



East Avenue
bakehouse

On Arrival

Complementary glass of Gancia prosecco.

To Start

Wood Pigeon (gf)

Baby beetroot, carrots and fennel, gooseberry sauce.

Liverpool Bay Seabass (gf)

Crushed new potatoes, radish, samphire, lemon & herb butter and strawberry purée.

Roast Beef Tomato (v)

Coffee, sorrel pesto, chickpeas and borage.

Broad Bean and Pea Chutney on Toast (v)

Mint, goat's cheese and pea shoot salad, pine nuts and sourdough toast.

To Follow

8oz Rump Steak (£2 supplement) (gf)

Aubergine purée, crushed Jersey Royals, cherry tomatoes and mange tout.

Shredded Ham Hock (gf)

Mustard mash, legumes, watercress and a summer broth.

Baked Plaice

Sautéed tender stem broccoli and green beans, caper and samphire butter.

Whole Roast Kohlrabi (v) (gf)

Mushrooms, spinach, cherry tomatoes and a chive sauce.

To Finish

Strawberries and Cream (v) (gf)

Meringue, mint.

Custard Tart

Lemon curd.

Chocolate Mousse (v)

Raspberries and shortbread.

Lunch £20 two courses / £25 three courses. Dinner £25 two courses / £30 three courses.

Pre-order required. 0151 708 6219 for bookings.