

Snacks & Sides

Gordal Olives, Guindillas, Almonds & Kikones – £3.5 Each
Focaccia & Extra Virgin Olive Oil £3.5
Hummus, Chilli Oil, Flatbread £4.5
Tempura Green Onions, Ssamjang £6
Blistered Turkish Peppers, Garlic, Chilli Vinegar £5
Crispy Lamb Breast, Tartare Sauce £6.5
Soup £5
Chips & Aioli £4
Green Leaf Salad £4
Selection of Cured Meats £8.5

What's On

LEGS Wine Vault Tasting. Five Organic, Bio-Dynamic, Natural Wines Selected From Female Led Producers & Delicacies From Our Kitchen
Thursday 1st July – Limited spaces £40pp

Jazz Is Back! Liverpool Jazz Company Returns The First Sunday Of Each Month Starting June 6th

Sunday Brunch From 10am
Our Sunday Sessions Every Sunday Featuring Classic Brunch Favourites, Live Music & Smoked Bloody Mary's

Veg

Charred Hispi Cabbage, Miso Glaze, Pickled Chillies, Wild Rice, Sesame £9
Burrata, Caponata, Toasted Pine Nuts, Basil £8.5
English Asparagus, Virgin Rapeseed Emulsion, Toasted Hazelnuts £7.5
Smashed Confit Jersey Royals, Wild Garlic Mayo, Fried Capers, Pickled Shallots, Comté £7

Meat

Slow Roast Lamb, Courgette & Broad Bean in Vinaigrette, Anchoaide £11
Bavette, Watercress, Stilton, Pickled Walnut £12
600g Pork Chop (To Share), Sea Vegetables, Chicken Sauce, Cider £22

Fish

Raw Seabream, Green Chilli Dressing, Citrus, Green Olives £8.5
Roasted Cod, Charred Asparagus, Almond, Buttermilk, Seaweed £13
Smoked Haddock, Cheese Sauce, Pickled Shallots, Apple £9

Desserts & Cheese

Espresso Crème Caramel £5
Gariguettes Strawberries, Brown Sugar Meringue, Clotted Cream £5
Chocolate Cherry Tart, Kirsch, Cream, Praline £6
Cheese Board £9 – See Board For Today's Selection

From The Deli

The Deli From 11am Daily
Serving A Variety Of Seasonal Salads, Freshly Made Sandwiches On Sourdough And House Baked Focaccia, Baked Goodies Both Sweet & Savoury, Cured Meats & Cold Meze.

See Boards For Today's Selection

PEN
FACTORY

13 HOPE ST.

White

Le Rouleur, Blanc de Blancs (Languedoc-Roussillon, France) 11.5% [Ⓜ]

125ml £3.40 // 175ml £4.90 // 500ml £13.10 // Btl £19.50

Crispy, Herby, Fruity

Quinta la Lixa, Vinho Verde (Minho, Portugal) 10.5% [Ⓜ]

Trajadura, Loureiro, Arinto

125ml £3.50 // 175ml £5.10 // 500ml £13.80 // Btl £20.50

Dry, Fresh, Mineral

Tasari (Sicily, Italy) 12.5% [Ⓜ]

Grecanico

125ml £3.70 // 175ml £5.40 // 500ml £14.40 // Btl £21.50

Delicate and fruity bouquet. Pleasantly soft

M.A.N. Family Wines Padstal (Cape Town, South Africa) 13.5%

Chardonnay

125ml £4 // 175ml £5.90 // 500ml £15.80 // Btl £23.50

Crunchy butterscotch notes, melon and ripe fruits

Vallemayor Blanco (Rioja, Spain) 12.5% [Ⓜ]

Viura, Sauvignon

125ml £4.30 // 175ml £6.30 // 500ml £16.80 // Btl £25.00

Aromatic, Lemon curd flavours.

Tesch Unplugged (Nahe, Germany) 12.5%

Riesling

125ml £4.40 // 175ml £6.50 // 500ml £17.40 // Btl £26

Juicy, Lively. Honey & Lime Aromas

Coral Do Mar (Rias Baixas Spain) 13% [Ⓜ]

Albarino

125ml £4.50 // 175ml £6.60 // 500ml £17.80 // Btl £26.50

Tropical and Salty

Yealands Estate Single Vineyard (Marlborough, New Zealand) 12.5% [Ⓜ]

Sauvignon Blanc

125ml £4.60 // 175ml £6.80 // 500ml £18.10 // Btl £27.00

Passionfruit and Blackcurrant. Smooth with great length

Blanc Vi Natural White Organic (Catalonia, Spain) 12.5% [Ⓜ]

Xarel-lo

Btl £32.00

No added sulphites, spontaneous fermentation. Grapefruit on the palate

Guasti Clemente Gavi di Gavi DOCG (Piedmont, Italy)

Cortese

Btl £32

It's just so good! Elegant, silky and fragrant. Peach, limes and fresh herbs.

