

Borage
RESTAURANT
Sunday

Liverpool Organic G&T | The Botanist G&T | Hendricks G&T | £6.5
Negroni | gin, vermouth rosso, campari | £8
Royal Fizz | crème de cassis, prosecco | £8
Old Fashioned | woodford reserve, orange bitters | £8

WHILE YOU WAIT

Selection of Home-Made Bread | £4
Honey Glazed Chorizo | £4
^{GF} Marinated Olives | £3.5

STARTERS

^{GF} Roquefort Salad | pear, walnuts, balsamic glaze, baby gem
Mackerel Sandwich | dill mayo, pickled fennel
^{GF} Pea Velouté (v) | smoked cheddar toast
Glazed Duck Breast | celeriac purée, beetroot, crispy duck leg

MAINS

^{GF} Roast Beef | honey glazed carrot, green beans, roast potatoes,
parsnip, yorkshire pudding
^{GF} Pork Fillet | potato purée, mushrooms, green beans
^{GF} Fish of the Day | new potatoes, asparagus, capers, leek
^{GF} Loin of Lamb | dauphinois, peas, mushrooms, mint | £2 extra
^{GF} Leek & Haddock Risotto (v) | asparagus, smoked haddock, crispy egg
(vegetarian option available)
Side of Parmesan & Truffle Fries | £4

DESSERTS

^{GF} Selection of British & French Cheese
Poached Pear (v) | red wine reduction, hazelnut cake, vanilla
^{GF} Vanilla Crème Brûlée (v)
Dark Chocolate Tart (v) | salted caramel, orange, hazelnut

2 courses | £20

3 courses | £24

(v) vegetarian - ^{GF} gluten-free option available
please, inform your waiter about any dietary requirements or allergies