



Passion fruit Bellini...

APPETISER

GOAT'S CHEESE MOUSSE, leeks, beetroot 'caviar', honeyed walnuts (v)

WILD WOOD PIGEON, air-dried ham crisp, black berries, baby shoots

OAT CRUSTED MACKEREL FILLET, horseradish & celeriac remoulade, pickled shallots, pickled radish

POTTED SOUTHPORT SHRIMPS, crab claw, mace butter, watercress

SHARING PLATTER (for two...): Rare roast beef, Parmesan, Oxford sauce, rocket / Beetroot-cured salmon, crème fraiche, chervil / Vodka-soused confit tomato 'shot'

MAIN COURSE

SLOW-BRAISED VENISON DAUBE, red wine, juniper, Lyonnais potato gratin

RUMP OF LAMB, balsamic, rosemary and red onion, garlic potato puree, green beans

CORN FED CHICKEN, red currant glaze, lardons, wild mushrooms, Lyonnais potato gratin

HAKE, langoustine bisque, mussels, Parmentier potatoes

BUTTERNUT SQUASH and fennel terrine, basil tempura, red lentil puree (v)

DESSERT (v)

MELTING CHOCOLATE FONDANT, sea-salted caramel, pistachio ice cream

STICKY TOFFEE PUDDING, treacle toffee butterscotch, vanilla pod ice cream, cinder toffee

BLACKBERRY AND CHAMPAGNE MOUSSE, blackberry jelly, tuille

BURNT ENGLISH SET CUSTARD, vanilla pod, shortbread

WHITE CHOCOLATE BAKED CHEESECAKE, spiced citrus curd

All made with love @ Puschka

£35 per person

*Where true Love burns Desire is Love's pure flame;
It is the reflex of our earthly frame,
That takes its meaning from the nobler part,
And but translates the language of the heart. Samuel Taylor Coleridge*

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

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