

ANTONIO'S

B A R & G R I L L



OUR ARTISAN GASTRO MENU

Our talented chefs take great pride in ensuring every ingredient we use is sourced with integrity. With one eye always on sustainability, we ensure our dishes have a unique story to tell.

Our food pays tribute to the relentless work of farmers and their families - the unsung heroes of our industry.

We trust our dishes, inspired by food from across the globe, present you with a truly memorable dining experience.

Donna
Tony



WELCOME TO OUR STORY

Antonio's boutique Bar & Grill is inspired by the Shakespearean era. We serve hearty food and love sharing stories about the rich history of Knowsley.

Knowsley is first mentioned in the Domesday Book of 1086 under its original derivation Chenulveslei.

King Henry VII is said to have visited Knowsley Hall in 1495 and Shakespeare performed here in 1589.

Our restaurant was built in the early 1900s as one of the Earl of Derby's estate cottages.



Thank you
for being
part of
our story



 suitable for vegetarians

Our potatoes are British Maris Pipers

Dairy is sourced from British farms

**Vegetables are selected seasonally
from trusted UK growers**

**Please speak to your server if
you have any allergy concerns**

STARTERS

THE FABERGÉ EGG

A free-range egg in Lancashire black pudding and sausage crumb, with smoky bacon jam, peppery rocket and a balsamic glaze 12.95

HAND DIVED ORKNEY SCALLOPS

Pan-seared scallops from cold northern waters, with chorizo sausage and a crisp crumb of Lancashire black pudding 13.95

THE YORKSHIRE NEST

A Yorky nest filled with thin-sliced dry aged sirloin, onion and bacon chilli jam, topped with a runny duck egg and crispy fried onion 13.95

CHICKEN LIVER PARFAIT

Smooth British chicken liver parfait, finished with cultured butter, toasted sourdough and a gently spiced house chilli jam 10.95

FRESH GARLIC & CHILLI PRAWNS

King prawns in garlic, chilli and herb oil, finished with lemon and served with toasted sourdough for dipping 12.95

HERITAGE TOMATO BRUSCHETTA

British vine-ripened tomatoes, fresh basil and whipped cream cheese on toasted sourdough 9.95

14" GARLIC BREAD

Stone-milled flour bread, baked crisp and finished with cultured butter, slow-roasted garlic and a light parsley oil 10.95

14" GARLIC BREAD WITH CHEESE

Stone-milled flour bread with roasted garlic butter, finished with aged British cheese 13.95

SUSTAINABLE WELSH LAMB

Antonio's is dedicated to sourcing the highest quality sustainable produce. Our quest took us to the green mountain pastures of Wales, where we gained invaluable insight into the world of hardworking Welsh farmers who produce some of the finest lamb in the world.

We're proud to support these farmers and to offer our customers only lamb with coveted Protected Geographical Indication status - a guarantee that we have sourced the finest local produce.

Produced to the highest standards of sustainability using non-intensive systems that don't contribute to deforestation or unsustainable use of water resources, Welsh lamb is part of our national heritage. Celebrate its unique flavour and exceptional quality with us.





GRILL

23oz T BONE STEAK

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

35.95

BEEF SHORT RIBS

48hour sous vide beef short ribs with a barbecue roast pepper glaze, served on a Yorkshire pudding with creamy mashed potato and peppered Savoy cabbage

25.95

THE GRILL FOR ONE

Lamb, ribeye steak, rump steak, Lincolnshire sausage, chilli sausage, salt & pepper chicken breast and Lancashire black pudding, served with seasoned fries, garlic mushrooms, fried onions and a fried egg

59.95

LAMB CUTLETS

With honey glazed carrots, mashed potato and minted rosemary jus

27.95

AWARD WINNING SALT MOSS DRY AGED STEAKS



The godfather of dry aged beef, Maurice Kettyle spent many years perfecting the dry aging process Antonio's use today.

Our meat is hung in climate controlled salt caves for 28 days where the length of maturation is determined by expert dry agers who know just when a cut has reached optimum maturity to ensure an exquisite taste experience.



AWARD WINNING SALT MOSS DRY AGED STEAK

13oz SIRLOIN

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

28.95

13oz RIBEYE

Considered one of the tastiest and most elegantly flavoured of steaks, ribeye steaks are cut from the main muscle attached to the spine

