

A fusion of New York and Liverpool cuisine, with exciting food pairings to enhance your dining experience.

We always focus on using the freshest, locally sourced produce.

Service with style, food with personality, music with soul.

MAIN MENU

STARTERS Soup of the day, crusty bread, butter (v) 7 Crispy garlic & chilli calamari, lime aioli, herb salad Baked camembert, maple syrup, 7.5 charred onion jam, ciabatta Seared king scallops, artichoke purée, 12 rhubarb pickle, asparagus Chicken liver & brandy parfait, 6.5 sun-dried tomato relish, crostini Red pepper hummus, radish, pickles, 6.5 flatbread (vv) Roast cauliflower satay, Asian slaw, 7 peanut butter (vv) SIDES Triple cooked chips (v) 4.5 Skinny fries (v) 4.5 Onion rings (v) 4.5 Rocket and parmesan salad (v) 4.5 Seasonal vegetables (vv) 4.5 **PIZZAS** Buffalo mozzarella, air dried tomato, basil pesto (v) 9 Duck, mozzarella, hoisin, cucumber, spring onion 10 Ham hock, mozzarella, pineapple, chilli jam 9 Smoked salmon, mozzarella, watercress, caper crisps 10

FAVOURITES

Sharing board of charcuterie meats, camembert, olives & bread (for 2)	15
7oz fillet steak, vine tomato, chunky chips, rocket, choice of sauce (peppercorn, garlic butter, chimichurri)	28
8oz sirloin steak, vine tomato, chunky chips, rocket, choice of sauce (peppercorn, garlic butter, chimichurri)	25
6oz NYL steak burger, emmental, crisp leaf, chipotle slaw, gherkin, fries, brioche bun	14.5
Love Lane beer battered haddock, triple cooked chips, pea purée, tartar sauce	14
MAINS	

Guinea fowl Kiev, fondant potato, tenderstem broccoli, lemon hollandaise	15
Roast lamb rump, cavalo nero, potato pavé, confit tomato, salsa verde	18
Pressed pork belly, king scallops, Stornoway fritter, burnt apple, glazed carrots, natural jus	19
Grilled sea bass, king prawn & Menai mussel Bouillabaisse, rarebit sourdough	17
Sweet potato & chickpea tikka masala, wild rice, garlic flatbread (vv)	12
Spiced cauliflower steak, olive, caper & red pepper salsa, grilled asparagus, cauliflower couscous (vv)	12

DESSERTS

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Cheeseboard, pickled grapes, chutney, crackers	8.5
Key lime pie, chocolate sorbet, chilli & coconut syrup	6.5
Crosby Coffee with Liquor * Ask your server for options	7
Crosby Coffee cremeux, brandy snap, blood orange gel 6	.25
Apricot & cardamom sponge, stem ginger fudge, chantilly cream	5.25
Dessert Cocktail Kraken spiced rum, fresh cream, milk, caramel, egg white	9
Chocolate & fig brownie, raspberry coulis, pecan praline (vv)	6.5
Banana bread, peanut butter & coconut cream, walnut brittle (vv)	6.5

