



{MENU}

February 2017

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 4.5

APPETISERS

Cream of cauliflower soup, poached hen's egg,
truffle oil (v) 7.

Grilled tender-stem broccoli, cumin pickled fennel
crispy goats cheese, pine nuts, balsamic (v) 8.5

House-smoked mackerel fillet, cox apple, potato
& dill salad, orange vinaigrette, herring caviar 9.5

Confit pork & rabbit pie, sauce gribiche,
pork crackling 8.9

Smoked chicken breast, confit wing, burnt onion
puree, shaved fennel salad 8.5

Cod cheeks, salt cod veloute, crab beignet,
samphire 9.

MAINS

Rump of Bowland lamb, balsamic, rosemary &
red onion, boulanger potatoes, green beans 23.

Pork loin, prosciutto, purple sprouting broccoli,
spiced Stornoway black pudding, maris peers 21.5

Hake fillet, orange oil, dill,
langoustine & mussel chowder 20.5

Chorizo & herb crusted cod loin, white bean,
sherry & spinach cassoulet 21.

Pan roasted duck breast, honey, soy & star anise
marinade, confit duck leg croquette,
carrot puree, Boulanger potatoes 22.5

Sweet potato, beetroot & celeriac gateau,
walnut pesto, buttered greens (v) 17.

SIDES

Spiced parsnip, parmesan, truffle oil (v) 3.5

Savoy cabbage, kale, bacon 3.5

Cumin & honey-roasted carrots (v) 3.5

Skin-on roast potatoes (v) 3.5

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**

CHEESE (from Liverpool Cheese Co, Woolton)

A selection of North-Western English &
Northern Welsh artisan cheeses served with
our own orange & quince jelly 9.

PUDDINGS (V) 6.5

Liquorice panna cotta, blackberry jelly, meringue

White chocolate baked cheesecake, ginger biscuit,
crème de cassis compote

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

Dark chocolate mousse, orange curd
chocolate Viennese biscuit

Bramley apple, ginger & Yorkshire forced Rhubarb
crumble, vanilla pod custard

Peanut butter mousse, chocolate ganache
peanut brittle, vanilla ice cream

DESSERT WINES 75ml glass / 500ml bottle

Moscato d'Asti, Moncucco, Fontanafredda 3.7 / 17.5

Austrian Eiswein, 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, Bankside Barn,
Staveley, Cumbria

Fish caught in British waters & supplied by
MyFish, 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.**