



**emily's**  
Formby

**Specials**

# Sharing

**Gordal Picante Olives (VE) (GF)**  
4.50

**Vegetable Crudite with Dips (VE) (GF)**  
5.50

**Baked Focaccia, Oils, Olives (VE)**  
7.50

**Truffle Crisps (GF)**  
6.50

## Salads

**Emily's Caesar (GFA)**  
Gem & Romaine, Parmesan,  
Herb Focaccia Croutons,  
Caesar Dressing, Crispy Pancetta,  
with or without Anchovies - 9.50

**Zeus (VA) (GF)**  
Gordal Olives, Compressed Cucumber,  
Baby Vine Tomatoes, Avocado, Feta,  
Pomegranate Seeds, Spinach, Tzatziki  
Dressing, Balsamic - 14

**Roma Tomato & Burrata (V) (GF)**  
Lemon & Basil Dressing,  
Gremolata - 12.50

## Starters

**Pretzel Crumbed Chicken Fingers**  
Pickles, Trio of Emily's Dip Jars - 10.50  
(Honey Mustard // Verde Mayonnaise // 'Nduja Romesco)

**Pizza Rolls, Baked to Order**  
Served with a Hot Honey Drizzle Stick  
Margherita (V) - 11.00  
Pepperoni & Chilli - 11.50

**Smoked Mozzarella Sticks (V)**  
Hot Honey, Garlic & Basil Aioli - 9.50

**Lobster Roll**  
New England Roll, Yuzu Remoulade, Oscietra Caviar, Crispy Tarragon - 17.50

**Coney Island Frickles (VE)**  
Fried Pickles, Ranch Dressing - 9.50

**Scallops, Baked in their Shell (GF)**  
Garlic & 'Nduja Butter, Chimmichurri - 15.50

## Mains

**Steak Frites (GF)**  
*Edge & Sons butchers sources locally reared native & rare breed beef, ensuring full traceability from trusted farm to fork. Tradition butchery, pasture raised cattle & expert maturation deliver exceptional quality, flavour & provenance.*  
10 oz Prime Ribeye - 42  
8 oz New York Striploin - 38  
8 oz Fillet - 45  
Handcut Fries, Beef Dripping Seasoning, Pink Peppercorn, Tarragon Sauce

**Chicken & Chips (GF)**  
Butter Basted Roasted Chicken, Lemon & Oregano Butter,  
Emily's Handcut Fries, Chicken Salt & Chicken Gravy - 24.50  
Choose Your Glaze:  
Habanero, Lime & Mango // Lemon, Honey & Rosemary // 'Nduja Romesco

**Emily's Double Smashed Burger (GFA)**  
Double Smashed Ribeye, Shortrib & Dexter Beef Burger, Cheese,  
Crispy Pancetta, Pickles, Lettuce, Diced Onion, House Burger Sauce,  
Sesame Brioche, Handcut Fries, Beef Dripping Seasoning - 19

**Emily's Plant Based Burger (VE) (GFA)**  
Plant Based Burger, Cheese, Pickles, Lettuce, Diced Onion, Burger Sauce,  
Brioche, Handcut Fries - 17

**Seafood Broil (GF)**  
6oz Hake Fillet, Blue Swimmer Crab, Mussels, Lobster, Corn, Baby Potatoes,  
Saffron Oil Dressing - 24.50

**Mushroom & Cauliflower Koftes (VE)**  
Green Harissa, Jerusalem Artichokes - 17.50

**Chicken Caesar Cutlet**  
200g Chicken Schnitzel, Shredded Caesar Salad, Black Pepper, Parmesan Sauce - 17.50

**Crispy Skinned Loch Duarte Salmon (GF)**  
*Award winning Scottish salmon, farmed with care in the crystal clear waters of North West Scotland. Label Rouge certified.*  
Crushed Purple Potatoes, Spiced Squash Puree, Roma Tomato Capers Salsa - 22.50

## Sides

**Emily's Hand Cut Fries (VA) (GF)**  
Chicken Or Beef Dripping Seasoning

**Creamed Mash Potato (GF)**  
Full Fat Cream, Butter

**Roasted Heirloom Carrots (VA) (GF)**  
Tahini & Feta Dressing

**Charred Tenderstem Broccoli (VE) (GFA)**  
Soy, Ginger

**Roasted Vegetable Salad (VE) (GF)**  
Fennel, Roasted Peppers, Greens,  
Lemon Vinaigrette

5.50

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 scan the QR code to check our full ingredient information, and speak to the management team or senior chef on duty.



(VE) Vegan - (V) Vegetarian - (VA) Vegan Alternative  
(GF) Gluten Free - (GFA) Gluten Free Alternative

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