

# emily's

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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 puddings.*

Roast Chicken - 18.95

Roast Sirloin of Beef - 22.50

Cumbrian Lamb Rump - 22.50

Roast Cauliflower Steak - 16.95

**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.

### 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.