30.95

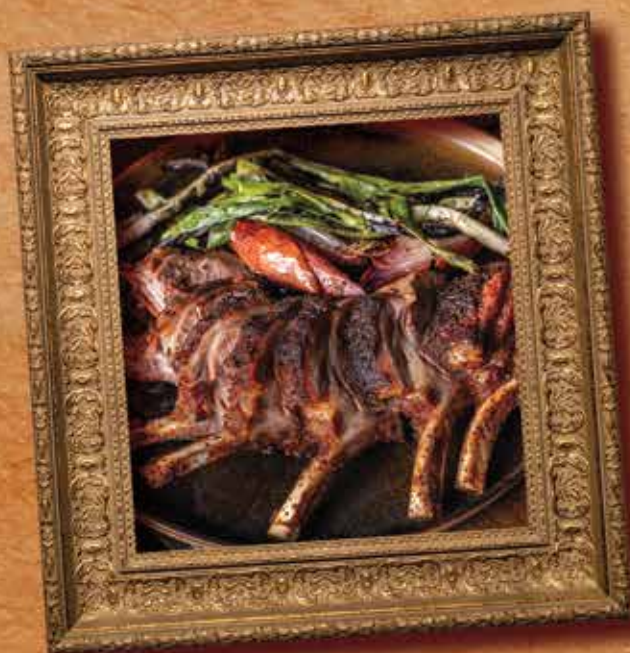
10oz FILLET

A prime, boneless cut from the rib end of the tenderloin, prized for its tenderness and fine grain. Lightly worked throughout the animal's lifetime, the fillet delivers a delicate, buttery texture. Cooked with precision and served with potato fondant, heritage carrots, and a deeply reduced veal jus

34.95

SIDES

Truffle & Parmesan Triple Cooked Chips	5.95
Irish Sea Salt & Rosemary Triple Cooked Chips	4.95
Skin on Fries	4.95
Creamy Peppered Savoy Cabbage	4.45
Creamy Peppered Savoy Cabbage with Pancetta	5.45
Pan Fried Garlic Mushrooms	5.45
Mashed Potato	4.45
Fried Onions	4.95
Onion Rings	4.95
House Salad	3.95
Peppercorn Sauce	3.95
Fried Egg	1.45





AWARD WINNING SALT MOSS DRY AGED TOMAHAWK STEAK

served with Irish sea salt and rosemary
triple cooked chips, mixed roasted
vegetables and creamy peppercorn sauce

42oz TOMAHAWK

Tomahawk steak, also known as
a bone-in ribeye or tomahawk
chop, is a well marbled,
rich and buttery big,
thick ribeye with the
long bone still
attached

69.95

We recommend
this steak is
cooked medium

SIDES

Truffle & Parmesan Triple Cooked Chips	5.95
Irish Sea Salt & Rosemary Triple Cooked Chips	4.95
Skin on Fries	4.95
Creamy Peppered Savoy Cabbage	4.45
Creamy Peppered Savoy Cabbage with Pancetta	5.45
Pan Fried Garlic Mushrooms	5.45
Mashed Potato	4.45
Fried Onions	4.95
Onion Rings	4.95
House Salad	3.95
Peppercorn Sauce	3.95
Fried Egg	1.45

BURGER CUBANO

HERITAGE
& CRAFT

A refined interpretation of a burger and the Cuban classic, rooted in the depth and integrity of British and Irish produce.

At its core, Salt Moss dry-aged Irish beef selected from heritage breeds and matured with precision to unlock a profound, mineral richness. Paired with naturally leavened sourdough, British farmhouse cheeses and carefully balanced condiments including English mustard and Chipotle, the result is a dialogue between tradition and taste, Ireland and Cuba, craft and boldness.

Cuilcagh Boardwalk



SALT MOSS DRY AGED BURGERS CUBANOS

served with triple-cooked chips, finished with Irish sea salt and rosemary and a pot of meaty gravy

BURGER CUBANO CLASSIC

Two Salt Moss dry aged Irish beef patties layered melted British Cheddar, onion and mushroom finished with English mustard and a smoked Chipotle glaze

Served on Butterholic toasted sourdough

18.95

BURGER CUBANO GRAND

A more indulgent expression, showcasing the full spectrum of dry-aged beef. Two dry aged Irish beef patties layered with melted British cheddar, topped with house pastrami and slices of Salt Moss dry aged sirloin steak. Finished with onions, mushrooms, English mustard and smoked Chipotle

Served on Butterholic toasted sourdough

25.95



antoniosbarandgrill





FISH & SEAFOOD

SESAME CRUSTED TUNA STEAK

Pan seared sesame crusted tuna steak on a bed of coconut, thyme and spring onion infused trio of rice and vegetables

26.95

PAN SEARED SALMON FILLET

Pan-seared salmon accompanied by a silk-smooth Arborio risotto, generously layered with squid, shrimp and prawns, bound with a refined white wine reduction

25.95

SEA BASS

Butter-seared sea bass, ginger, spring onion, light soy, sesame rice noodles

26.95

KING PRAWN & WILD MUSHROOM LINGUINE

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

24.95

FISH & CHIPS

A seasoned beer battered cod loin served with triple cooked chips, mushy peas, curry sauce and grilled lemon

19.95

MISO CURRY COD

Melt in the mouth cod loin with sautéed potatoes, peas, pancetta and curry sauce

26.95

A close-up, low-angle shot of a large, open, antique book. The book is resting on a surface, and the lighting is warm, highlighting the texture of the paper and the binding. The pages are fanned out, showing the binding and the edges of the pages. The book is open to a page with a decorative border and a small illustration. The text on the page is partially visible, and the overall scene is a detailed view of the book's structure and content.



