



* {MENU} *

Dear guests. Welcome to Puschka. We make everything here in our little kitchen, from bread to ice cream. All meals are cooked to order. As a result, there may be a wait at busy times - particularly if you forgo an appetiser.

House-marinated queen olives, soda bread, olive oil & balsamic 4.5

APPETISER

Cropwell Bishop Stilton & port cheesecake, Cox apple, celery & candied walnuts (v) 6.5

Salt-roasted beetroot, smoked beetroot, candied beetroot, English goats cheese mousse, shallot marmalade & toast (v) 7.9

Liverpool Gin-cured salmon, pink grapefruit, citrus vinaigrette 7.5

Seared Scottish scallops, roe & dill bisque, fennel salad 12.5

Pan-fried wood pigeon, pearl barley, pancetta crisp 8.5

Ham hock & pistachio terrine, piccalilli, toast 7.

MAIN COURSE

Rump of Bowland lamb, balsamic, rosemary & red onion, roast garlic mash 21.

Slow-roasted belly pork, cider-braised pig's cheek, apple purée, fondant potatoes 20.5

Monkfish fillet, Menai Strait mussels, sauce Normande parmentier potatoes & seaweed 22.5

Pan-fried cod, crushed maris peers, fresh dill, spring onion and caper & brown shrimp butter 18.5

Pan roasted duck breast, beetroot gratin, puréed Yorkshire rhubarb 22.5

Spiced sweet potato, cream cheese & spinach strudel, roast tomato (v) 16.5

SIDES

Cauliflower cheese (v) / Savoy cabbage, kale, bacon / cumin & honey-roasted carrots (v) / skin-on roast potatoes (v) 3.5

ALLERGENS & INTOLERANCES

We use nuts and other allergens in our tiny kitchen and therefore cannot guarantee that dishes will be allergen free. If you are uncertain, please speak to a member of staff



CHEESE (supplied by Liverpool Cheese Co, Woolton Village)

Selection of North Western and northern Welsh cheeses,
biscuits and our own pineapple chutney 8.

DESSERT (v)

Burnt English set vanilla custard, shortbread & Yorkshire rhubarb 6.5

White chocolate baked cheesecake, vanilla pod ice cream,
salted caramel 6.5

Sticky toffee pudding, treacle butterscotch,
vanilla pod ice cream, cinder toffee 6.5

Dark chocolate & ginger torte, crystalised ginger,
salted caramel, crème Chantilly 6.5

Bramley apple, rhubarb & pear crumble, vanilla pod custard 6.5

Peanut butter mousse, vanilla ice cream
peanut brittle & chocolate sauce 6.5

Try a glass (or bottle!) of dessert wine with pudding 75ml / 500ml

Moscato d'Asti, Moncucco, Fontanafredda 3.7 / 17.5

Late Harvest Tokaji, Patricius 6.7 / 26.

Recioto Valpolicella, Bertani 7.7 / 33.

{PROVENANCE}

Where possible, we like to source our produce locally from small, independent suppliers. This reduces our carbon footprint, it means the produce is fresher as it has less distance to travel & it helps to support the local economy.

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

Samphire (when in season) foraged and supplied by Wirral Wild Foods

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

Microherbs grown & supplied by First Harvest, Middlewich, Cheshire

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

Fish caught in British waters & supplied by Harry Neve, Fleetwood

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

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