

HERITAGE

RESTAURANT & BAR

EVENING MENU

SMALL PLATES

VEGETARIAN

Purple sprouting broccoli, cabbage, sour dough crouton, cured egg yolk £ 7

Crispy local cauliflower, satay sauce, pickled vegetable slaw £ 6 . 5

Falafel, tahini yoghurt, cucumber salad £ 8

Local kale & chard, chilli, garlic, confit carrots £ 8

Slow cooked Indian spiced beans n' peas & home-made naan £ 6 . 5

Tomato, Wirral rocket, Yorkshire fine fettle (English equivalent to feta) & mint £ 7 . 5

Caponata- Sicilian sweet & sour vegetables with pine nuts £ 7 . 5

Our bread, hummus & punchy zhoug £ 4

FISH

Scorched tea brined mackerel, avocado, cucumber & rhubarb (GF) £ 7 . 5

Fish n'chips – seabass, skinny fries, tartar sauce £ 8

Crispy soft-shall crab, tomato salad, curry mayonnaise £ 8 . 5

Grilled sardines, lemon, parsley & caper dressing £ 7

Pan fried squid, courgette salad & aioli £ 7

GF bread is available
Please notify our lovely staff of any allergies or dietary requirements

eatatheritage.co.uk



MEAT

Bag of brine n'fried chicken with Heritage sauces £ 8

Lamb koftas, tzatziki, flat bread & feta £ 8

Alex's chicken curry, home-made naan £ 7

5oz Yorkshire rump steak, beer onions & gravy £ 9

Caesar salad-home cured bacon, soft boiled egg, anchovies, parmesan, croutons, kos & fresh Caesar dressing £ 9

SIDES

Dressed mixed salad- onions, tomato, cabbage, beetroot, peppers, green leaves (GF) £ 3 . 5

Chips (GF) £ 3

Sweet potato fries & aioli (GF) £ 3

Gravy £ 3

Curry sauce (GF) (V) £ 3

Peppercorn sauce £ 3

Olives (GF) (V) £ 3

Home-spiced peanuts (GF) (V) £ 3

DESSERTS

Chocolate plate- brownie, mousse, dried chocolate, blackberries & cream £ 7 . 5

Coconut rice pudding, raspberries & passionfruit (GF) £ 6

Vanilla cheesecake, shortbread crumbs, lemon curd, meringue & roasted pistachio £ 7 . 5

A slice of our cake (please ask) with cream/ice cream