



★ {MENU} ★

April 2016

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PUSCHKA

EARLY EVENING

3 courses with a glass of white or red wine
£24.50 per person

3 courses with a glass of Prosecco
£27.50 per person

Sun, Tues, Wed & Thurs: 4pm – 6.30pm
Friday & Saturday: 4pm – 6pm

GOING TO THE THEATRE? PLEASE LET US KNOW!

APPETISERS

Cream of watercress soup, soda bread (v)
Potted beef, roast garlic, charcoal toast
Garden pea pancakes, poached hen's egg,
watercress, toasted seeds, balsamic (v)
Soused sea trout, apple, horseradish and
potato salad

MAINS

Chicken saltimbocca, sorrel, maris peers,
French bean, shallot
Sea bream fillet, spring veg, garlic, basil,
pulses
Pork chop, black pudding, apricot and
potato hash
Potato rosti, duck egg, tomato ragu, rocket (v)

PUDDINGS

Lemon posset, strawberry jam, shortbread
Warm pistachio sponge, vanilla ice cream,
almond praline
Blackberry & chocolate tart, crème chantilly
Apple & rhubarb crumble, vanilla custard

***Try a glass of dessert wine
with your pudding!***

75ml/500ml

Moscato d'Asti, Moncucco	3.50/17.50
Dolle, Riesling, Austria	6.00
Recioto Valpolicella, Bertani	7.70

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

SIDES

Broccoli, walnut & Stilton 'crumble'	3.5
Roast potatoes, skin-on, herb-buttered potatoes	3.5
Honey-roast carrots, cumin	3.5
Savoy cabbage, kale, pancetta	3.5

CHEESE *(from Liverpool Cheese Co, Woolton)*

A selection of North-Western English &
Northern Welsh artisan cheeses with
our own quince jelly 8.5

Fine port selection *(all 75ml measures)*

Quinta do Crasto NV Finest Reserve Port	3.5
Quinta do Crasto Late Bottled Vintage Port	4.5
Quinta do Crasto Vintage Port	7.5

★ {PROVENANCE} ★

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

Kale, watercress when in season grown & supplied
by Peter Jones, Hooton, Wirral

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

Fish caught in British waters & supplied by
Neve, Fleetwood

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

ALLERGENS & INTOLERANCES

Customers are advised that we use nuts and
peanuts in our kitchen and cannot guarantee that
our food is free from traces of these and other
allergens. *If you are uncertain, please speak to a
member of staff*