

— HOUSE COCKTAILS —

PRINNY ROSE £8.00gin, pink grapefruit, lime, bitters
and rose lemonade**RASPBERRY SOUTHSIDE £8.50**

gin, raspberries, lemon, mint and framboise

PRETTY 'N' PINK £8.50

gin, elderflower, cranberry, lemon, sugar syrup

SALTED MAPLE OLD FASHIONED £8.00

bourbon, maple syrup sea salt, bitters

**BLACKBERRY & ROSEMARY
CAIPIRINHA £8.50**cacacha, lime, blackberries
and homemade rosemary syrup**VIOLET & PEACH SOUR £8.50**gin, peach schnapps, violette liqueur,
gomme, egg white**RASPBERRY CHEESECAKE £8.00**vanilla vodka, cacao white, framboise,
milk and cream

— CLASSICS —

COSMOPOLITAN £8.00

vodka, cointreau, cranberry, lime

ESPRESSO MARTINI £8.50

vodka, espresso, kahlua

P*RNSTAR MARTINI £9.00

vodka, passoa, vanilla, lime, cava

NEGRONI £8.50

gin, campari, vermouth rosso

MOJITO £8.00

white rum, lime, sugar, soda, mint

BRAMBLE £8.50

gin, lemon, sugar syrup, crème de mure

just ask your server for anything not listed

— NIBBLES —

Bread and butter £2.95

Gordal olives £3.50

— STARTERS —

Soup of the day £3.95

Slow braised baby back ribs in a
sticky garlic and ginger glaze £6.50(v) Goats cheese mousse on toasted
brioche with beetroot and apple salsa
and mint honey £6.50(v) Garlic and rosemary baked camembert
with red onion compote and croûtes £6.50Chargrilled flatbreads with cucumber,
spring onion, piquillo peppers, tomato
and chimchurri £5.95Crispy calamari with sweet chilli,
caper and parsley dressing £6.50Grilled Stornoway black pudding
on hash brown with poached egg
and grain mustard sauce £6.50Chicken bang bang salad
in peanut satay sauce, sweet chilli,
coriander and mint £6.50

King prawn and avocado cocktail £6.95

— FISH —

Fish and chips with mushy peas £10.95

Pan seared seabass fillets with herb
crushed new potatoes, wilted spinach
and chive cream sauce £13.95Seared salmon fillet with parmentier
potatoes, samphire, white bean puree
and shrimp butter £14.95Pan fried salmon and sea bass,
with breaded king prawns, sautéed
potatoes, chorizo and hollandaise £16.95

— MEAT —

Aged 8oz chargrilled ribeye steak with
tomato, chips and peppercorn sauce £19.95Aged 8oz chargrilled sirloin steak with
tomato, chips and peppercorn sauce £19.95Chargrilled, carved 6oz Cumbrian fillet
of beef, with chunky chips, flat cap
mushroom, roast tomato, beer battered
onion rings and peppercorn sauce £24.95Double patty cheeseburger with
skinny fries, house salad
and ocial sauce £12.95Pan roast lamb rump with sautéed new
potatoes, ratatouille, salsa verde jus £14.95Slow roasted crisp pork belly with creamed
mash potato, braised savoy cabbage,
apple compote and red wine jus £14.95Roast chicken breast with potato rosti,
buttered savoy cabbage and bacon, garlic
and cheese bon bon with red wine jus £14.95Home made chicken, leek and mushroom
pot-pie, chips and mushy peas £12.95

— VEGETARIAN —

Baked harissa cauliflower steak,
with wild mushroom, spinach
and shallot fricassée £11.95Pan roasted gnocchi with wild mushrooms,
leek and chestnut cream sauce £10.95

Ask to see our vegetarian or vegan menu

— SIDES —

Battered onion rings £2.95

Sautéed greens with garlic and chili £3.95

House salad £3.50

Homemade chips £2.95

Skinny fries £2.95

Sautéed new potatoes £3.95

Seasonal vegetables £3.95

Pan fried garlic mushrooms £3.95

— DESSERTS —

Hot chocolate fudge pudding
with homemade honeycomb
and honeycomb ice cream £5.50

Homemade banoffee pot £5.50

Tiramisu cheesecake £5.50

Sticky toffee pudding with toffee sauce
and vanilla bean ice cream £5.95

Maltesers crème brûlée £5.50

Vegan dark chocolate tart
with salted caramel ice cream £5.95

Cheshire Farm ice cream £5.50

Cheese board - selection of 3 cheeses,
chutney, grapes and biscuits £7.50

— SPRITZ —

Prosecco Royale £7.50

Sloe Gin Royale £7.50

Violet Royale £7.50

Elderflower and Cucumber Spritz £7.50

Grapefruit Spritz £7.50

Passion Fruit Spritz £7.50

Mandarin Spritz £7.50

Aperol Spritz £7.50

— GIN BAR —

Bombay London Dry London £3.50

Bosford Rose Pink Gin London £3.50

Beefeater Blood Orange London £3.50

Whitley Neil Rhubarb & Ginger L'pool £3.60

Hendricks Scotland £3.75

Sacred London dry/grapefruit London £3.75

Opahr Oriental Spiced Birmingham £3.95

Böe Violet/Böe Passion Scotland £3.95

Bloom Jasmine & Rose London £4.10

Turncoat Cascade Liverpool £4.10

Steampunk Northumberland £4.35

Chase Marmalade Herefordshire £4.55

Monkey 47 Germany £4.55

Plus many more - ask your server

Some of our dishes contain nuts and other allergens.
Please see a member of management about any dietary requirements.
A discretionary 10% service charge will be added to tables of 8 or more.
Every penny goes directly to our staff.

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have allergen cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings that the supplier has provided.

16-20 HANOVER ST LIVERPOOL L1 4AA TEL: 0151 709 8784



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2 Courses and a bottle of house wine each for £22.50pp
(£2 supplement applies to steaks and £5 to the fillet of beef)