

# FOOD

## EAT MID WEEK FOR £21

Tuesday-Thursday eve (5-8:30pm), choose 3 plates from "Small Plates" and/ or "sides" for £21 and receive a free pint or large wine. Check with your server for details.

## HOW MUCH SHOULD I ORDER?

Most of our guests find that six small plates between two, plus something for the table is the right amount

## WHEN IS IT SERVED?

The main menu is served from 5:00pm - 8:30pm Tuesday to Saturday

## HOW IS IT SERVED?

Tapas Style! Food drips out of the kitchen as it's ready.

## F O R T H E T A B L E

### BAKED CAPRESE DIP £8

Our melty Italian answer to fondue; marinara, meaty ricotta and mozzarella with sliced ciabatta to dip. V

### GORDAL OLIVES £3.5

Firm Spanish Olives finished with Maldon Sea Salt. VV GF

### CIABATTA & OIL £5.5

Warm Ciabatta served with Extra Virgin Olive Oil, Balsamic Vinegar & Aioli. V

### HUMMOUS & FLATBREAD £5

Our homemade Hummous served with a crisp flatbread dressed in Garlic oil. VV

### GARLIC FLATBREAD & MOZZARELLA £6

A staff favourite, and a must have for cheese lovers. V

### GARLIC FLATBREAD £5

Made with our homemade super herby garlic butter. V

## S M A L L P L A T E S

### GAMBAS PIL PIL £9

King Prawns in a broth of Wine, Garlic, Chillies and Olive Oil. GF

### PARMESAN CROQUETTES £7.5

A specialty of Northern Italy; potato croqs loaded with parmesan cheese.

### GARLIC MUSHROOMS £6.5

Mushrooms, sauteed in garlic butter & finished with white wine, herbs and cream. GF V

### PATATAS CON CHORIZO £7.5

Smoky chorizo and new potatoes simmered in a red wine broth. GF

### CHILLI GARLIC GREENS £6.5

Tenderstem, Asparagus and Seasonal Greens brought to life with piquant Birds Eye chillies and pungent garlic. GF VV

### SEABASS ACQUA PAZZA £9

Seabass poached in "Crazy Water" - a delicate liquor of tomato, basil, parsley and a hint of chilli. GF

### CAPELANTE GRATINATE £12

Scallops baked in a cream sauce with a herb crumb.

### MOULES MARINERE £8

The French classic! Steamed mussels with parsley, white wine and finished with cream. GF

### SMOKED SALMON LINGUINE £8.5

Rich creamy pasta flecked with parsley, garlic and Smoked Salmon.

### KING PRAWN SKEWERS £8.5

Crispy coated King Prawns with our herby mayo and lemon. GF

### CAESAR SALAD £6.5

Romaine Lettuce dressed in our fab Caesar sauce, shavings of Parmesan and sprinkled with croutons.

### CRISPY CAULIFLOWER £7

Crispy Coated Cauliflower drizzled with a combo of our spicy and herby sauces. GF V

### CHIANTI BARBECUE RIBS £9

Melting Pork Ribs in Carouse's own rich Italian BBQ Sauce. GF

### POLPETTE DI CARNE £8.5

Homemade pork and beef meatballs in a traditional Italian tomato and herb sauce. GF

### POLLO ALLA MERSEY £8.5

A skewer of Salt 'n Pepper Chicken from the Merseyside Riviera with spicy mayo. GF

### RUMP STEAK £9.5

British Beef, grilled to order, served pink with garlic butter. GF

### HALLOUMI SALAD £6.5

Crisp salad, olives with cubed halloumi and balsamic glaze. V GF

### PIRI PIRI CHICKEN FILLETS £9

The Portuguese classic spicy chicken with our homemade Piri mayo and a wedge of lemon. GF

### PATATAS BRAVAS £6

A C best seller: potatoes, rich tomato and paprika sauce and aioli. GF V

### SAFFRON ARANCINI £8.5

A fragrant and bright risotto, breaded and fried 'til crisp.

## S I D E S

Fries £4.5	Spicy Mayo £1.5
Salt n Pepa Fries £5	Herby Mayo £1.5
Ciabatta £2	Chianti Barbecue £1.5
Flatbread £2	Salsa Brava £1.5
	Aioli £1.5

### BRIE MASHED POTATOES £6

Buttery homemade mash, served with a wedge of melty French Brie on top. V GF

### CAPRESE SALAD £6.5

Marinated Cherry Tomatoes dotted with Mozzarella and Basil. V GF

A discretionary 10% service charge will be applied to tables of 6+.