POULTRY

CHICKEN BREAST À LA CRÈME

Free-range British chicken breast, pan-seared with garlic, sun-dried tomatoes and Spanish chorizo. Served in a restrained white wine and aged parmesan cream with a crispy herb potato fondant

26.95

CHICKEN SCHNITZEL CROISSANT

Golden, panko-crumbed chicken schnitzel, fried until shatteringly crisp, layered with cool, peppery mayo and fresh, crunchy iceberg lettuce. Served warm inside a rich, Butterholic croissant, with a side of crisp potato julienne fries

19.95

CHICKEN SCHNITZEL CAESAR

Golden-fried chicken schnitzel, delicately crisp, set over dressed romaine hearts with heritage tomatoes and shaved red onion. Finished with smoked pancetta, aged Parmigiano Reggiano and a classic Caesar emulsion

22.95

PAN-FRIED CHICKEN SUPREME

Chicken with crisp golden skin, served on a buttery potato fondant with a rich chicken, vegetable and pearl barley stew

26.45





chef RECOMMENDS

42oz TOMAHAWK STEAK

Award winning salt moss dry aged Tomahawk steak, also known as a bone-in ribeye or tomahawk chop, is a well marbled, rich and buttery big, thick ribeye with the long bone still attached. Served with Irish sea salt and rosemary triple cooked chips, mixed roasted vegetables and creamy peppercorn sauce

69.95

BEEF SHORT RIBS

48hour sous vide beef short ribs with a barbecue roast pepper glaze, served on a Yorkshire pudding with creamy mashed potato and peppered Savoy cabbage

25.95

BURGER CUBANO GRAND

A more indulgent expression, showcasing the full spectrum of dry-aged beef. Dry-aged Irish beef patties layered with British cheddar, topped with house pastrami and slices of dry-aged sirloin steak. Finished with English mustard and smoked Chipotle and served on Butterholic toasted sourdough

25.95

CHICKEN BREAST À LA CRÈME

Free-range British chicken breast, pan-seared with garlic, sun-dried tomatoes and Spanish chorizo. Served in a restrained white wine and aged parmesan cream with a crispy herb potato fondant

26.95

OUR GREEN COMMITMENT



VERIFIED SUSTAINABILITY

Our environmental efforts come with independent verification and transparency to ensure legitimacy.

MAKING AN IMPACT

We believe in making a real, measurable impact on our community and environment.

SUPPORTING BUSINESS

Our menu continues to focus on locally sourced ingredients.

BEYOND GREENWASHING

We seek to operate with honesty and transparency, avoiding greenwashing and making transparent environmental commitments.

Antonio's is proud of the steps we've taken to achieve a low-carbon future and become a more sustainable business. We hope our commitment inspires others to take action too.

Together we can make a greener future.



VEGETARIAN

WILD MUSHROOM RISOTTO

A creamy dish of wild mushrooms, truffle oil and thyme

18.95

VEGETABLE THAI CURRY

A mild home-style curry with baby bell peppers, onions and mushrooms, served with rice

16.95

SPICY SALT & PEPPER HALLOUMI

Crispy fried halloumi with wok fried onions and peppers served on a bed of rice

15.95

SIDES



TRUFFLE & PARMESAN
TRIPLE COOKED CHIPS

5.95

IRISH SEA SALT
& ROSEMARY TRIPLE COOKED CHIPS

4.95

SKIN ON FRIES 

4.95

CREAMY PEPPERED SAVOY CABBAGE

4.45

CREAMY PEPPERED
SAVOY CABBAGE WITH PANCETTA

5.45

PAN FRIED GARLIC MUSHROOMS 

5.45

MASHED POTATO 

4.45

FRIED ONIONS 

4.95

ONION RINGS 

4.95

HOUSE SALAD 

3.95

PEPPERCORN SAUCE

3.95

SIDE DIPS

1.00

ANTONIO'S

B A R & G R I L L

AWARD WINNING DINING

LIVERPOOL
CITY
REGION

TOURISM
AWARDS
2024

Restaurant of the Year



VisitEngland™

Awards for
Excellence
2023



GOOD
FOOD™
AWARD

2026 | GOLD SEAL

LIVERPOOL
CITY
REGION

TOURISM
AWARDS
2022

Restaurant of the Year



GOOD
FOOD™
AWARD

2025 | GOLD SEAL

LTG
GLOBAL
AWARDS 2022/23
WINNER

RESTAURANT GURU 2024



BEST RESTAURANT
IN THE CITY

RESTAURANT GURU 2023



BEST STEAKHOUSE

GOOD
FOOD™
AWARD

2024 | GOLD SEAL

KNOWSLEY
BUSINESS AWARDS
2023

Hospitality Business
of the Year

KNOWSLEY
BUSINESS AWARDS
2023

Net Zero Champion
Highly Commended

GOOD
FOOD™
AWARD

2023 | BLUE RIBBON

allergy advice

Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

While we take steps to minimize risk and safely handle foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve.

Please speak to your server if you have any allergy concerns.

