



emily's
Formby

SUNDAY MENU

NIBBLES

Gordal Olives

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Warm Ciabatta Loaf

With balsamic vinegar & extra virgin olive oil - 6.50

STARTERS

Cauliflower Cheese Croquettes (V)

With drunken onion jam, herb oil & charred cauliflower florets - 9.50

Caldo Verde Soup

Traditional Portuguese roasted garlic & potato soup, with chorizo, kale, paprika & chilli oil - 8.50 Add warm ciabatta - 2.50

Chicken Liver Parfait

Chicken liver parfait terrine with drunken onion jam, mandarin gel & toasted brioche loaf - 9.50

Feta, Watermelon & Basil Salad (VA)

Charred watermelon, crumbled feta cheese & fresh basil with pesto & candied pecans - 8.00

Buffalo Chicken Goujons

Crispy chicken goujons drizzled with buffalo hot honey, Served with blue cheese mayonnaise & celery - 10.50

Beetroot Cured Salmon

Sliced beetroot cured salmon with truffle potato salad & red avruga - 12.50

Beetroot Hummus

Smooth vibrant beetroot hummus with crispy chick peas & mixed seeds served with charred ciabatta - 8.50



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

Plant Based (V) - Vegetarian
(VA) - Vegan Alternative

MAINS

Sweet Potato Katsu

Crumbed crispy sweet potato fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 16.95

Wagyu Smash Burger (VA)

Two 4oz Wagyu smash patties, Emily's signature burger sauce, bacon jam, Monterey Jack cheese, butter leaf lettuce, gherkin & tomato. Served on a brioche bun with triple cooked chips - 19.00

Emily's Shepherd's Pie

Slow braised lamb shoulder with seasonal vegetables & mint, in rich red wine jus, topped with truffle mash potato. Served with sauteed french beans - 18.00

Chicken Katsu

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 16.95

Duck Ragu Parpadelle Pasta

Slow cooked duck leg, tomato ragu, rose harissa, parpadelle pasta, with crispy sage & duck fat pangrattata - 18.50

Champagne Fish & Chips

Haddock fillet in Champagne tempura batter with pea puree, crispy marrowfat peas, triple cooked chips & tartare sauce - 17.50

Chorizo & Red Pepper Gnocchi

With whipped macadamia cheese & pistachio crumb - 16.50

EMILY'S ROAST DINNERS

All of our roast dinners are served with roast potatoes, seasonal mixed vegetables, yorkshire pudding & red wine jus. Roasts are gluten free with exclusion of yorkshire pudding.

Roast Chicken - 18.95

Roast Sirloin of Beef - 22.50

Cumbrian Lamb Rump - 22.50

Roast Cauliflower Steak - 16.95

SIDES

Nduja Fries

Fries tossed in nduja with garlic aioli & finished with hot honey - 6.50

Thick Cut Chips

- 5.00

Sauteed French Beans (V)

Green beans sauteed with shallots & garlic butter served with milled parmesan - 6.50

Greek Fries (V)

Feta, oregano, garlic & herb olive oil tossed fries - 6.50

Cauliflower Cheese (V)

- 5.50

Roast Potatoes

- 5.50

Yorkshire Pudding

- 1.50

Pigs in Blankets

In maple syrup and rosemary salt- 6.50

DESSERTS

Hot Chocolate Fudge & Pretzel Brownie

Served with toffee fudge ice cream & brown butter caramel sauce - 9.50

Apple & Spiced Plum Crumble

Served with almond crumble topping & sauce anglaise - 9.50

Pina Colada Cheesecake

Coconut rum cheesecake, biscoff base with roasted pineapple compote, white chocolate foam & topped with a maraschino cherry - 9.50

Sticky Toffee Sundae

Warm sticky toffee pudding, honeycomb, toffee fudge & caramel ice cream topped with soft serve ice cream - 9.50

Vegan Banana Split

Caramelised banana, vegan vanilla ice cream, plant based whipped cream & chocolate granola with berry compote - 9.50

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.