### The Allergy Small Print

Every effort is made to minimise cross contamination of allergens during food preparation. Please make a member of the team aware of any allergies prior to ordering. GF - Gluten Free. V - Vegetarian. VV - Vegan



# DRINKS

## D R A U G H T

### **VICTORIA MÁLAGA** 4.8%

"From Málaga and Exquisite"

Light golden Spanish lager, refreshing and balanced, A Carouse favourite.

Pint: £5 ½: £3

### **ANGELO PORETTI** 4.8%

Made outside Milan since 1877, a full flavoured and light bodied lager, brewed to pair with food.

Pint: £5.5 ½: £3.5

### **BROOKLYN STONEWALL INN IPA** 4.6%

Change is happening. Great cause and great beer.

Lively citra hop notes of lemon peel & fresh grapefruit zest

Pint: £5.50 ½: £3.50

**April Deal**

Pint: £3.50



### **Estrella Damm** 4.6%

Made to the same 1876 recipe, a classic Mediterranean lager with 100% natural ingredients

Pint: £5 ½: £3

### **ROSA BLANCA MALLORCA** 3.4%

A pale golden beer with a light, cream-coloured head. At 3.4% it's full flavoured with half the hangover.

Pint: £4 ½: £2.5

### **ASAHI SUPER DRY** 5.2%

Japan's #1 beer, a crisp super refreshing lager with a smooth clean quick finish. A fab companion for food.

Pint: £5.5 ½: £3.5

### **ASPALL CYDER** 4.5%

Delivers the taste of just-bitten apples, with light to medium body, it's fruity, dry, racy, thirst-quenching and lip-smacking.

Pint: £5 ½: £3

### **GUINNESS MICRODRAUGHT** 4.2%

Deliciously light and smooth, swirling with notes of roasted barley, caramel, coffee and chocolate..

Pint: £5.50

## C O C K T A I L S

### **RUM FCKR**

A Twist on the classic Pornstar with DMF Passionfruit Rum.

£8.50

### **FRENCH MARTINI**

Vanilla vodka, Chambord, crème de cassis, pineapple juice.

£8.50

### **ESPRESSO MARTINI**

Vanilla vodka, double espresso, coffee liqueur.

£8.50

### **OLD CUBAN**

Prosecco, DMF spiced rum, lime juice, mint and sugar syrup.

£8.50

### **GIN COSMO**

Whitley Neil black cherry gin, cranberry juice, triple sec and lime.

£8.50

### **BRAMBLE**

Whitley Neil blackberry gin, lemon juice, sugar syrup, creme de mure.

£8.50

### **MANGO DAYDREAM**

Milkshake for adults: mango tequila cream, mango syrup, and cream.

£8.50

### **MARGARITA**

Tequila, triple sec, lime juice, crushed ice and a salt-rimmed glass.

£8.50

### **OLD FASHIONED**

Woodford Reserve bourbon, bitters and simple syrup.

£11.50

### **DISTILLER'S CUT FRENCH 75**

Whitley Neil Distillers Cut gin, Champagne, lime, sugar syrup.

£11.50

### **RASPBERRY MOJITO**

DMF raspberry rum, fresh mint, lime juice, sugar syrup and soda.

£8.50

### **HURRICANE**

DMF spiced rum, DMF white rum, fruit juice, passionfruit syrup, grenadine.

£11.50

## M U S I C

**TUESDAYS:** Open Mic Night every other tuesday.

**INTRODUCING...:** A platform for aspiring musicians

**FRIDAY:** Live music at 9pm.

**SATURDAY:** Live music at 9pm.

**SUNDAY:** Live music at 5pm.

Quiz Night from 7:30pm

## S O F T S

Agua en Faucet £0

Bottled Water £2.5

Fruit Juice £2.5

J20 £3

Draught Soft Drink £2.7

Draught Soft Drink Pint £3.5

Fevertree Mixers £2.2

## V E N U E

## H I R E

Carouse is the perfect venue for baby showers, birthdays, anniversaries, weddings, engagement parties, funerals and more. Ask for more information, or DM us.

