

WELCOME TO **THE LOUNGE BAR**

**CROWNE
PLAZA®**

— BY IHG —

Liverpool City Centre

BRUNCH MENU

AVAILABLE FROM

09.00–12.00

LOUNGE BAR MENU

AVAILABLE FROM

12.00–22.00

ALLERGEN INFORMATION

While we have procedures for segregating preparation within meals and drinks, our kitchen and bar service may involve shared preparation/cooking areas. If you have any specific food/drinks allergen needs, please inform us when ordering; we will take reasonable steps to prepare your meal safely, although cannot guarantee completely allergen-free environments or products. Staff cannot offer specific advice or recommendations beyond our published allergen communications. Swapping items may result in changes to allergens contained in the dish.

CALORIE INFORMATION

Calorie values are provided as a guide and are approximate based on standard portion sizes and ingredients used. Due to natural variations in portion sizes, ingredients, and preparation methods, the actual calorie content may vary by up to 20%. Please let a member of staff know if you require more detailed nutritional information. Adults need around 2000Kcals a day.

BRUNCH MENU

Served 09.00–12.00

Bacon on Seeded Brioche (GFA) – 700Kcal Four thick-cut back bacon rashers served on a toasted seeded brioche bun. Add a free-range egg £1.50	£8.50
Butcher's Sausage Brioche (GFA) – 685Kcal Three succulent pork sausages served in a toasted seeded brioche bun. Add a free-range egg £1.50	£8.50
Crushed Avocado & Poached Eggs (V) (GFA) – 590Kcal Two free-range poached eggs with smashed avocado, roasted cherry tomatoes and a hint of chilli on toasted sourdough.	£14.50
Scottish Smoked Salmon & Scrambled Eggs – 810Kcal Oak-smoked Scottish salmon with creamy chive scrambled eggs on toasted sourdough.	£14.95

LOUNGE BAR MENU

Served 12.00–22.00

SMALL PLATES

Olives & Harissa Hummus (VG) – 593Kcal Harissa-spiced hummus finished with fresh lemon and extra virgin olive oil, served with mixed olives and chargrilled pitta bread.	£9.50
Rosemary & Garlic Sourdough Flatbread (V) – 396Kcal Stone-baked sourdough flatbread infused with fresh rosemary and garlic. Add cheese £1.50	£9.95
Chef's Seasonal Soup (V) – Various Kcal Freshly prepared seasonal soup, served with warm sourdough and butter.	£8.50
Heritage Tomato Bruschetta (V) – 390Kcal Toasted olive bread topped with heritage tomatoes, fresh basil, shallots and a rich balsamic glaze.	£10.50
Crispy Salt & Pepper Squid – 895Kcal Lightly crisped squid tossed with chilli and spring onions, finished with a saffron lemon dressing.	£10.95
Braised Lamb Croquettes – 650Kcal Golden croquettes filled with slow-braised lamb, served with whipped feta and hot honey.	£11.95
Boneless Buffalo Wings – 550Kcal Crispy chicken bites coated in a tangy Buffalo glaze, served with blue cheese mayonnaise.	£10.95

CLASSIC SANDWICHES

Served with crisps & house dressed salad on a choice of white, brown, gluten free bread or on a wrap.

Classic BLT – 1175Kcal Crispy smoked bacon, baby gem lettuce, ripe beef tomato and mayonnaise on toasted bloomer.	£12.50
Ploughman's – 842Kcal Mature cheddar, carved ham, vine tomato and Branston pickle served in fresh bloomer bread.	£12.50
Greek Feta Salad Wrap (V) (VEA) – 525Kcal Feta, olives, hummus, cucumber, red onion, tomato and crisp Cos lettuce with a hot honey and lemon dressing, wrapped in a soft flour tortilla.	£10.50
Tuna & Roasted Pepper Mayo – 526Kcal Classic tuna mayonnaise with sweet roasted peppers and fresh rocket.	£10.50
Chicken & Smoked Bacon Mayo – 750Kcal Roast chicken, smoked bacon mayonnaise and fresh rocket wrapped in a soft flour tortilla.	£10.95
Crayfish Roll – 905Kcal Crayfish served in a tangy seafood style sauce served on a toasted brioche roll.	£12.50

V – Vegetarian VE – Vegan VEA – A vegan alternative is available
GF – Gluten Free GFA – A Gluten Free alternative is available

Please inform a member of our team if you have any intolerances, allergies or dietary requirements.

