

sunday lunch 12pm - 4pm

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- S T O R E

sunday 1 Course £24 / 2 Course £30 / 3 Course £36

Starters

Cannellini bean, San Marzano and orzo pasta minestrone, flat parsley and chilli pesto,
OLS focaccia

Bresaola Punta d'anca, balsamic onion ketchup, gorgonzola dolce, radicchio,
fresh pear and toasted hazelnut

Oak smoked salmon caesar, marinated anchovies, garlic crouton,
gem lettuce parmigiana reggiano

Mains

Roast sirloin of yorkshire reared beef with yorkshire pudding, barolo and veal bone gravy

Garlic and oregano roasted porchetta with crackling & fennel sausage stuffing,
yorkshire pudding and brew york big apple cider gravy

Vegetarian roast available

*served with garlic & rosemary roasted potatoes, baked cauliflower and taleggio gratin, honey glazed
roots, buttered italian greens*

Pappardelle arrabbiata, black olive, chargrilled aubergine green herb gremolata

Dessert

Terry's chocolate orange Sundae

pair it with montefalco sagrantino passito, italy 75ml 14

Heather honey panna-cotta, marsala poached figs, almond and pistachio florentine

pair it with gunther steinmetz piesporter goldtropfchen spatlese, germany 75ml 7

A taste of italian cheeses, onions in aged balsamic, cherry tomato & basil chutney

pair it with grahams LBV port 75ml 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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snacks

Bella di cerignola olives (v/ve)	4.5
Truffle and pecorino mixed nuts (v)	4
Balsamic Onions (v/ve)	4
Daily baked focaccia, salsa verde butter (v)	6

sides

Sea salted skin-on fries (v/ve)	4
Garlic and rosemary roast potatoes (v)	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/ve)	8

sharing boards

Antipasti - a selection of cured meats & cheeses, warm sourdough focaccia, borlotti bean hummus, marinated & pickled vegetables, EV olive oil (vegan option available)	22
Frutti di mare- garlic and herb roasted crevettes, steamed mussel arrabbiata, smoked salmon, rock oysters, crostini, marinated anchovies in chilli and lemon	35

cheese board

Cheese- choose 2, 4 or 6	9/16/20	
served with fig & marsala wine jam, radicchio & aged balsamic onions, music bread, warm focaccia		
gorgonzola DOP	ubriaco del prosecco	
taleggio DOP	castelmagno	
bastardo del grappa	smoked scamorza	