

T h e  
O L D  
L I Q U O R  
- S T O R E

## snacks

*Our snacks will arrive first, perfect with an aperitif*

Bella di cerignola olives (v/ve)	4.5
Truffle and pecorino mixed nuts (v)	4
Aged balsamic onions (v/ve)	4
Today's freshly baked focaccia, cacio e pepe butter (v)	6

## small plates

*Our small plates arrive as and when ready... Ideal for sharing, especially with a fine wine*

Lindisfarne oyster, tabasco, served simply over ice (each) / (six)	4 / 20
Lindisfarne oyster rockefeller with parsley and Amalfi lemon gremolata (each) / (six)	4.5 / 23
'Nduja and roasted garlic flatbread, smoked provola	6
Zucchini fritti, black garlic, parmigiano-reggiano (v)	6

Grilled shell on king prawns, smoked pepper and seaweed hot sauce, lime aioli	12
Chianti braised ox cheek and gorgonzola sliders, crispy pancetta, beetroot relish	13
Stuffed squid, raisin, capers and dill, ink risotto, preserved lemon, crispy cavolo nero	16

## sweet

*Something sweet to finish*

Bitter chocolate, salted caramel and malted milk delice, roasted almond ice cream, harmony espresso	10
<i>pair it with montefalco sagrantino passito, italy 75ml</i>	14
Iced hazelnut & frangelico zabaglione, spiced amarene cherries, caramelised white chocolate	9
<i>pair it with royal tokaji late harvest, hungary 75ml</i>	7
Brew York "Tonkako" milk stout cake, baked banana sorbet, vanilla bean and muscovado sauce	9
<i>pair it with elysium black muscat, quady, california 75ml</i>	7
Harmony coffee & vanilla bean ice cream affogato	6

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

@theoldliquorstore - theoldliquorstore.co.uk

T h e  
O L D  
L I Q U O R  
— S T O R E

thur - sat dinner 5:30pm - 9pm

## stone-baked pizze

Marinara- san marzano tomato, shaved garlic, fresh oregano & basil, EV olive oil (v/ve)	6
Margherita- fior di latte, san marzano tomato, basil, EV olive oil (v)	7
Fiorentina- fontina cheese, wilted spinach, portobello mushroom, hen's yolk, pecorino romano (v)	10
'Nduja - beef cheek bolognese, fresh red chillies, provolone dolce, rocket	12
Giardino- goats cheese, san marzano tomato, grilled peppers, zucchini, black olive, rosemary & lemon (v)	12
Burrata- whole burrata, torn prosciutto, basil leaf pesto, toasted pine nuts	16

## 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, focaccia	
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

O L  
— S