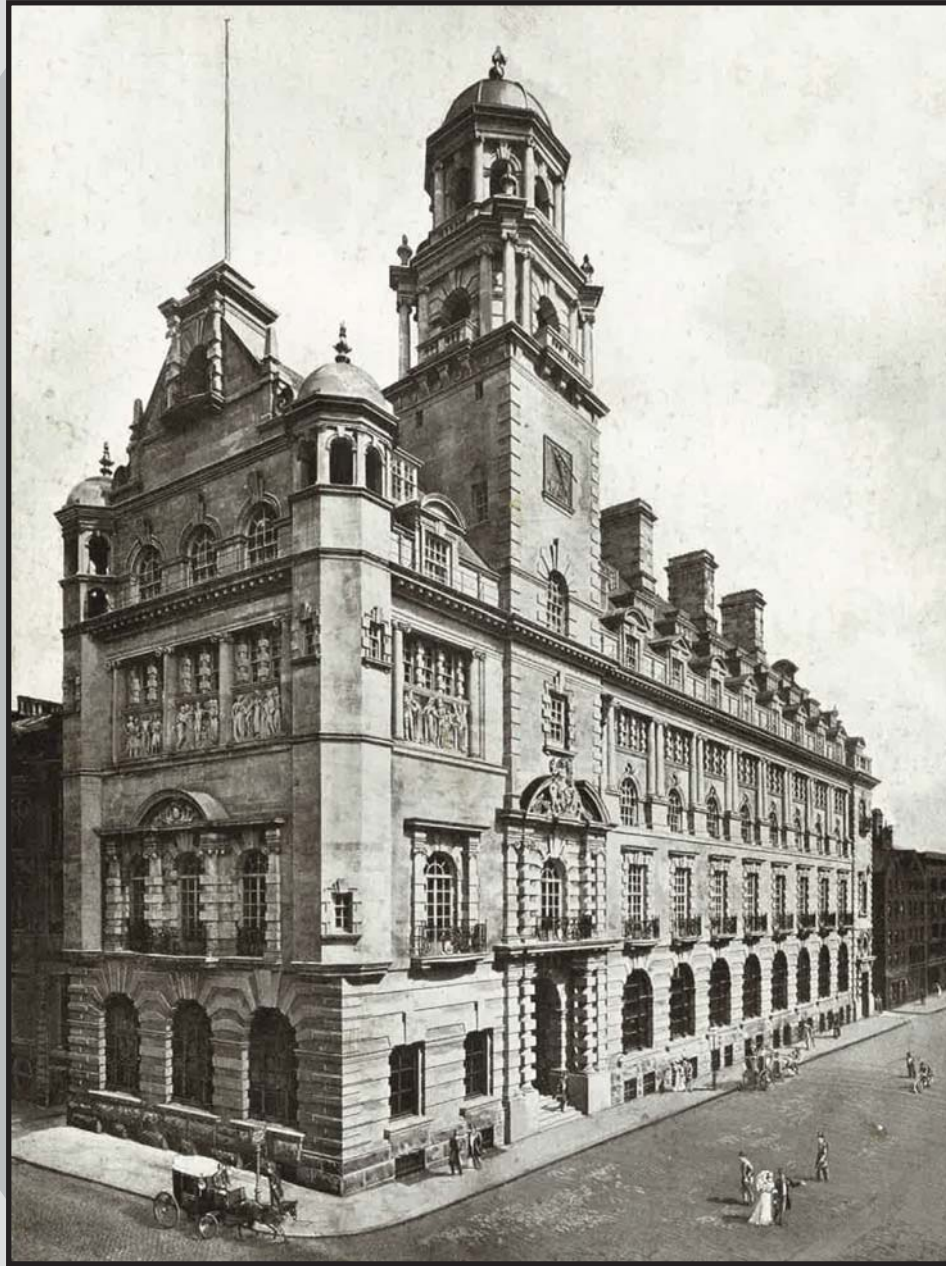


# THE NYL TIMES



## WELCOME TO NYL RESTAURANT AND COCKTAIL BAR

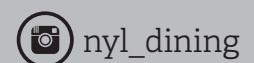
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### OUR MAIN MENU

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Inspired by the melting pot of food & culture in New York, NYL brings the best aspects of New York's Unique vibrancy to the heart of Liverpool. NYL is set within the famous Royal Insurance Building, lovingly restored to its former glory with unique modern touches.

