



{MENU}

January 2016

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 olives, soda bread,
balsamic vinegar, extra virgin olive oil 4.50

APPETISERS

Chestnut and caramelized shallot veloute,
parsnip straw chips, chestnut mousse (v) 7.5

Black Bomber & spinach soufflé, crispy capers,
charcoal rye toast (v) 8.5

Confit salmon & crab claw rilette, lemon sabayon,
candied beetroot, charcoal rye toast 8.5

Pan-fried king scallops, spiced cauliflower puree,
crispy kale 12.5

English game terrine, game chips,
beetroot chutney 8.5

Confit duck & root veg shepherd's pie,
Oxford sauce 8.5

MAINS (all served with *Boulangier* potatoes)

Rump of Bowland lamb, balsamic, rosemary &
red onion, green beans 22.

Pan-roasted Cumbrian venison loin, pancetta,
ceps, blackberry, fig compote,
venison haunch croquette 28.5

Hake, Riesling & clams, char grilled baby leeks 19.

Monkfish tail, five-spice & paprika,
apple & tarragon vinaigrette 22.

Roast guinea fowl, black pudding & pear
forcemeat, cumin-roasted carrots 19.

Artichoke & chickory tart tatin, wild mushroom
veloute, pickled raddish, pickled carrot,
pickled sprouts (v) 16.5

SIDES

Broccoli, walnut & Stilton 'crumble' (v) 3.5

Savoy cabbage, kale, bacon 3.5

Cumin & honey-roasted carrots (v) 3.5

Skin-on roast potatoes (v) 3.5

CHEESE (from Liverpool Cheese Co, Woolton)

A selection of North-Western English &
Northern Welsh artisan cheeses served with
our own pineapple & red onion chutney 8.5

PUDDINGS (v) 6.5

Raspberry & white chocolate trifle, almond praliné
Espresso Martini fool, chocolate Bourbon

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

Chocolate fondant, candied orange crème Chantilly

Rhum Baba, Kraken-spiced rum syrup,
rum & raisin ice cream

Plum & brandy frangipan pudding, brandy sauce

DESSERT WINES 75ml glass / 500ml bottle

Moscato d'Asti, Moncucco, Fontanafredda 3.7 / 17.5

Austrian Riesling, Dollini 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

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

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

Fish caught in British waters & supplied by the Neve family, Fleetwood

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

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

ALLERGENS & INTOLERANCES We use nuts & other allergens in our tiny kitchen. Therefore, we cannot guarantee that dishes will be allergen free. **If you are uncertain, please speak to a member of staff**