Please make a member of staff know if you would like a Dietary alternative dish.

SPECIALITY SANDWICHES

Served with skin-on fries.

The Plaza Club Sandwich (GFA) – 1215Kcal	£18.95
Roast chicken, crispy bacon, free-range egg and peppered mayonnaise layered on toasted bloomer.	
Steak & Caramelised Onion Ciabatta – 1238Kcal	£19.50
Marinated steak, sweet caramelised onions, rocket and mustard mayonnaise served in toasted ciabatta.	
Mediterranean Provolone Melt (V) – 690Kcal	£18.50
Roasted Mediterranean vegetables, basil pesto, melted provolone, mozzarella and rocket served on toasted Italian bread.	

MAINS

Classic Caesar Salad – 1101Kcal	£14.50
Crisp baby gem lettuce, aged parmesan, anchovies, herb croutons and classic Caesar dressing.	
Add grilled chicken	£5.00
Add avocado	£3.50
Add grilled halloumi	£5.00
Sweet Potato, Chickpea & Feta Salad (V) (GFA) (VEA) – 982Kcal	£14.50
Roasted sweet potato, chickpeas and feta with mixed leaves, spinach, rocket, cherry tomatoes, roasted peppers and toasted pumpkin seeds.	
Add grilled chicken breast	£5.00
Add grilled halloumi	£5.00
Beer Battered Fish & Chips (GFA) – 1456Kcal	£21.50
Golden beer-battered Haddock served with chunky chips, minted mushy peas and tartar sauce.	
The Plaza Burger (GFA) – 1251Kcal	£19.50
Double beef burger topped with Monterey Jack cheese, lettuce, tomato, pickle and house burger sauce, served in a toasted bun with skin-on fries.	
Add smoked bacon	£1.50
Add blue cheese	£1.50
Add onion rings	£1.50
Beyond Meat™ Burger (VG) – 1156Kcal	£18.95
Beyond Meat™ burger with vegan cheese, lettuce, tomato, pickles and burger sauce. Served with skin-on fries.	
Chargrilled Chicken Burger (GFA) – 1196Kcal	£18.95
Lemon and herb marinated chicken breast with garlic aioli, rocket, parmesan and marinated tomatoes served in a toasted brioche bun with skin-on fries.	
Add smoked bacon	£1.50
Add blue cheese	£1.50
Add onion rings	£1.50
28 Day Aged Sirloin Steak (GFA) – 1326Kcal	£34.95
Roasted tomato, mushroom, rocket & skin-on fries. Served with your choice of sauce: peppercorn, béarnaise or garlic butter.	
Chicken Makhani Curry (GFA) – 1293Kcal	£18.50
Tender chicken in a rich, creamy tomato and butter sauce, served with basmati rice and garlic coriander naan.	
Thai Red Vegetable Curry (VE) (GF) – 1134Kcal	£17.95
Fragrant Thai red curry with seasonal vegetables, coconut, fresh coriander and basmati rice.	
Wild Mushroom Risotto (V) (VEA) – 850Kcal	£18.50
Creamy risotto with wild mushrooms, parmesan, rocket and truffle oil.	
Tuscan Chicken Penne – 1080Kcal	£18.95
Chargrilled chicken, spinach and sun-blushed tomatoes served with penne pasta in a creamy garlic parmesan sauce.	
Rigatoni Bolognese – 850Kcal	£18.50
Slow-cooked beef ragu and Rigatoni pasta, finished with grated parmesan.	
Cheese, Potato & Chive Pie (V) (GF) - 1100 Kcals	£18.95
Mature cheddar, hearty potato & chive pie, served with buttery mashed potato, garden peas, and rich gravy.	
Steak Pie (GF) – 1100Kcal	£19.95
Slow-braised steak in rich gravy, topped with golden pastry and served with buttery mashed potato and garden peas.	
12" Sourdough Margherita Pizza (V) – 1183Kcal	£15.95
Sourdough pizza topped with torn mozzarella, rich tomato sauce, fresh basil and grated parmesan.	
Additional toppings £1.50 each: Pepperoni Chorizo Grilled Chicken Ham Roasted Peppers Mushrooms Olives Red Onion	

