



## SMALL PLATES @ THE EMPORIUM

FRIDAY AND SATURDAY NIGHTS FROM 6PM

### NIBBLES

#### Home baked breads

Truffle honey butter £4

#### Peanut butter pretzels

Salty pretzel nuggets filled with peanut butter £4

#### Nocarella olives

Marinated with rosemary, chilli and citrus £4

### VEGETABLES

#### Roast broccoli

Romesco, toasted almond pimenton aioli £6

#### Jersey royals

Gem, peas, mint, graceburn soft cheese £7

#### Miso aubergine

Edemame, mixed grains, tahini yoghurt, furikake, yuzu £7

### SEAFOOD

#### Crab soufflé

Twice baked, thermidor sauce, wirral watercress, pickled samphire £8.5

#### House cured sea trout

Radish, courgette, nasturtium, buttermilk £8

#### Scorched mackerel

Smoked mousse, beetroot, kohlrabi, gooseberry £7.5

### MEAT

#### 24 hour pork cheek

Trealy farm fennel sausage, orzotto, fennel jam, carrot puree £9

#### Chicken and waffle

Crispy chicken confit, brown butter waffle, duck egg hollandaise, mustard maple syrup £9.5

#### Oaked picanha

Crispy potato, burnt shallot puree, chimichurri, herb butter, oxtail jus £12

### CHEESE

#### Warm eccles cake

Perl las ice cream, pickled pear, apple syrup £7.5

#### 'Raclette'

Melted oglesfield, herb roast potatoes, bread and butter pickles £8

### SWEET

#### 'Chocolate fudge'

Mousse cake, ganache, popcorn ice cream, honeycomb £7

#### Passion fruit meringue

Passion fruit curd, butter crisps, meringue, scorched marshmallow £7

#### Strawberries and cream

British strawberries, pasteis de nata, strawberry sorbet, english balsamic, cheshire clotted cream £7.25