



Available from 3pm

Liverpool's diverse population and broad culture inspires the global reach throughout all our menus

Appetisers

Marinated nocerella di belice Sicilian olives (served warm)
3.5
Padron peppers, smoked sea salt 4
Sourdough, whipped curry butter 4
Boquerones, pickled chillies 4.5
Ham hock croquette, pear ketchup 1.5

Meat

Zhoug marinated lamb chops, tahini sauce 9.5
Alex's chicken curry, handmade flat bread 7.5
Braised ox cheek & beef shin ragu, crispy polenta, pickled shallots 7
Rump steak, coffee oil, chickpea puree 9
Pan fried chistorra sausage, crispy egg, chilli, garlic, green pepper 6.5

Fish

Patatas a lo pobre - pollock, peppers, caramelised onions
Andalusian style potatoes, boquerones 8
Sea bass, straw fries, aioli 8
Whole sardines, ras el hanout, salsa 7.5
Octopus pil pil 8.5
Wine cured chalk stream trout, pickled fennel, celeriac salad, toast & butter 6.5

Veg

Chips/sweet potato wedges/dips (hummus, aioli, chilli jam) 4.5
Crispy cauliflower, satay sauce, pickled slaw 6
Whipped goat's cheese, wine marinated grapes, vermouth vinaigrette 6
Cavolo nero, fermented cabbage, black beans, garlic, chilli, balsamic 6
Fabada- butter bean & black pudding stew 6.5
Tempura oyster mushrooms, mushroom ketchup 6
Spiced bean & quinoa salad - chickpeas, butter beans, tomato, fresh green herbs, radish, pepper, zaatar, tahini dressing 5
Confit carrots, brown butter, walnuts, grilled blue cheese, apricot 6.5

Please inform your server of ALL allergies or dietary requirements. A full list of allergens is available on request.