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SIDE DISHES

Skin-on Fries (V) – 448Kcal	£5.50
Chunky Chips (V) – 640Kcal	£5.50
Crispy Onion Rings (V) – 250Kcal	£5.50
Mixed Leaf Salad (V) – 97Kcal	£5.00
Steamed Broccoli (V) – 243Kcal	£5.50
Garlic Mashed Potato (V) – 424Kcal	£5.50
Peppercorn Sauce – 125Kcal	£4.50

DESSERTS

Warm Chocolate Brownie (V) – 736Kcal Warm chocolate brownie served with Bueno hazelnut ice cream, rich chocolate sauce and chocolate shards.	£9.95
Sticky Toffee Pudding (V) – 565Kcal A classic sticky toffee pudding served warm with Cheshire Farm honeycomb ice cream and rich toffee sauce.	£9.95
Eton Mess (V) (GF) – 650Kcal Crushed meringue folded through Chantilly cream with seasonal berries for a light and refreshing classic.	£9.95
Lemon Posset Cheesecake (V) – 538Kcal Whipped mascarpone and lemon posset cheesecake on a buttery biscuit base topped with glazed meringue.	£9.95
British & Continental Cheese Board (V) – 1010Kcal A selection of British and continental cheeses served with grapes, quince jelly and crackers.	£14.50
Affogato al Café – 300Kcal Vanilla ice cream with freshly brewed espresso and a measure of amaretto liqueur.	£9.95
Liqueur Coffee – Various Kcal Freshly brewed coffee finished with your choice of premium liqueur and lightly whipped cream.	£8.95
Options: Irish whiskey Bourbon Rum Vodka Brandy Baileys Kahlúa	

KIDS MENU

MAINS

Classic Cheeseburger – 1019Kcal 4oz beef burger, cheese, brioche bun. Served with skin-on fries.	£9.95
Margherita Pizza (V) – 910Kcal 9" sourdough pizza, torn mozzarella, rich tomato sauce.	£9.95
Pepperoni Pizza – 1349Kcal 9" sourdough pizza, torn mozzarella, rich tomato sauce, Italian pepperoni.	£9.95
Breaded Chicken Nuggets – 950Kcal Homemade breaded chicken nuggets, served with skin-on fries.	£9.95

DESSERTS

Children's Chocolate Brownie – 620Kcal Vanilla ice cream.	£5.95
Ice cream selection – 573Kcal Choice of vanilla, chocolate, strawberry, honeycomb.	£5.95

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COFFEE	TALL	GRANDE	VENTI
Cafe Latte	£3.85	£4.25	£4.65
Cappuccino	£3.85	£4.25	£4.65
Flat White	£3.85		
Mocha	£4.10	£4.50	£4.90
Americano	£3.65	£3.95	£4.35
Espresso	£3.00	£3.50	
TEA			
English Breakfast Tea	£3.55	£3.95	£4.35
Earl Grey Tea	£3.55	£3.95	£4.35
Flavoured Teas	£3.55	£3.95	£4.35
HOT CHOCOLATE			
Classic hot chocolate	£3.85	£4.25	£4.65
Extras	£0.80		

SOFT DRINKS

Small Water Still - 330ml	£3.00	
Small Water Sparkling - 330ml	£3.00	
Large Water Still - 750ml	£4.50	
Large Water Sparkling - 750ml	£4.50	
Coca Cola - 330ml	£4.50	
Diet Coke - 330ml	£4.50	
Coke Zero - 330ml	£4.50	
Fanta - 330ml	£4.50	
Sprite Zero - 330ml	£4.50	
Fever Tree Tonics - 200ml	£3.75	
Fever Tree Mixers - 200ml	£3.75	
Appletiser - 275ml	£4.00	
Red Bull - 250ml	£4.50	
	16OZ	PINT
Coke Zero / Diet Coke / Lemonade	£3.50	£4.50

