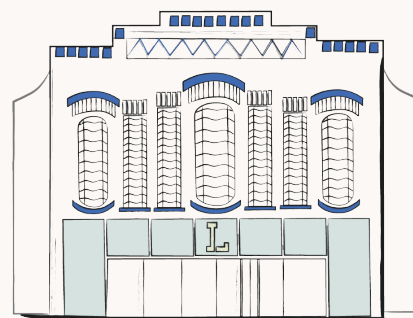


EVENING MENU.

SOCIAL FOOD, COCKTAILS, GOOD TIMES



SMALL.

SOUP OF THE DAY - Focaccia 6.25

RED PEPPER & TOMATO SOUP ^(V) - Focaccia 6.25

NOCELLARA OLIVES ^(V,V,GF) 4.95

WARM ROSEMARY FOCACCIA ^(V)
Balsamic & herb oil 4.95

TZATZIKI ^(V)
Pickled cucumber, warm flatbread 6.25

LOADED HUMMUS ^(V)
Pomegranate, roasted sunflower & pumpkin seeds, smoked paprika, toasted flatbread 6.75
ADD FETA FOR 1.50

CHARRED PADRON PEPPERS ^(V,V,N)
With Maldon sea salt & romesco dip 6.95

HOISIN MUSHROOM BAO BUNS ^(V)
Pickled onions & toasted sesame seeds 8.25

SPINACH, FETA, RED ONION & CHICKPEA PARCELS ^(V)
Tomato salsa & pomegranate molasses 8.95

LAPSANG SMOKED TOFU TOSTADAS ^(V)
Lapsang BBQ sauce, tomato salsa, mint, coriander & soy yoghurt dressing 7.95

CRISP FRIED FALAFEL ^(V,GF)
Tzatziki 6.50

HAND CRAFTED SAUSAGE ROLL
Served warm with ginger ketchup 5.95

SALT & PEPPER BUTTERMILK CHICKEN ^(GF)
Salt & pepper sautéed onions & mixed peppers 8.50

MINI CHORIZO
Cooked in sherry & honey, served with focaccia 8.95

MASALA CHAI BRAISED BRISKET TOSTADAS
Lapsang BBQ sauce, tomato salsa & pickled red onion 8.25

KING PRAWNS IN GARLIC, GINGER & CHILLI BUTTER
Toasted focaccia 9.50

CRISPY FRIED SQUID ^(GF)
Thai vegetable & wild rice salad, soy & chilli dressing 9.50

SKINNY FRIES ^(V)
Ginger ketchup 4.25 UPGRADE TO SALT AND PEPPER FOR 1.25

HAND CUT CHIPS ^(V)
Ginger ketchup 4.75

SHARING.

GREEK MEZZE ^(V)

Hummus, tzatziki, olives, falafel, chickpea filo parcel, Greek salad & toasted breads 21.95

FISH PLATTER

Haddock goujons and tartare sauce, crisp fried squid, ginger & chilli king prawns, smoked salmon, crispy capers, aioli & toasted focaccia 23.95

SALADS.

MEDITERRANEAN SUNSHINE BOWL ^(V)

Crispy falafel & grilled halloumi, herby tabbouleh, rocket, carrot, red cabbage, pickled sweetcorn, jalapeños and guacamole, honey & lemon dressing 13.25

ROASTED SWEET POTATO & FETA SALAD ^(V,N,GF)

Roasted sweet potato, crumbled feta, roasted peppers, mixed leaves, cashew nuts, hazelnut & orange dressing 12.95

WARMED PORK BELLY SALAD ^(V,GF)

Radicchio lettuce, apple, cabbage, red onion, whole grain mustard & honey dressing, crackling crumb 13.50

PASTA.

AMATRICIANA RIGATONI Rich creamy arrabiatta sauce, smoked bacon crumb, Parmigiano Reggiano 14.95 (add chicken Milanese 5.95)

SPICY PRAWN LINGUINE - Chilli, ginger and garlic oil, rocket & confit cherry tomatoes 16.95

LAMB BOLOGNESE PAPPARDELLE - Parmigiano Reggiano, grilled roasted garlic oil sourdough 15.95

SPRING GREENS & PESTO FUSILLI BUCATI ^(V) Sautéed greens, green pesto, roasted garlic & vegan cream 15.95

TWO
COCKTAILS
FOR £12
4 - 8PM
EVERYDAY

MAINS.

