

ANTONIO'S

— B A R & G R I L L —

-Where taste meets beauty-





WELCOME INTO OUR STORY...

We are a Boutique Bar & Grill restaurant inspired by the Shakespearean and Old English era.

We serve the best hearty food in the land and love sharing stories and tales about the rich history of Knowsley.

DID YOU KNOW?

King Henry VII is said to have visited in 1495 and Shakespeare is said to have performed in a play here in 1589. Knowsley's original name Chenulveslei also occurs in the 1086 Domesday book manuscript commissioned by King William the conqueror.

Our restaurant was once one of the former Earl of Derby Estate Cottages built in the early 1900s. The village of Knowsley was a creation of the Lathom / Stanley family, better known as the Earls of Derby with their vast estate and residence at Knowsley Hall.

GASTRO ARTISAN MENU

Your journey this evening will take you on a dining experience back to your roots; the core you might say, of yesteryear, where produce wasn't perfect, but it was right. We want to bring them flavor's back.

Our talented chefs have taken great pride ensuring every ingredient used in our dishes at Antonio's is sourced with integrity and sustainability, it is in doing so that we ensure all of our dishes have a unique and personal history and a story to tell about the families that have nurtured the lands and its produce with love for generations.

These farmers and families are the unsung heroes of our industry of whom make it possible for us to produce our amazing dishes, Thank you.

We really do hope our round the world Artisan menu leaves you with a memorable dining experience.

THANK YOU FOR BEING PART
OF OUR STORY.

View our website
and story here



STARTERS

Bruschetta (V) £7.00

Toasted garlic infused bread, cream cheese, tomato, red onion, fresh basil, balsamic glaze.

Chicken liver & herb pate £8.00

Homemade pate, granary toast, garlic butter, chilli jam.

Salt & pepper tempura prawns £8.00

Fresh prawns, tempura batter, sweet chilli dip.

Chicken wings £6.99

Crispy BBQ glazed chicken wings with a bit of heat.

Chorizo & Egg skillet £7.5

A fresh duck egg served with chorizo sausage, black pudding and herb potatoes.

Tuscan spicy Sausage £7.5

With chili, garlic and sautéed spinach.

Flame grilled chicken skewer £7.5

Marinated in Thai sweet chili sauce, served on a crispy Potato grit.

Chilli Squid £8.00

Salt & pepper coated squid, sautéed peppers and onions with a hint of ginger.

14" Garlic Bread (V) £9.50

14" Garlic bread with cheese (V) £13.00

(V) Dishes are suitable for vegetarians.

Please speak to a staff member for allergy advice.

MAINS

Pan Fried Seabass £17.95

Served on a bed of ratatouille with asparagus and crispy sautéed baby potatoes.

Chili salmon £18.95

North Atlantic salmon, sweet chili sauce, wok fried vegetables, noodles.

Paneed salt & pepper honey chicken £16.95

Crispy coated, salt & pepper honey glazed chicken. Served with our special vegetable egg fried rice and Pak Choi.

Grilled Salmon (Benedict Twist) £17.95

North Atlantic salmon fillet served with seasoned crispy Potato slices, buttered asparagus, poached egg and a siracha hollandaise sauce.

Wild mushroom risotto (Ve) £16.00

A creamy peppered risotto with a mixture of wild mushrooms.

King prawn & wild mushroom linguine £18.95

Sauteed garlic prawns cooked in a cream sauce with a hint of Italian parmigiano.

Pan fried chicken breast £17.95

Succulent chicken breast cooked with garlic, sun-dried tomatoes and chorizo in a creamy white wine parmesan sauce. Served with soft herb potatoes.

Fish and chips £17.95

An expertly seasoned beer battered Cod loin served with triple cooked chips, mushy peas, curry sauce & grilled lemon.

Miso Curry cod £18.95

Melt in your mouth Cod loin with sautéed potatoes, peas, pancetta and curry sauce.

Sticky Asian chicken £16.95

Served with pak choi and egg fried rice.

CURRY

Chicken curry £16.00

Roasted, onions, bell peppers, mushrooms in a traditional mild curry sauce, Jasmin rice.

Chicken “Katsu” curry £16.50

An Antonio’s favourite hailing from Japan, this dish comprises of coated crispy chicken in a thick curry sauce served with rice and pickled vegetables.

Chicken Tikka Masala £16.50

A boneless chicken pieces cooked in a rich tomato cream sauce with authentic eastern spices.

Vegetable Thai curry (V) £14.95

Fresh vegetables coconut milk Thai sauce and Jasmin rice.



GRILL

All our unique grill dishes are prepared using the finest locally sourced produce with the Black gate signature to ensure it is truly special.

23oz T-Bone steak £36.00

Our T-bone is our dual cut, a combination of sirloin and fillet mignon. served with triple cooked chips with Irish sea salt and rosemary and mixed roasted vegetables.

Beef Short ribs £26.00

48-hour sous vide beef short ribs with a barbeque and roast pepper glaze, served with creamy mashed potato and peppered savoy cabbage.

T-Bone trio £36.00

Three thinly sliced T-Bone steaks, pan fried in butter and thyme and served with triple cooked chips, accompanied by a side of mushrooms in a creamy Diane sauce.