BEER & CIDER

DRAUGHT	HALF	PINT
Peroni	£3.65	£7.30
San Miguel	£3.45	£6.90
Inch's	£3.10	£6.20
JW Lees Bitter	£3.10	£6.20
Guinness	£3.70	£7.40
Asahi	£3.70	£7.40
Amstel	£3.10	£6.20
BOTTLES		
Peroni	£5.80	
Peroni GF	£5.80	
Corona	£5.80	
Estrella	£5.80	
Tiger	£5.80	
Budweiser	£5.40	
Tiny Rebel Clwb Tropica	£6.50	
Heineken Zero	£5.20	
Guinness Zero	£6.00	
CIDER	BOTTLE	
Fruit Cider	£6.00	

CLASSIC COCKTAILS

ALL £14.00



Old Fashioned

A timeless cocktail made with whiskey, sugar, and bitters, garnished with a twist of orange peel.



Pina Colada

A tropical rum-based cocktail that includes coconut rum and pineapple juice, garnished with fresh pineapple.



Espresso Martini

A vanilla vodka-based cocktail made with coffee liqueur, freshly ground coffee and vanilla syrup, garnished with coffee beans.



Cosmopolitan

A classic cocktail made with gin, vodka, orange liqueur, lime and cranberry juice, garnished with orange twist.



Margarita

A refreshing cocktail made with tequila lime juice and orange liqueur, served with a salt rim.



Mojito

A popular rum-based cocktail that combines muddled fresh mint leaves, lime juice, simple syrup, and soda water, served over ice.



French Martini

This classy cocktail is perfectly balanced with vodka, pineapple juice, and raspberry liqueur.



Amaretto Sours

A frothy, sweet and sour, nutty and strong cocktail made from amaretto liqueur mixed with egg white and lemon juice.



Bramble

A popular gin-based cocktail that combines blackberry liqueur, lemon juice, and simple syrup, served over ice.



Long Island Ice Tea

A classic cocktail made with gin, vodka, rum, tequila, orange liqueur, fresh lemon juice, topped with a splash of Coke, and garnished with lemon.



Passionfruit Martini

A fruity combination of vanilla vodka, passionfruit liqueur, passionfruit syrup, vanilla syrup, and pineapple juice, served with a shot of Prosecco.



Peach Bellini

Classic cocktail originated from Venice, made with prosecco and peach liqueur.

SPIRITS

VODKA

Absolut Blue	£5.40
Absolut (Raspberry, Vanilla, Citron)	£5.40
Grey Goose	£6.50
Liverpool Vodka	£6.50

RUM

Captain Morgan	£5.20
Bacardi	£5.40
Malibu	£5.80
Havana Especial	£6.00
Havana 7yr	£6.30
Kraken	£6.20
Dead Man's Fingers	£6.20

GIN

Tanqueray	£6.20
Liverpool Gin	£6.20
Bombay Sapphire	£5.40
Gordon's Pink	£5.40
Hendrick's	£6.50
Whitley Neil	£5.40
Brockman's	£6.50

WHISKEY

Jameson	£5.40
Bushmills	£5.80
Haig Club	£5.80
Jack Daniel's	£5.40
Bankhall English	£6.00
Maker's Mark	£5.80

WHISKEY

Johnnie Walker Red	£5.20
Johnnie Walker Black	£5.80
Aber Falls	£6.00
Talisker	£7.50
Oban	£9.00
Highland Park	£6.50
Glenfiddich	£6.50
Glenmorangie	£7.50
Dalwhinnie	£7.50
Lagavulin	£9.00

BRANDY

Martell	£6.00
Courvoisier	£6.50
Hennessy XO	£18.00

FORTIFIED WINE

Martini	£5.40
Cockburn's Ruby	£5.40

WHITE WINE

125ML

175ML

250ML



Vina Arroba

| £7.40 | £9.95 | £29.50

Pardina/Chardonnay–Spain

This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple. A lovely match to grilled fish, creamy pasta and risotto.

