



spring specials
(please ask about availability)

mrs kirkham's lancashire melted over fig relish,
back bacon and finished w/ deep dark choc **6.50**

smashed avocado with lime and black pepper +
back bacon on toast **6.50**

maple glazed fried duck egg w/ crispy capers,
chives + crisped bacon soldiers **6.00**

mrs kirkham's lancashire rarebit
w/ spiky hot peppers **6.50**

creamed garlic lancashire chestnut mushrooms
on toast **6.00**

crayfish, crisped bacon + limed crema on brioche
- swap the bacon for
grilled halloumi shards **7.00**



epicured
meat | cheese | bread

opening hours:
tues to sat 10-6
sun 10-5
check social media
for special events

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breakfast / brunch
(until 2pm on weekends)

- thick cut back bacon or traditional pork sausage
on today's soft or charred bread **3.75**
- smoked salmon + cream cheese + dill pickle
on today's soft or charred bread **5.00**
- our own beans in tomato sauce, topped w/ a free range hen's
egg, baked in the oven, finished w/ today's fresh herbs
w/ today's soft or charred bread to dip **5.00**
- add pan fried chorizo sausage for a meaty, smoked paprika hit **6.00**
- three free range hen's egg frittata - pick your filling: **6.00**
1) charred aubergine, courgette + sweet red onion
2) pan fried new potatoes, crispy bacon lardons + spring onion
- avocado, smashed + seasoned w/ sea salt, cracked black pepper +
lime on today's soft or charred bread, w/ a lick of marmite
(give it a go but the 'm' word's not compulsory)
add feta **5.50**
- unapologetically garlicky chopped, fresh tomatoes, lemon thyme
+ a glug of ev olive oil on today's chunky charred bread **6.00**
- stovetop, rough cut granola + greek yogurt parfait w/ fresh
berries, baked apple cinnies + the obligatory drizzle of honey **4.00**
- 2 slices of today's soft or charred bread + butter
w/ marmalade, jam, nut butter, nutella - help yourself **3.75**
- 2.00**

we politely request you don't make changes to our carefully constructed menu

**please ask / check blackboards inside for periodic additions
concerned about allergens? please ask**

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charcuterie picnic blocks

for early / late lunch + perfect to share

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12.95 (13.95 for block 4)

picnic block 1 (meaty)

hand carved english ham,
crumbled black pudding + whiskey caramel,
fat cumberland sausage,
mrs kirkham's lancashire cheese,
welsh perl las - a delicious organic blue, *

picnic block 2 (meaty)

hand carved serrano jamon,
scottish venison + green peppercorn salami,
toulouse sausage,
berkswell cheese - a welcome change from manchego,
meltingly creamy perl wen brie, *

picnic block 3 (meaty)

hand carved traditional corned beef,
potted, pulled pig w/ cider + ginger
warm haggis,
mrs kirkham's lancashire cheese,
meltingly creamy perl wen brie, *

more blocks on the next page...

picnic block 4 (fish at last)

anchovies in garlic,
parsley + olive oil,
lemon poached salmon,
big shell-on prawns in garlic + chilli,
creamy herb roulade,
quickest mature cheddar, *


picnic block 5 (no meat / fish here)

char grilled babies -
don't panic... aubergines, courgettes + sweet peppers,
feta,
pan-fried halloumi, *

* each block is finished with: today's pickles, preserves,
fruits, nuts, olives, caperberries
+ today's soft / charred bread w/ butter / ev + balsamic

please be aware that your choice is freshly made
for you + busy times may mean a little wait, thank you!

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hand carved iberico jamon from acorn()-fed pigs,
small picnic block **8.00**

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niblets + baby blocks

hot chorizo w/ today's soft or charred bread 4.50

dad's ham shank brawn, malt vinegar w/ today's soft or charred bread (periodic, please ask) 4.50

anchovies w/ garlic, parsley + olive oil w/ today's soft or charred bread 4.50

mixed olives 2.00

caramelised oven roasted olives w/ orange zest, rosemary, garlic, chilli
- served warm, a different taste sensation 3.50

cornichons 2.00

don't deny yourself delicious pork scratchings 2.00

balsamic pickled onions 2.00

roasted nut selection 2.50

2 chunky slices of today's bread, soft / charred w/ butter/ev + balsamic 2.00

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artisan sandwiches based on our picnic blocks

5.00 each

sandwich 1 HCP

hand carved ham, mature cheddar, fruity pickle, lemon dressed fresh leaves, trusted + very old favourite!

sandwich 2 JBF

hand carved jamon, berkswell cheese, fig preserve, lemon dressed fresh leaves

sandwich 3 CB

hand carved corned beef, caerphilly cheese, traditional piccalilli, lemon dressed fresh leaves

sandwich 4 PS

poached salmon, herby cheese roulade, dill pickle, chili jam, lemon dressed fresh leaves

sandwich 5 TRV

trio of roasted veggies, soft goat's cheese, sun dried tomato tapenade, lemon dressed fresh leaves

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coffee* / tea / soft drinks

*our unique blend of brazilian santos, indonesian java + ethiopian mocha

espresso 1.50 / 1.80

espresso macchiato 1.70 / 2.00

americano / flat white 2.00

cappuccino 2.20

latte 2.30

mocha 2.40

extra shot of coffee / syrup 0.30

english breakfast tea 2.00

earl grey 2.20

green / herbal tea 2.20

hot choc 2.50

still / sparkling water 2.00

fresh orange juice 2.00

san pellegrino - choice of flavours 2.00

coke / diet coke 2.00

wines

please ask what grapes we're serving at the mo'
red / white - glass (175 ml) / bottle 3.95 / 12.00
prosecco - glass (125 ml) / bottle 4.50 / 16.00

beer

deliberately simple choice of bottles 3.50
guest independent beers also available periodically -
please ask

afters

please ask about today's selection
(inc. ice cream, pastries + specials)

current guests:
penny lane pale, toxteth ipa
+ more from @MadHatBrew

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lever court, gradwell street, L1 4JH

situated within the ropewalks area of liverpool + close to the shops of liverpool one, we are an independent, pocket-sized + unique destination for breakfast, brunch, lunch. we have tried to keep our food + drinks menu simple, with the sort of food we like to eat at home in the way we like to eat it. if you love cured meat, good cheese + bread - the plain + humble things in life; give us a try

our fayre is sourced locally where possible + internationally where necessary, so we can bring you the best of both worlds

our style is relaxed with an industrial feel, full of colour, texture + offbeat stuff

free wi-fi + daily newspapers

as we serve various types of nuts, we would draw your attention to the likelihood of nut traces in our dishes + stock / seasonal availability may cause menu changes

if you are concerned about other allergens - please ask

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