Give us a follow on:



We offer an exciting mix of modern food from our award-winning chef's using locally sourced suppliers. All our steaks and burgers are supplied by Bexley's Butchers, a Liverpool favourite, and we're proud to serve locally brewed Love Lane and Crosby Coffee.

## STARTER

Soup of the day, crusty bread, butter (v)	6.00	Seared king scallops, artichoke purée, rhubarb pickle, asparagus	12.00
Crispy garlic & chilli calamari, lime aioli, herb salad	7.00	Chicken liver & brandy parfait, sun-dried tomato relish, crostini	6.50
Baked camembert, maple syrup, charred onion jam, ciabatta	7.50		
Red pepper hummus, radish, pickles, flatbread (vv)	6.50	Roast cauliflower satay, Asian slaw, peanut butter (vv)	7.00

## MAINS

Guinea fowl Kiev, fondant potato, tenderstem broccoli, lemon hollandaise	15.00	Pressed pork belly, king scallops, Stornoway fritter, burnt apple, glazed carrots, natural jus	19.00
Roast lamb rump, cavalo nero, potato pavé, confit tomato, salsa verde	18.00	Grilled sea bass, king prawn & Menai mussel Bouillabaisse, rarebit sourdough	17.00
Sweet potato & chickpea tikka masala, wild rice, garlic flatbread (vv)	12.00	Spiced cauliflower steak, olive, caper & red pepper salsa, grilled asparagus, cauliflower couscous (vv)	12.00

## FAVOURITES

Sharing board of charcuterie meats, camembert, olives & bread (for 2)	15.00	6oz NYL steak burger, emmental, crisp leaf, chipotle slaw, gherkin, fries, brioche bun	14.50
7oz fillet steak, vine tomato, chunky chips, rocket, choice of sauce (peppercorn, garlic butter, chimichurri)	28.00	Love Lane beer battered haddock, triple cooked chips, pea purée, tartar sauce	14.00
8oz sirloin steak, vine tomato, chunky chips, rocket, choice of sauce (peppercorn, garlic butter, chimichurri)	25.00		

## SIDES

Triple cooked chips (v)	4.50	Rocket and parmesan salad (v)	4.50
Skinny fries (v)	4.50	Seasonal vegetables (vv)	4.50
Onion rings (v)	4.50		

## PIZZAS

Buffalo mozzarella, air dried tomato, basil pesto (v)	9.00	Ham hock, mozzarella, pineapple, chilli jam	9.00
Duck, mozzarella, hoisin, cucumber, spring onion	10.00	Smoked salmon, mozzarella, watercress, caper crisps	10.00

## DESSERTS

Cheeseboard, pickled grapes, chutney, crackers	8.50	Crosby Coffee cremeux, brandy snap, blood orange gel	6.25
Key lime pie, chocolate sorbet, chilli & coconut syrup	6.50	Apricot & cardamom sponge, stem ginger fudge, chantilly cream	6.25
Chocolate & fig brownie, raspberry coulis, pecan praline (vv)	6.50	Banana bread, peanut butter & coconut cream, walnut brittle (vv)	6.50
Crosby Coffee with Liquor * Ask your server for options	7.00	Dessert Cocktail Kraken spiced rum, fresh cream, milk, caramel, egg white	9.00

### NEW YORK AFTERNOON TEA AT ALOFT

Wednesday - Sunday 12pm - 5pm

The Big Apple comes to the heart of Liverpool with a unique, homemade New York inspired afternoon tea.



