

Menu



DINNER

"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

WOOD PIGEON, figs, blackberries, sherry, hazelnuts	8.50
GOATS CHEESE, almonds, thyme, roasted shallots (v)	7.50
BEETROOT CURED SALMON, balsamic-marinated beetroot, watercress, crème fraîche	7.50
OATMEAL-CRUSTED MACKEREL, celeriac, horseradish	7.50
CHICKEN LIVER AND COGNAC PARFAIT, confit tomato chutney, raisin & cinnamon toast	7.50
CONFIT DUCK 'SHEPHERD'S PIE', root vegetable mash, Oxford sauce	7.50

MAINS

RUMP OF LAMB, balsamic, rosemary & red onion marinade, garlic mash, green beans	17.90
SLOW-BRAISED VENISON DAUBE, red wine, juniper, Dauphinoise potato gratin	22.50
SEA TROUT, langoustine bisque, crab & chervil potato cake	18.90
HAKE, butter bean puree, fennel and leek étuvée	18.50
CHICKEN & BACON ROULADE, pork, sage & onion stuffing, duck fat roast potatoes, roasted carrots	16.90
ARTICHOKE AND JERVAUX BLUE CHEESE TART, beetroot puree, sweet potato & sesame sea 'baker chips'(v)	13.50

* {PROVENANCE} *

Our delicious seasonal veggies are grown and supplied by **the Pimbley family**, Claremont Farm, Wirral

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

All meat sourced in Lancashire and Cumbria and supplied by our master butcher **Paul Hevey** at 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

SIDES

CAULIFLOWER, Parmesan gratin	2.95
ROAST POTATOES, skin on	2.95
CARROTS, honey-roasted	2.95
SAVOY CABBAGE, KALE, pancetta	2.95
QUEEN OLIVES, marinated, 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 years old Tawny Port	3.70
Delaforce Vintage 1994	7.50

PUDDINGS

6.00

BURNT ENGLISH VANILLA CUSTARD, lavender shortbread
BAKED CHEESECAKE: soured cranberry & white chocolate, ginger biscuit
STICKY TOFFEE PUDDING, treacle-butterscotch sauce, vanilla pod ice cream, cinder toffee
CITRUSY LEMON POSSET, white chocolate shortbread
DARK CHOCOLATE TRUFFLE-MOUSSE, sea-salted caramel, orange ice cream
RASPBERRY & BRIOCHE PUDDING, vanilla pod custard

Try a glass of dessert wine with 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

DEAR CUSTOMER: All food at **PUSCHKA** is made to order on the premises, in our little kitchen, from fresh, and when possible, local produce. **As a result, there may be a wait at busy times particularly if you forgo an appetiser!**

THANK YOU FOR YOUR PATIENCE