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L I Q U O R
— S T O R E

Roast 1 Course £24 / 2 Course £32 / 3 Course £36

Starters

Leek and spinach veloute, salsa verde, hot honey and parmesan sticky bun (v)

Chicken thigh "milanese" caper and lemon butter, marinated anchovy, parmesan, endive

Grilled shell on king prawns, smoked pepper butter, lobster mayo

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 upon request (v)

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

Spaghetti arrabbiata, black olive, home dried tomatoes, roasted artichoke (v)

Side Orders

Chianti braised red cabbage 4.5

Purple sprouting broccoli, salsa verde, toasted pine nuts 4.5

Salt baked new potatoes, smoked pepper butter 4.5

Garlic and rosemary roast potatoes 4.5

Dessert

Limoncello posset, yorkshire rhubarb, amaretti crumb

pair it with royal tokaji late harvest, hungary 75ml 7

Torte caprese, frangelico caramel and vanilla bean ice cream

pair it with elysium black muscat, quady, california 75ml 7

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

pair it with grahams LBV port 75ml 5

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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