Santa Helena

| £7.40 | £9.95 | £29.50

Sauvignon Blanc–Chile

This classic Chilean style of Sauvignon Blanc is lively and lifted, with a herbal green pea leafiness and real freshness through the finish.

Borgo in Fiore

| £7.40 | £9.95 | £29.50

Pinot Grigio–Italy

A clean, well-balanced dry white wine with an elegant, delicate perfume and fresh apple fruit flavours.

Hutton Ridge

| £7.40 | £9.95 | £29.50

Chenin Blanc–South Africa

Appealing refreshing guava with hints of pineapple and peach aromas. Unmistakably dry with fruity tropical flavours, crisp refreshing finish and after taste.

Sardine Submarine Branco

| £8.40 | £11.70 | £34.00

Fernão Pires, Verdelho, Arinto–Portugal

A vibrant white, with bright citrus flavours leading to a long, zesty finish.

Patterson's

| £8.40 | £11.70 | £34.00

Chardonnay–Australia

Unoaked Aussie Chardonnay blended with a small proportion of Semillon, this is soft and creamy on the palate, whilst retaining a crisp acidity.

Fincas de Azabache

| £8.40 | £11.70 | £34.00

Tempranillo Blanco–Spain

The wine has fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish.

Salmon Run

| £39.50

Sauvignon Blanc–New Zealand

A fantastic tingly and fresh New Zealand Sauvignon Blanc. This wine just jumps out of the glass with crisp, dry zesty flavours.

Viña Esmeralda

| £39.50

Gewürztraminer, Muscat d'Alexandrie–Spain

Aromatic Muscat with the equally spicy Gewürztraminer combined a wine which is both floral and fragrant while at the same time retaining a crisp, elegant palate.

Demuerte Blanco

| £39.50

Sauvignon Blanc, Verdejo–Spain

This is a delightful blend of Sauvignon Blanc and Verdejo. It is very elegant with tropical aromas, a hint of citrus, and mineral flavours.

Domaine Fillon & Fils

| £49.50

Chablis–France

An Unoaked Chablis of great complexity of fruit character and structure, with typical mineral and flinty notes. Rich and silky with soft creamy mouthfeel.

Kim Crawford

| £49.50

Sauvignon Blanc–New Zealand

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavour with passion fruit, melon, and grapefruit.

* 125ml available on request

RED WINE

125ML

175ML

250ML



Vina Arroba | **£7.40** | **£9.95** | **£29.50**

Tempranillo–Spain

This is soft, easy drinking dry red wine full of delicious ripe fruit flavours.

Santa Helena | **£7.40** | **£9.95** | **£29.50**

Merlot–Chile

Intense red with violet tones. Ripe aromas that recall fresh blackberries.

Balanced, medium bodied wine with a pleasant smooth finish.

Mil Hojas | **£7.40** | **£9.95** | **£29.50**

Rioja–Spain

This Rioja has a nicely aged red colour with a soft oaky and polished smooth style.

Sardine Submarine Tinto | **£8.40** | **£11.70** | **£34.00**

Blend–Portugal

Juicy red bursting with fresh berry flavours leading to a long smooth finish.

Los Horaldos | **£8.40** | **£11.70** | **£34.00**

Malbec–Argentina

Ruby red in colour with soft and elegant aroma of plums and cherries.

Flavours of fresh red fruits with a little spice and smooth tannins.

Patterson's | **£8.40** | **£11.70** | **£34.00**

Shiraz–Australia

A quintessential Aussie Shiraz that's easy drinking with soft supple tannins and core of jammy dark fruits, plum, blackberry and fig.

Demuerte One | **£39.50**

Monastrell, Cabernet Sauvignon–Spain

Intense and sweet aroma reminiscent of ripe red fruit, completed with spicy and toasted nuances. Medium bodied with soft tannins.

Miopasso | **£39.50**

Primitivo–Italy

Rich in fruit, with a certain savoury feel, and abundance of ripe, dark berry flavours.

