

## SUNDAY MENU - WINTER 2022

### NIBBLES

- Guindilla chillis (ve)(gf) 4.50
- Padron peppers tossed in smoked sea salt (ve)(gf) 4.50
- Gordal olives (ve)(gf) 4.50
- Smoked almonds (v)(n) 4.50
- Sriracha cashews (ve)(n)(gf) 4.50
- Toasted Plattsville sourdough with whipped paprika butter (v)(gf\*) 4.50
- Rosemary fries with roasted garlic aioli (v) 4.50
- Honey glazed chorizo bites (gf) 5.00

### STARTERS

- Soup Of The Day with toasted Plattsville sourdough (ve)(gf\*) 5.00
- Chicken liver pate with green tomato chutney and toasted brioche 6.00
- Stornaway black pudding and thyme sausage roll with house ketchup 6.50
- Roasted red pepper hummus with toasted pitta (ve)(gf\*) 4.50
- Crispy chicken tenders with sweet chilli mayo, pickled slaw and toasted sesame seeds 7.50
- Crispy squid with thyme and orange salt and lemon aioli 8.00
- Butternut squash and sage arancini with Gran Moravia (v) 7.50

### 12" PIZZA

- Margherita, basil, mozzarella (v) 11.00
- Pepperoni, nduja, oregano, mozzarella 13.00
- Roast field mushroom, truffle, rocket, prosociano (ve) 12.00
- Chorizo, manchego, piquillo peppers, mozzarella 13.00
- Burrata, sun blushed tomato, pesto, rocket (v)(n) 13.00

## P A P I L L O N

### MAINS

- Roast beef topside served with roast rosemary and garlic potatoes, buttered carrot mash, seasonal greens, yorkshire pudding and gravy (gf\*) 15.00
- Roast chicken supreme served with roast rosemary and garlic potatoes, buttered carrot mash, seasonal greens, yorkshire pudding and gravy (gf\*) 15.00
- Gluten free pie company, vegan pie of the day with roast rosemary and garlic potatoes, carrot mash, seasonal greens, yorkshire pudding and gravy (v)(gf\*)(ve\*) 15.00
- Chargrilled smashed beef burger with all american cheese, burger sauce, pickles, bacon jam served with skin on fries (gf\*) 15.00
- Pulled chicken massaman curry served with coconut rice, chilli and lime yoghurt, coriander and toasted peanuts (gf)(n) 15.00
- Beer battered haddock with house chips, mushy peas and tartar sauce 14.00
- Vegan Pie Of The Day served with roast winter veg, house chips and vegan gravy (gf\*)(ve) 15.00
- Papillon mac & cheese with parmesan crumb and garlic ciabatta (v) 13.00
- Red pepper and toasted hazelnut pesto tagliatelle with sun blushed tomato, rocket and prosociano (ve)(n) 14.00

### SIDES

- Pigs in blankets 6.00
- Black bomber cauliflower cheese (v) 5.00
- Jug of gravy 2.00
- Rosemary and garlic roast potatoes (ve) 5.00
- House chunky chips (ve) 4.00
- Fries (ve) 4.00



**P A P I L L O N**

*Papillon*

*31 Hope St, Liverpool*