Red

Le Rouleur, Carignan (Languedoc-Roussillon, France) 12.5% [Vegetarian]

125ml £3.40 // 175ml £4.90 // 500ml £13.10 // Btl £19.50

Red berries, Medium-bodied and round

Chateau Laurelie (Rhone, France) 13.5% [Ⓜ]

Merlot

125ml £4.00 // 175ml £5.90 // 500ml £15.80 // Btl £23.50

Smooth tannins, lovely texture, loads of plums

Santa Ana Reserve (Mendoza, Argentina) 13.5% [Ⓜ]

Malbec

125ml £4.10 // 175ml £6.00 // 500ml £16.10 // Btl £24

Juicy, Soft and pleasant

Vallemayor Vina Encineda (Rioja, Spain) 13.5% [Ⓜ]

Tempranillo

125ml £4.30 // 175ml £6.30 // 500ml £16.80 // Btl £25

Silky tannins, crunchy red apples and a bit of leather

Côtes du Ventoux Laurent B (Rhone, France) 13%

Grenache

125ml £4.40 // 175ml £6.50 // 500ml £16.10 // Btl £26

Well balanced. Black cherries and a hint of white pepper

Tank n.76 (Sicily, Italy) 13.5%

Nero d'Avola

125ml £4.70 // 175ml £6.90 // 500ml £18.40 // Btl £27.50

Prunes and almonds. Full-bodied with velvety tannins

Guasti Clemente Diana DOCG (Piedmont, Italy) 13.5%

Barbera

Btl £28.5

Recommended chilled. Fresh violets and roses. Soft tannins, medium bodied and smooth

Vina Leyda (Leyda Valley, Chile) 13.5% [Vegetarian]

Pinot Noir

Btl £30.00

Heart-warming, delightful and full of ripe berry flavours

Blanc Vin Natural Red Organic (Catalunya, Spain) 13.5% [Ⓜ]

Cabernet Sauvignon, Garnacha, Xarel-lo

Btl £32.00

Biodynamic, Natural, Unfiltered. Red fruits, liquorice and a hint of spice.

Château Valoux Rouge (Pessac-Leognan, France) 13.5% [Vegetarian]

Cabernet Sauvignon, Merlot

Btl £38.00

Deep ruby red, warm and aromatic. Spiced Plums, coffee and clove

Rose & Sparkling

Embrujo Rosado Organic (Spain) 13% [Ⓜ]

Garnacha

125ml £3.40 // 175ml £5.00 // 500ml £13.40 // Btl £20.00

Subtle & Delicate Rose and strawberry flavours

AOC Rosé De Loire 12% (Loire, France)

Gamay

125ml £4.3 // 175ml £6.3 // 500ml £16.8 // Btl £25

Refined and crisp. Cherry and raspberry aromas

Prosecco Ducalis (Italy) 11.5%

Glera

125ml £4.30 // Btl £25

Fine and harmonious. Acacia and peaches

NV Bole, Bianco Spumante Brut Romagna DOC (Italy) 11.5% [Ⓜ]

Trebbiano, Famoso

Btl £30

Green Apple, Pears & Citrus

Draught Beer

Privatbrauerei Eichbaum

Lager 4% ABV

Half Pint £2.25 // Pint £4.50

Alhambra Especial

Lager 4.8% ABV

Half Pint £2.50 // Pint £5.00

Krombacher Hell

Lager Helles 5% ABV

Half Pint £2.35 // Pint £4.70

Krombacher Weizen

Hefeweizen 5.3% ABV

Half Pint £2.40 // Pint £4.80

Sidra Trabanco Sidra Avalon

Cider 5.5% ABV

Half Pint £2.40 // Pint £4.80

Sierra Nevada California IPA

IPA 4.2% ABV

Half Pint £2.60 // Pint £5.20

The Kernel Table Beer

Pale 2.8% ABV

Half Pint £2.25 // Pint £4.50