Fincas De Azabache | **£49.50**

Garnacha–Spain

100% selected grapes from Garnacha vines that are over 50 years old.

The nose is filled with intense aromas of jammy red-fruit and coupled with nuances of vanilla and toffee. On the palate, concentrates flavours of ripe bramble fruit and sweet spice.

The Chocolate Block | **£49.50**

Blend–South Africa

A blend of rich and ripe varieties: Syrah, Grenache, Cinsault, Cabernet Sauvignon, with a touch of Viognier for added perfume. It's seriously plush and full of plum, blackberry, blueberry and cherry flavours.

* 125ml available on request

ROSÉ WINE

125ML

175ML

250ML



Vina Arroba
Tempranillo Rosado—Spain

| £7.40 | £9.95 | £29.50

A refreshing Spanish rosado bursting with ripe strawberry and cherry flavour.

Feather Falls
Zinfandel Rosé—USA

| £7.40 | £9.95 | £29.50

Mouth-watering summer berry flavours with a hint of candy, create this perfectly balanced easy drinking refreshing rosé.

Viña Esmeralda Rosé
Garnacha—Spain

| £8.40 | £11.70 | £34.00

Soft, ethereal pink in colour, delicate and seductive. Exquisite fruit aroma, light, silky and subtle on palate.

The Palm by Whispering Angel
Grenache based blend—France

| £49.50

Its crisp notes of watermelon, summer berries and pink blossom are lined by a refreshing minerality.

Whispering Angel
Grenache, Cinsault and Vermentino—France

| £49.50

Evocative flavours of grapefruit and citrus combined with refreshing acidity.

* 125ml available on request

SPARKLING WINE



WHITE

125ML

175ML

250ML

Borgo Alato

| **£8.00**

Prosecco Spumante

Glera–Italy

Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents are perceived. It is well balanced and light.

| **£37.50**

Freixenet Prosecco Spumante

Glera–Italy

A refreshing Prosecco with a clean fresh palate of ripe lemon, green apple and grapefruit flavours.

| **£38.50**

Crémant de Loire Blanc

Chardonnay, Cabernet and Chenin–France

Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as quince, peach and grapefruit lead to a fresh finish.

| **£40.50**

Fincas de Azabache Tempranillo Blanco

Tempranillo Blanco–Spain

Deep fruity nose, underlining aromas of white fruits and citrus, sweet notes and a delicate floral background. Elegant and silky on the palate, integrated mousse and balanced acidity. Persistent finish of white fruits and floral notes.

| **£50.50**

La Gioiosa Alcohol Free Sparkling

Aromas of green apple, pear and stone fruit with apple and red berries on the palate. A perfect choice when the situation calls for a no alcohol drink.

| **£29.00**

ROSÉ

125ML

175ML

250ML



Borgo Alato

| **£8.00**

Rabosa Rosato

Rabosa–Italy

The bouquet is fruity and floral with nuances of roses. It is a fresh and delicate spumante with appealing fruity aftertaste.

| **£38.50**

Freixenet Prosecco Rosé

Glera, Pinot Noir–Italy

A delicate blend of Glera and Pinot Noir grapes. Light and effervescent, with notes of red berries and underlying hints of white flowers and apples.

| **£40.50**



CELEBRATION FIZZ



Nyetimber Classic Cuvee NV

Chardonnay, Pinot Noir, Pinot Meunier–England

Classic Cuvee is a sparkling wine from Nyetimber that's made using the Champagne method. It has a stream of fine, delicate bubbles and flavours of toasted brioche, golden apple, honey and sweet spice.

| **£85.00**

Laurent Perrier Brut NV

Champagne–France

The Champagne is a pale gold colour and features a delicate but complex aroma. There are hints of citrus and white fruits running through the Champagne that adds a refreshing tast to the drink.

| **£85.00**

Laurent Perrier Rosé Brut NV

Champagne–France

Pale salmon colour, clean & fresh with a hint of wild strawberries, persistent bubbles tasting like caramelized berries with a defined tartness. Dry palate with ripe apple & fresh strawberry tones.

| **£115.00**

