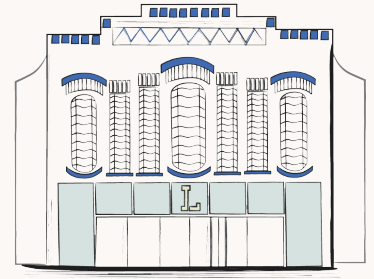


ALL DAY MENU.

CATCH-UPS, SMALL PLATES, GOOD TIMES



SMALL.

SOUP OF THE DAY - Focaccia 6.25

RED PEPPER & TOMATO SOUP (V) - Focaccia 6.25

NOCELLARA OLIVES (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 **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,GF)
Ginger ketchup **4.25** UPGRADE TO SALT AND PEPPER FOR 1.25

HAND CUT CHIPS (V,GF)
Ginger ketchup **4.75** UPGRADE TO SALT AND PEPPER FOR 1.25

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**

SANDWICHES.

MOROCCAN SPICED HARISSA CHICKEN

Mayonnaise, tomato, baby leaf on our wholegrain bread **8.50**

CLASSIC BLT

Smoked bacon, lettuce, tomato, served on our wholegrain bread **8.50**

WARM SPICED FALAFEL (V)

Tahini sauce, guacamole, gem lettuce on sourdough **8.25**

ADD HAND CUT CHIPS OR FRIES 3.25 / ADD SALT AND PEPPER SEASONING 1.25

OUR SPECIALTY SARNIES - ALL SERVED WITH SKINNY FRIES

CALABRIAN BOMBA VEGETABLE CIABATTA (V)

Chargrilled veg, roasted red peppers, rocket, baby spinach & pesto **14.50**

FISH FINGER CIABATTA

Tartar sauce **13.95**

RUMP STEAK CIABATTA

Wholegrain mustard mayo, caramelised red onion & rocket **14.95**

CHICKEN MILANESE FOCACCIA

Mozzarella, arrabiatta sauce, rocket **14.50**

UPGRADE TO HAND CUT CHIPS 1.00
ADD SALT AND PEPPER SEASONING 1.25

ADD SOUP TO
ANY SANDWICH
4.25

MAINS.

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

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

PAN FRIED RUMP OF LAMB Colcannon crushed new potatoes, creamed savoy cabbage, leek & peas, redcurrant jus - served either pink or well done **19.95** PLEASE NOTE, THIS DISH TAKES 20 MINUTES TO COOK

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

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

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

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

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, served with skinny fries **14.95**

SALT & PEPPER BUTTERMILK FRIED CHICKEN BURGER

Toasted brioche bun, salt & pepper sautéed onions & green peppers, chipotle mayonnaise, served with skinny fries **15.50**

Upgrade to hand cut chips 1.00 / Add salt & pepper seasoning 1.25

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, skinny fries **16.95**

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

Upgrade to salt & pepper seasoning 1.25

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 cheese & vegan cream **15.95**

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**

FRESHLY BAKED COUNTER TOP CAKES, EVERY DAY. 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.