

emily's

Formby





SUNDAY MENU

NIBBLES

Gordal Olives (VE)

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 (VE)

With balsamic vinegar & extra virgin olive oil - 6.50

STARTERS

Roast Pumpkin Risotto (VA) (GF)

with toasted pumpkin seeds, hazelnut & sage butter. - 8.50 / 15.50

Mozzarella Sticks (V)

With Napoli sauce & Hot honey. - 9.50

Lamb Koftas

Served on a Lebanese flatbread with tabbouleh, sun dried tomato goats cheese. - 13.00

Spinach & Herb Falafel (VA) (GFA)

Roasted onion hummus, chunky tabbouleh salad, tahini & garlic dressing, buffalo sauce served on a garlic flatbread. - 9.00

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw. - 11.00

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & Garlic Labnah with sesame filo shards - 11.50

Emily's French Onion Soup (GFA) (VA)

Served with a gruyere croute. - 9.00



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

(VE) - Plant Based (V) - Vegetarian

(VA) - Vegan Alternative

(GF) - Gluten Free (GFA) - Gluten Free Alternative

MAINS

Cauliflower Potato Katsu (VE) (GFA)

Crumbed cauliflower fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce. -17.00

Wagyu Smash Burger (VA) (GFA)

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

St Jacques Fish Pie (GF)

Scallops, salmon, hake & prawns in ginger infused veloute with spinach & roasted sweet potatoes topped with parmesan mash served with sauteed green beans. - 21.50

Chicken Katsu

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.50

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata. - 16.00 (Add pulled chicken) - 5.00

Champagne Fish & Chips

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

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

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 (GF) - 5.00

Charred greens (GF)

With honey soy dressing. - 5.50

Greek Fries (VA) (GF)

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

Cauliflower Cheese (V) - 5.50

Roast Potatoes (GF) - 5.50

Yorkshire Pudding - 1.50

Pigs in Blankets

In maple syrup and rosemary salt - 6.50

DESSERTS

Citrus Pannacotta (GFA)

Honey & oat crumble, blood orange sorbet & pistachio. - 9.50

Billionaire Tart

Chocolate pastry, salted caramel, chocolate mousse with creme fraiche & chocolate tuille. - 9.50

Sticky Chocolate Guinness Pudding

Stout chocolate sauce & whipped sour cream. - 9.50

Key Lime Semifreddo (GFA)

Pretzel crumb, lime sorbet, toasted meringue & almond lace cookie. - 9.50

Knickerbocker glories (VA)

Strawberry, Meringue, chantilly cream & soft serve with caramel biscuit crumble. 9.50

Or

Chocolate pudding, Praline, chantilly cream, Caramel sauce & soft serve with oreo crumble 9.50

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