PAN FRIED CHICKEN THIGH ^(GF) Bubble & squeak, creamed cabbage, bacon & crispy shallot crumb, honey mustard dressing **17.50**

PAN FRIED FILLET OF SEA BASS Soy, chilli & ginger, fragrant jasmine rice, stir fry vegetables & pak choi **18.50**

LEAF SCOUSE | Traditional dish of Liverpool with braised beef and lamb, served with our homemade pickled red cabbage and buttered sourdough **14.95**

FLAT IRON STEAK Charred padrón peppers, hand cut chips, chimichurri - served either pink or well done **19.75**

GREAT NORTHERN PIE COMPANY Ask for today's selection, mixed greens, hand cut chips and gravy **15.50**

LARGE CRISPY SQUID ^(GF) Julienne vegetables & wild rice salad, soy & chilli dressing **15.50**

PAN FRIED RUMP OF LAMB Colcannon crushed new potatoes, creamed savoy cabbage, leek & peas, redcurrant jus **19.95**

CREAMY GOAN VEGETABLE CURRY ^(V, GF) Jasmine rice, poppadoms **14.95** ADD CHICKEN 4.95 // ADD SEITAN BITES ^(V) 3.95

AUBERGINE PARMIGIANO ^(V) Layers of charred aubergine, Napoli sauce, basil & parmesan, topped with mozzarella, parmesan & breadcrumbs **14.95**

BURGERS & FLATBREADS.

LEAF 100% GROUND BEEF BURGER

Toasted brioche bun, mature cheddar cheese, lettuce, sliced tomato, house relish **14.95**

SALT & PEPPER BUTTERMILK FRIED CHICKEN BURGER

Toasted brioche bun, salt & pepper sautéed onions & green peppers, chipotle mayonnaise **15.50**

Add brie & red onion marmalade 2.95, tomato chilli jam 1.75, fried egg 1.75 or smoked bacon & maple syrup 2.95

OPEN MOROCCAN SPICED CHICKEN FLATBREAD

Tabbouleh, pomegranate, fresh mint, mixed roasted vegetables & harissa mayonnaise **14.75**

OPEN MASALA CHAI BRAISED BRISKET FLATBREAD

Parmentier potatoes, caramelised onions, roasted red pepper, garlic aioli, Lapsang BBQ sauce, topped with melted cheddar cheese **15.25**

OPEN FALAFEL & GRILLED HALLOUMI FLATBREAD ^(V)

Tabbouleh, pomegranate, fresh mint, roasted vegetables, tahini & herb mayonnaise **14.95**

VEGAN SEITAN SHAWARMA KEBAB ^(V) Homemade spiced seitan shawarma, pickled red onion, salad, garlic tahini, griddled flatbread, served with skinny fries **16.95**

Add skinny fries or hand cut chips to any flatbread for 3.25

DESSERTS.

WARM CHOCOLATE BROWNIE ^(GF, V)
Clotted cream or ice cream **6.95**

AFFOGATO ^(V, GF, VA)
Vanilla ice cream, shot of espresso **5.95**
ADD SHOT OF FRANGELICO ^(V) FOR 3.00

STICKY TOFFEE PUDDING ^(N, V)
Ice cream and butterscotch toffee sauce **7.25**

RED FRUIT BAKEWELL TART ^(GF)
Sweet berries topped with a light almond frangipane, served with vanilla custard or ice cream **7.25**

EXOTIC FRUIT ETON MESS ^(GF)
Roasted mango and pineapple with passion fruit, layered with crunchy meringue and vanilla cream **7.25**

RED SUMMER FRUIT CRUMBLE ^(VV)
Toasted almond crunchy topping served with vegan ice cream **6.95**

FRESHLY BAKED CAKES
See counter for today's selection of freshly baked cakes

ALL OF OUR CAKES &
DESSERTS ARE MADE IN-HOUSE. WE
USE THE FINEST
BELGIAN CHOCOLATE

V: VEGETARIAN / VV: VEGAN / GF: GLUTEN FREE / N: CONTAINS NUTS
We cannot guarantee the absence of allergens in any of our food. Vegan and gluten free bread is available on request.
Staff keep 100% of all tips received, thank you.