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L I Q U O R  
- S T O R E

wed - sat 9am - 3:30pm  
sunday brunch 9am - 11am

## all day menu

|   |    |
|---|----|
| Sourdough toast, salted butter & preserves (v)  | 5  |
| House toasted fruit & nut granola, yoghurt, fresh blackberries, marsala wine poached pear (v)   | 7  |
| Cinnamon spiced porridge, baked bramley apple compote, heather honey  | 7  |
| M&K bacon or sausage butty, daily baked milk roll, salted butter  | 6  |
| Full- grilled back bacon, herb sausage, cherry vine tomatoes, rosemary roasted portobello mushroom, home-baked cannellini beans, warm focaccia, fried hen's egg | 14 |
| Full vegan- grilled romano peppers, cherry vine tomatoes, rosemary roasted portobello mushroom, home-baked cannellini beans, warm focaccia (v/ve)               | 12 |
| Scrambled hens egg, toasted sourdough, smoked salmon, lemon   | 14 |
| Crushed avocado on toasted sourdough, "firelli" hot sauce, poached hen's egg, basil & pinenut pesto (v)   | 12 |
| Garlic & thyme roast portobello mushrooms, mascarpone and truffle cream, freshly baked focaccia, parmigiano-reggiano (v)  | 12 |

## house ricotta pancakes

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|--|----|
| Hot terry's chocolate orange sauce, roasted hazelnuts (v)      | 9  |
| Blueberry compote, natural yoghurt, limoncello syrup (v)       | 9  |
| Grilled M&K back bacon, maple syrup, salted butter             | 10 |
| Baked banana, dulce de leche, creme fraiche, toasted pecan (v) | 9  |

## extra items

*To be ordered as part of a main dish*

|   |     |
|---|-----|
| Garlic and thyme roast portobello mushrooms | 1.5 |
| Home-baked cannellini beans                 | 1.5 |
| Roast vine tomatoes                         | 1.5 |
| M&K grilled back bacon                      | 2.5 |
| Grilled pork and herb sausage               | 2.5 |

*An optional 12.5% service charge is added to the bill and distributed equally between all staff.*

*Please note that we don't accept cash, only card payments thank you*

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wed - sat lunch 12pm - 3:30pm

## OLS deli sandwiches

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| The antipasti- grilled fontina, deli-meats, pickles, EV olive oil on a seeded sub                                      | 14 |
| Caprese- mozzarella, vine tomato, basil leaf, pesto, EV olive oil, sea salt on as seeded sub (v)                       | 9  |
| Oak smoked salmon caesar- anchovy, paremsan shavings, baby gem lettuce on a seeded sub                                 | 10 |
| Roasted peppers- olive, marinated zucchini, guacamole, black garlic ketchup on focaccia (v/ve)                         | 8  |
| Porchetta- garlic & oregano roasted belly pork, provolone dolce, caramelised onion, pickled green chillies on focaccia | 14 |
| The mortadella- torn burrata, roasted pistachio and black pepper on focaccia   | 15 |

## sharing platters

|  |                      |
|--|----------------------|
| Antipasti- a selection of cured meats & cheeses, warm sourdough focaccia, borlotti bean hummus, marinated & pickled vegetables, EV olive oil                                       | 22                   |
| Frutti di mare- garlic and herb roasted crevettes, mussel arrabbiata, oak smoked salmon, rock oysters, beetroot cured sea trout, crostini, marinated anchovies in chilli and lemon | 35                   |
| Cheese- choose 2, 4 or 6   | 9/16/20              |
| served with cherry tomato & basil chutney, radicchio, aged balsamic onions, music bread, foccacia  |                      |
| gorgonzola DOP   | ubriaco del prosecco |
| talleggio DOP  | castelmagno          |
| bastardo del grappa  | smoked scamorza      |

## sides

|   |     |
|---|-----|
| Sea salted skin-on fries (v/ve)   | 4.5 |
| Triple cooked chips, rosemary salt, roasted garlic aioli (v)                                      | 6   |
| <i>(add garlic butter &amp; pecorino romano)</i>  | 1.5 |
| Grilled vegetable & bitter leaf salad, basil pesto vinaigrette (v/ve)                             | 6   |
| Caprese salad - buffalo mozzarella, fresh basil, vine tomato, toasted pine nuts, EV olive oil (v) | 8   |

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