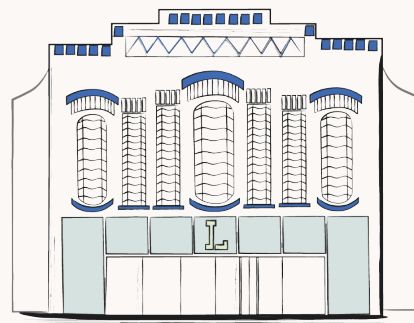


EVENING MENU.

SOCIAL FOOD, COCKTAILS, GOOD TIMES



SMALL.

SOUP OF THE DAY - Focaccia 6.25

RED PEPPER & TOMATO SOUP (V) - Focaccia 6.25

NOCELLARA OLIVES (V,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,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

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

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

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**

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 today's 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 ^(M)

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

VEGAN SEITAN SHAWARMA KEBAB ^(VV) 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
Upgrade to salt & pepper seasoning 1.25

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 ^(N) FOR 3.00

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