

# Menu



## EARLY EVENING

3 courses with a glass of white or red wine

£19.90 per person

**Monday to Thursday & Sunday: 4pm – 6.30pm**  
**Friday and Saturday: 4pm – 6pm**

*“Puschka is extremely popular for its delicious food combined with excellent, unpretentious service.”*

**The Independent on Sunday**

*“With its cosy cushions and wonderful food and service, this funky bohemian restaurant is the kind of place that you do not want to leave”*

**The Guardian**

### APPETISERS

WHITE ONION SOUP, port and stilton, stilton bread (v)

SMOKED MACKEREL AND SMOKED SALMON PATE, pickled cucumber and dill

ROAST DUCK RILLETTE, Bramley apple compote

BAKED GOATS CHEESE, almonds, thyme, roasted shallots (v)

### MAINS

PORK CHOP, salsa verde, white beans, fines herbes

BEEF, CAIN'S DRAGONHEART ALE & WILD MUSHROOM DISH-PIE, olive oil mash, honeyed carrots

PAN-FRIED SALMON, chickpeas, spinach, crème fraiche

CELERIAC, BEETROOT, SWEET POTATO 'GATEAU', hazelnut and basil pesto, butternut squash veloute, greens (v)

### PUDDINGS

DARK CHOCOLATE TRUFFLE-MOUSSE, sea-salted caramel, orange ice cream

ENGLISH SET CUSTARD BRULEE, berries & cassis, shortbread

TREACLE TOFFEE TART, cinder toffee ice cream

APPLE, WINTER BERRY AND GINGER CRUMBLE, custard

**Try a glass of dessert wine with your pudding! (75cl)**

Muscat Beaume de Venise, Pierre Perrin **4.50**

Donato degli Antinori, Firenze **4.50**

Aurelie Rouge 'Maury' La Preceptorie de Centemach **5.50**

### SIDES

CAULIFLOWER, Parmesan gratin **2.95**

ROAST POTATOES, skin on **2.95**

CARROTS, honey-roasted **2.95**

SAVOY CABBAGE, KALE, pancetta **2.95**

MARINATED OLIVES **with** either caramelised onion & thyme soda bread **or** rosemary soda bread **4.50**

**CHEESE** (supplied by Liverpool Cheese Company, Woolton)

A selection of North-Western English & Northern Welsh artisan cheeses served with our own pineapple & red onion chutney **7.90**

Pocas Junior Ruby port **3.00**

Pocas Junior 10 year old Tawny Port **3.70**

Delaforce Vintage 1994 **7.50**

### \*{PROVENANCE}\*

Our delicious seasonal veggies grown & supplied by the Pimbley family, Claremont Farm, Wirral

Kale, watercress grown & supplied by Peter Jones, Hooton, Wirral

Meat sourced in Lancashire, Cumbria & Yorkshire & supplied by our master butcher Paul Hevey, Lakes, Bankside Barn, Staveley, Cumbria

Fish caught in British waters & supplied by Harry Jesse & Son, Fishmonger, Liverpool

Flour made and supplied using wheat grown around the mill, by Walk Mill, Waverton, Chester

*Puschka reserves the right to change items on this menu subject to availability of produce*

January 2012