### Liverpool's First Bottomless Gin & Tonic Brunch £35 Per-Person 0151 294 4069 Saturday & Sunday 11.30am until 2pm

info@nyliverpool.com

Terms & Conditions Apply



### HAPPY HOUR

2 4 £10

COCKTAILS

DAILY 5PM-6PM



### Express Lunch Menu

Your choice of sandwich with salad,  
chips or soup

With a soft drink included £7

Available Monday to Friday 12pm-3pm



## COCKTAILS

### SIGNATURE

🍷 Cocktails Available on 2-4-£10 Offers between 5pm-6pm daily

**The Berry Bevy** 🍷 9.50  
Liverpool Gin, Chambord, Egg White, Lemon, Raspberry

**The Sgt Pepper** 🍷 £9.50  
Liverpool Valencian Orange Gin, Framboise, Strawberry,  
Mint, Black Pepper, Lime

**Liverpool Sunset** 9.50  
Liverpool Valencian Orange Gin, Cranberry, Pineapple,  
Apple, Egg White

**The Yellow Rummarine** 🍷 10.00  
Liverpool Rum, Passionfruit, Pineapple, Cranberry, Lime

### CLASSICS

**Bramble** 8.50  
Gin, Lemon, Crème de Mure

**Mojito** 🍷 9.50  
Rum, Lime, Mint

**Margarita** 9.00  
Tequila, Triple Sec, Lime

**Long Island Iced Tea** 🍷 9.00  
Vodka, Tequila, Rum, Gin, Triple Sec, Coke

**Disaronno Sours** 9.50  
Disaronno, Lemon, Egg White

**Cosmopolitan** 🍷 9.00  
Vodka, Cointreau, Cranberry

**Classic Martini** 10.50  
Vodka or Gin, Vermouth

**French Martini** 🍷 9.00  
Vodka, Chambord, Pineapple

**Frozen Daiquiri** 🍷 10.00  
Strawberry or Mango, Rum

**Whiskey Old Fashioned** 10.00  
Woodford Reserve, Angostura Bitters

**Rum Old Fashioned** 9.50  
Morgan Spiced or Havana 7, Angostura Bitters

**Liberty Pornstar Martini** 🍷 10.00  
Vodka, Passoa, Passion Fruit, Pineapple, Prosecco

## SUSTAINABLE COCKTAILS

*This list has been developed with our environment in mind.  
By changing the way we think will improve the way we act.  
We hope you enjoy our Sustainable Cocktail Collection as  
much as we've enjoyed putting the list together.*

**Pink Prin** 10.00  
Subtle floral and fruit flavours compliment the perfect texture  
Liverpool Organic Rose Gin, Raspberry, Strawberry,  
Aromatic Tonic, Egg White  
Sustainable: Locally sourced and organic gin

**Lady Liberty** 🍷 9.00  
Smooth and fresh, brought to life with Strawberry Candy Floss  
Russian Standard Vodka, Blue Curacao, Gomme, Candy Floss  
Sustainable: The candy floss is made by yours truly

**No. 9 Dream** 🍷 9.00  
Fruity, spicy and tropical flavours  
Aperol, Morgan Spiced Rum, Pineapple Juice  
Sustainable: dehydrated pineapple from kitchen cut offs

**The Iron Man** 9.00  
Mouth coating maple flavour balanced with citrus  
Jack Daniels Whisky, Apricot Liqueur, Lollipop  
Sustainable: repurposing cans, eliminating use of glassware

**Vegan White Russian** 🍷 9.00  
Hints of coffee and a nutty flavour  
Russian Standard Vodka, Kahlua, Almond Milk  
Sustainable: no animals were harmed in production

**Salted Caramel Flip** 9.00  
Creamy caramel and frothy  
Kraken Spiced Rum, Fresh Cream, Milk, Caramel, Egg White  
Sustainable: repurposed caramel shards from out kitchen

**The Big Apple** 9.00  
Crisp Apple flavours with hint of ginger  
Whitley Neill Rhubarb & Ginger Gin, Appletiser,  
Crème de Mure  
Sustainable: dehydrated apple from kitchen cut offs

## MOCKTAILS

**Take me to Broadway** 5.00  
Refreshing and fruity  
Watermelon, Cream, Blackberries

**Xolo's Punch** 5.00  
A tribute to Liverpool's K9 visitor during the Giant Trilogy in 2018  
Grapefruit Juice, White Peach

**Pimp my Prosecco** 6.50 Glass of Prosecco  
1.50 per flavour

Spruce up your glass of Prosecco with your choice of:  
Strawberry  
Mango  
Elderflower  
Peach  
Crème de Cassis



RESTAURANT & BAR

#NOWYOURELIVING

SERVICE WITH STYLE, FOOD WITH PERSONALITY, MUSIC WITH SOUL