

## NIBBLES

- Guindilla chillis (ve)(gf) 4.50
- Padron peppers tossed in smoked sea salt (ve)(gf) 4.50
- Gordal olives (ve)(gf) 4.50
- Smoked almonds (v)(n) 4.50
- Sriracha cashews (ve)(n)(gf) 4.50
- Toasted Plattsville sourdough with whipped paprika butter (v)(gf\*) 4.50
- Rosemary fries with roasted garlic aioli (v) 4.50
- Honey glazed chorizo bites (gf) 5.00

## STARTERS

- Soup Of The Day with toasted Plattsville sourdough (ve)(gf\*) 5.00
- Chicken liver pate with green tomato chutney and toasted brioche 6.00
- Beetroot cured salmon with fennel, apple, watercress and lemon oil (gf) 8.00
- Stornaway black pudding and thyme sausage roll with house ketchup 6.50
- Roasted red pepper hummus with toasted pitta (ve)(gf\*) 4.50
- Tomato, basil & feta tartlet with chilli oil and watercress (ve) 6.50
- Crispy chicken tenders with sweet chilli mayo, pickled slaw and toasted sesame seeds 7.50
- Crispy squid with thyme and orange salt and lemon aioli 8.00
- Butternut squash and sage arancini with Gran Moravia (v) 7.50

## 12" PIZZA

- Margherita, basil, mozzarella (v) 11.00
- Pepperoni, nduja, oregano, mozzarella 13.00
- Roast field mushroom, truffle, rocket, prosociano (ve) 12.00
- Chorizo, manchego, piquillo peppers, mozzarella 13.00
- Burrata, sun blushed tomato, pesto, rocket (v)(n) 13.00

(v) Vegetarian (ve) Vegan (gf) Gluten free (gf\*) Gluten free on request (n) Nuts  
Please let your server know of any allergies before placing your order.



## MAINS

- Chargrilled smashed beef burger with all american cheese, burger sauce, pickles, bacon jam served with skin on fries (gf\*) 15.00
- 8oz sirloin steak served with roasted plum tomato, watercress, house chips (gf\*) 24.00
- Pulled chicken massaman curry served with coconut rice, chilli and lime yoghurt, coriander and toasted peanuts (gf)(n) 15.00
- Beer battered haddock with house chips, mushy peas and tartar sauce 14.00
- Vegan Pie Of The Day served with roast winter veg, house chips and vegan gravy (gf\*)(ve) 15.00
- Meat Pie Of The Day served with roast winter veg, house chips and gravy 15.00
- Cumberland sausage served with smoked garlic mash, house gravy and crispy onions 13.50
- Papillon mac & cheese with parmesan crumb and garlic ciabatta (v) 13.00
- Pan fried sea bass served with herbed parmentier potatoes, charred tenderstem and lemon butter (gf) 17.00
- Red pepper and toasted hazelnut pesto tagliatelle with sun blushed tomato, rocket and prosociano (ve)(n) 14.00
- Chargrilled chicken cacciatore with olives, pancetta and toasted Plattsville sourdough (gf\*) 15.00

## SANDWICHES

Served on toasted ciabatta. Available until 5pm

- Chicken, pesto, bacon, mozzarella (gf\*) 8.50
- Falafel, red pepper hummus, vegan feta (gf\*) 7.00
- Three cheese toastie served on Plattsville sourdough with mustard mayo (v)(gf\*) 6.50
- Beer battered haddock fish fingers, tartar, rocket 8.00
- Pulled ham hock, spiced tomato chutney, English cheddar (gf\*) 8.00

## SIDES

- House chunky chips (ve) 4.00
- Fries (ve) 4.00
- Roast winter veg (v)(ve\*)(gf) 4.00
- Smoked garlic mash (v)(ve\*)(gf) 4.50
- Charred garlic and lemon tenderstem with toasted almonds (n)(gf)(v)(ve\*) 5.00

WINTER

MENU

2022

Papillon 31 Hope St, Liverpool



# KIDS DINERS

## **MAINS**

Sausage and mash  
(veggie option also available) **£6.00**

Chicken tenders and chips **£6.00**

Fish fingers and chips **£6.00**

Margherita pizza **£6.00**

Pepperoni pizza **£6.00**

Mac and cheese w/ garlic ciabatta **£6.00**

## **DESSERT**

Kids Ice cream  
Vanilla/ chocolate /strawberry (v) **£3.50**

Baked vanilla cheesecake (v) **£4.00**

Sticky toffee pudding  
w/ ice cream (v) **£4.00**



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**DESSERTS**

Sticky Toffee Pudding  
with Spiced Toffee Sauce  
and Vanilla Ice Cream (v)

£7.50

Baked Vanilla Cheesecake  
with Winter Berry Compote (v)

£7.00

Denise's Vegan Crumble Served  
with Custard and Vanilla Ice Cream (gf)(ve)

£7.00

Dark Chocolate Mousse with  
Cherry Sorbet and Chantilly (v)(gf)

£7.50

Lemon Posset with Steeped Blackberries  
and Mint (v)(gf)

£7.50

**HOT SERVES**

Irish Coffee  
Jamesons, Demerara, Molasses Syrup,  
Coffee, Cream

£8.50

French Coffee  
Martell VS, Demerara Syrup, Coffee, Cream

£8.50

Baileys Hot Chocolate  
Baileys, Milk Hot Chocolate, Cream

£8.50

**COCKTAILS**

Chocolate Orange  
Espresso Martini (ve)  
Ketel One Orange, Briottet Cacao,  
Sugar Syrup, Espresso

£9.00

Old Fashioned (ve)  
Woodford Reserve, Sugar,  
Orange, Bitters

£9.00

Christmas Flip (v)  
Bacardi Cuatro, Port, Merlot,  
Sugar Syrup, Chocolate Bitters, Egg

£10.00

Manhattan (ve)  
Woodford Reserve, Antica Formula,  
Luxardo Maraschino, Bitters, Cherry

£9.00

**DIGESTIF**

PX Sherry (ve)

£6.00

Cockburn Ruby Port (ve)

£9.00

Limoncello (ve)

£4.00

Baileys (v)

£4.50

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