crisp basil & maize pastry case filled with a base of slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onions & cherry tomatoes all baked together & finished with a basil & pumpkin seed crumb. Served with crisp house salad

SALADS

ALL 9.95

GOATS CHEESE SALAD (V)
artisan goats cheese served warm on a bed of mixed leaves, vine ripened tomatoes, beetroot, cucumber and walnuts

GREEK SALAD (V)
aged feta, cucumber, vine ripened tomatoes, marinated olives, peppers, red onions, & fresh mint

CAESAR SALAD
little gem lettuce, Grana Padano cheese, crispy bacon, croutons, anchovies, caesar dressing
add Chicken +3.00

BLUE CHEESE & WALNUT(V)
salty blue cheese with nutty, earthy walnuts, fresh greens. sliced pear and finished with a light vinaigrette to cut through the rich flavours.

HALLOUMI SALAD
halloumi cheese served pan fried on a bed of mixed leaves, vine ripened tomatoes, & cucumber (v)

SIDES & SMALL PLATES

OLIVES 4.00
mixed marinated olives (v)

HUMMUS 4.95
Classic hummus drizzled with olive oil and served with pitta (v)

POTATO HASH 4.75
roast potatoes, chimichurri, garlic mayo, crispy onions & Parmesan

SAUTÉED MUSHROOMS 4.50
with wilted spinach & finished with truffle oil

PAN-SEARED HALLOUMI 4.95
served with chilli jam

PÂTÉ 5.95
served with toast and crackers

SOUP OF THE DAY 4.95
served with bread

AFTERNOON TEA FOR 2

£40.00

An elegant tiered afternoon tea experience, carefully curated to delight the senses. Enjoy a selection of savoury open sandwiches, freshly baked scones, and indulgent sweet treats, complemented by the rich, savoury addition of a traditional pork pie. Served with your choice of English breakfast tea, speciality teas, or freshly brewed coffee to complete the experience.

- additional person £20.00

Why not elevate your afternoon tea with a refreshing gin and tonic or a glass of Prosecco?



12-5PM

(24 HOURS NOTICE PREFERRED)



SPANISH TAPAS

SMALL PLATES
BIG FLAVOURS

BAILEY'S

CHEESE & CHARCUTERIE

BLACKPOOL

BLACKPOOL'S ONLY TOWN CENTRE TAPAS BAR

GOOD FOOD • GREAT WINE • BETTER COMPANY

Tripadvisor Travellers' Choice Awards 2025

Tripadvisor Travellers' Choice Awards 2026

WINNER
TWO YEARS IN A ROW

Taste a Little Spain in Blackpool

PARA PICAR

PERFECT FOR SHARING WHILE YOU CHOOSE YOUR TAPAS

Olives (VG) £4.00
Mixed marinated olives

Habas Fritas (VG) £4.00
Crispy fried broad beans

Homemade Aioli (VG) £3.00
Creamy homemade aioli with fresh baked bread

Paprika Salted Almonds (VG) £3.00
Homemade toasted almonds seasoned with smoked paprika and sea salt

SPANISH-STYLE TOSTADAS

TOASTED BREAD WITH VARIOUS TOPPINGS

Pan Con Tomate (VG) £3.50
The classic grated tomato, garlic, olive oil & oregano

Hummas & Greek Salad (VG) £4.50
Silky hummus topped with a classic Greek salad of tomatoes, red onion, and feta cheese.

Guacamole, Chorizo & Crushed Chips £4.50
Guacamole with smoky chorizo, finished with crushed tortilla chips for extra crunch.

Manchego, Serrano Ham & Onion Chutney £4.95
Creamy Manchego cheese, Serrano Iberico ham & caramelised onion chutney.

Bresaola, Pecorino Cheese & Olive Oil £4.95
Bresaola, Pecorino cheese, and a drizzle of olive oil

TAPAS

TRADITIONAL DISHES, AUTHENTIC FLAVOURS

Patatas Bravas (VG) £4.50
Roast potatoes topped with a spicy tomato sauce.

Chorizo Al Vino £5.50
Pan fried chorizo, with butterbeans, honey & red wine.

Catalan Chorizo £5.50
Chorizo cooked in a rich cider reduction.

Albóndigas £4.50
Meatballs in a rich tomato sauce.

Gambas Pil Pil £5.50
Succulent, peeled prawns sizzling in a rich, spicy olive oil infused with garlic, chilli, and paprika.

Pimientos de Padrón (VG) £4.50
Roast padron peppers with olive oil & sea salt.

Chorizo-Stuffed Mushrooms £4.50
Mushrooms filled with smoky Spanish chorizo.

Gambas Al Ajillo £5.50
King prawns cooked with garlic and finished with lemon.

Fried Manchego £4.50
Crispy fried Manchego cheese served with apple and fig chutney.

Ham Croquettes £4.50
Crispy on the outside, ultra-creamy on the inside. Golden fried bites packed with savory cured Spanish ham.

Chicken, Oregano & Saffron £5.50
Tender chicken cooked in a creamy oregano and saffron sauce.