Porterhouse Steak £70.00

The king of steaks. This huge 1.5kilogram (53oz) steak is cut from the widest part of the beef loin to ensure a large fillet. Keeping it simple, we serve it with triple cooked chips, onion rings and a side of peppercorn sauce.

Kings mixed grill feast (For two people sharing) £80.00

Lamb, ribeye, rump, Lincolnshire sausage, chili sausage, salt & pepper chicken breast, Lancashire black pudding served with season fries, garlic mushrooms, fried onions and peppercorn sauce.

Lamb cutlets £26.00

With honey glazed carrots, mashed potato and minted rosemary jus.

Our Welsh Lamb's unique heritage, character and reputation have been recognized by the European Commission with the coveted status of Protected Geographical Indication (PGI). Welsh farmers only believe in using the best of everything; the finest grass, sharpest sheepdogs and the best kept husbandry secrets. No wonder it's been awarded PGI status, the highly sought after marque which guarantees that we have sourced the best quality local produce



OUR AWARD WINNING SALT MOSS DRY AGED STEAKS

Aged in salt caves for 28 days; an aging process that Maurice Kettle, the godfather of dry aged beef, has spent years perfecting. Our meat is hung in a climate-controlled cave, where the length of maturation is determined by the experience and knowledge of expert dry agers, who know exactly when each cut has reached its optimum maturity, to ensure an exquisite and unique tasting experience.

All are award winning steaks come served with Irish sea salt rosemary triple cooked chips and mixed roasted vegetables.

13oz Sirloin steak £29.00

The loin is cut from the back of the cow, typically a portion of the hindquarter directly behind the ribs. It is one of the most tender and desirable cuts of beef.

13oz Ribeye steak £31.00

Considered one of the tastiest and most elegantly flavored of steaks, rib-eye steaks are cut from the main muscle attached to the spine.

10oz Fillet Steak £35.00

Fillet steak is a boneless cut that comes from the portion of the tenderloin closest to the ribs. Because this muscle is hardly worked in a cow's lifetime, the cut is buttery soft when cooked.

Steak Sides £4.00

- Pan fried garlic mushrooms
- Onion rings
- Fried onions
- Roasted vegetables
- House salad
- Peppercorn £3.00



OUR AWARD WINNING SALT MOSS DRY AGED TOMAHAWK STEAK

(average weight of 42oz) £70.00

The tomahawk steak, also known as a bone-in ribeye or tomahawk chop, is a well marbled, rich and buttery big, thick ribeye with a long bone still attached. We recommend this steak to be cooked medium.

Served with roasted vegetables, a side of triple cooked Irish sea salt & rosemary chips and creamy peppercorn sauce.

Tomahawk sides:

- Fried Egg 1.50
- Creamy peppered savoy cabbage 4.50
- Mushrooms in creamy Diane sauce 5.00
- Peppercorn sauce 3.00



SALT MOSS DRY AGED BURGERS

Sourced with love using the trim of premium cuts of Salt Moss Dry Aged Prime Irish Beef. The outcome is a timeless taste and the flavor of beef from yesteryear.

PRIME £16.95

A succulent dry aged pate served on a bed of lettuce with Monterey jack cheese, fried onions & mushrooms. Accompanied by a side of triple cooked Irish sea salt and rosemary chips.

PRIME STACK £26.00

Two succulent dry aged pates served on a bed of lettuce with double Monterey jack cheese fried onions & mushrooms, topped with thinly sliced 30 day salt moss dry aged steak. Accompanied by a side of triple cooked Irish sea salt and rosemary chips.

CRISPY BUTTERMILK CHICKEN 15.95

A crispy marinated chicken fillet served on a bed of lettuce topped with red onion and spicy mayonnaise, accompanied by a side of triple cooked Irish sea salt and rosemary chips.



SALADS

Peppered steak £11.95

Grilled steak, sesame seeds, baby gem lettuce, cherry tomatoes, red onions.

Warm chicken Caesar £10.00

Grilled chicken, baby gem lettuce, tomatoes, red onions, grated parmesan, bacon, croutons, caesar dressing.

Salt & pepper chicken £9.00

Salt & pepper chicken, baby gem lettuce, diced onions, cherry tomatoes, peppers, cucumber.

Warm Piri-Piri chicken £9.00

Piri-Piri chicken, baby gem lettuce, diced onions, cucumber, tomatoes, honey & mustard dressing.



SIDES

- Truffle and parmesan triple cooked chips £5.00
- Irish sea salt and rosemary triple cooked chips £4.50
- Creamy peppered savoy cabbage £4.00
- Creamy peppered savoy cabbage with pancetta £5.00
- Roasted mixed vegetables £5.00
- Mushrooms in a creamy Diane sauce £5.00
- Onion rings (V) £4.00
- Pan fried garlic mushrooms (V) £4.00
- Fried onions (V) £4.00
- Skin on fries (V) £4.00
- Salt & pepper fries (V) £4.50
- House salad (V) £4.00
- Duck fries £6.00
- Peppercorn £3.00

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www.antoniosknowsley.co.uk