Steak with Garlic & Sherry £6.50
British Red Tractor certified beef cooked with garlic and finished with sherry and cream.

BOARDS

Charcuterie Board £7.50
Selection of three cold meats from our counter

Queso Board £6.50
Selection of three cheeses from our counter

Small Plates Big Flavours

CHECK OUT OUR TAPAS COUNTER FOR PINTXOS AND OTHER SPECIALS



Drinks

COFFEE

Espresso (double shot)	2.75
Bombón (espresso with condensed milk)	3.20
Leche Y Leche (espresso condensed milk & milk)	3.55

	REGULAR 8oz	**LARGE 12oz**
Cafe latte	3.45	3.75
Cappuccino	3.45	3.75
Flat white	3.55	
Americano	2.90	3.45
White chocolate mocha	3.75	4.50
Dark chocolate mocha	3.75	4.50
Latte macchiato	3.55	
Hot chocolate	3.75	4.50
Deluxe Hot Chocolate (Cream & Toasted Marshmallows)	4.75	5.50
Spanish Style Hot Chocolate (Extra thick & indulgent)	4.75	5.50

SPECIALITY TEAS

per person 2.65

- english breakfast
- decaf english breakfast
- gunpowder green
- earl grey
- rhubarb rooibos
- st. clements
- peppermint

DRINK ADD ONS

Alternative Milks (Oat, Almond, soya)	+0.40
Flavoured Syrup	+0.50
Decafe Coffee	+0.75
Extra shot	+0.75

COOLERS 3.90

Dragonfruit & Mango - Embark on a tropical adventure with the Dragon Fruit and Mango Cooler. It's a fruity blend that brings a burst of tropical freshness.

Tropical - Savour the flavours of summer with this Tropical Cooler, which combines the delicious and ripe flavours of mango, passion fruit and guava. The sweet, fruity and refreshing.

Strawberry, Basil & Cucumber - Beautifully sweet and slightly herby, Strawberry, Basil and Cucumber Cooler is a great choice in the warmer months. The herbal notes cut through the sweetness, and the vibrant pink colour provides that wonderful vacation feeling.

FRUIT SMOOTHIES (real fruit blended with fresh juice) 4.75

Mango & dragonfruit
Pineapple, mango & passionfruit
Strawberry & banana

ICE COFFEE

Iced tiramisu latte 4.55
Iced latte 3.75

ICED TEA 3.40

- Peach
- Passionfruit and Lemon
- Raspberry
- Lemon

HOMEMADE LEMONADE 3.90

Classic Lemonade - Freshly squeezed lemon juice, cane sugar, sparkling water, ice. Simple, zesty, and perfectly refreshing.
Raspberry Lemonade - Puréed fresh raspberries give this lemonade fruity flavour and a vibrant pink colour.
Passion Fruit Lemonade – Made with puréed fresh passion fruit, this lemonade has a bright, tropical flavour.
Strawberry Lemonade – Made with puréed fresh strawberries, this lemonade is bursting with sweet, juicy strawberry flavour

FRESH PRESSED JUICES 3.45

- Orange
- Apple
- Carrot, orange & ginger
- Watermelon, apple & lime
- Beetroot, apple & carrot

Ginger Shot 2.00

SOFT DRINKS

Coca Cola 500ml	3.25
Diet Coke 500ml	3.25
Coke Zero 500ml	3.25
Fanta Zero 500ml	3.25

ICED CREAM MILKSHAKE 4.95

- Strawberry
- Raspberry
- Banana
- Vanilla
- Chocolate
- Biscoff
- Pistachio

All milkshakes come topped with whipped cream

FRAPPES blended milk slushie like drink 4.75

- vanilla
- strawberries & cream
- caramel
- coffee

All frappes come topped with whipped cream

GIN	25ml	50ml
Fairhams • Signature • Orange Spiced • Apple & Grape	5.00	6.95
Wild Fox • It's a rum do • Ivy signature • 12 bore • Blushing vixen	5.00	6.95
Aviation 42%	5.00	6.95
House	3.90	5.90
VODKA		
Grey Goose	5.00	6.95
House	3.90	5.90
RUM		
Havana Club 7	3.90	5.90
Havana Club Spiced	3.90	5.90
Havana Club Especial	3.90	5.90
Bumba	5.00	6.95
BRANDY		
Remy VOSP	5.00	6.95
Spanish	3.90	5.90
WHISKY		
Single Malts	from5.00	6.95
Bourbon	3.90	5.90
Blended Scotch	3.90	5.90
OTHER SPIRITS		
Tequila	3.00	
Sombrero Mexicano	3.00	
Amaretto		3.50

FORTIFIED WINES 75ml	
Pedro Ximenez Sherry	10.50
Bulas Ruby Port	8.50
Bulas Late Bottle Vintage Port	10.50
Bulas White Port	8.50
Bulas 10 Year Old Tawny Port	10.80
MIXERS	
from	2.00
MINERAL WATERS	
Highland Spring Still 500ml	2.35
Highland Spring Sparkling 500ml	2.35
Highland Spring Sparkling 750ml	4.99

Follow us on social media #baileysofblackpool