



RESTAURANT & BAR

*A fusion of New York and Liverpool cuisine, with exciting food pairings to enhance your dining experience.
We always focus on using the freshest, locally sourced produce.
Service with style, food with personality, music with soul.*

SET MENU

£27 per person

Starters

King prawn & chorizo skewers, lime aioli, Pico de Gallo salad

Crispy fried chicken wings, choice of sauce, crudités

(buffalo, cheese or BBQ sauce)

Sweet potato hummus, flatbread, roast chickpeas (vv)

Beetroot, avocado & walnut salad, balsamic & coffee dressing (vv)

Mains

Roast chicken supreme, wild mushroom & barley risotto, pancetta, crisp sage

King prawn linguini, chilli, coriander and lime butter sauce

King oyster mushroom pappardelle, pickled enoki, ricotta, fennel pesto (v)

Crisp tofu, endive, walnut and pickled apple, cider dressing (vv)

Desserts

Vegan chocolate & avocado torte, pistachios, raspberry sorbet (vv)

Mango & pineapple crumble, Tonka bean custard

Chocolate marquise, vanilla ice cream

Sticky toffee pudding, salted caramel ice cream

Selection of local cheeses, biscuits and grapes, red onion chutney (supplement £3)

nyliverpool.com

1 North John Street, Liverpool L2 5QW  NYL  @NYLdining  nyl_dining  [tripadvisor](#)

All prices are stated in £ sterling. Some of our food may contain allergens. Please inform a member of the team of any dietary requirements you may have and for more information.

NEW YORK AFTERNOON TEA AT ALOFT

Wednesday - Sunday 12pm - 5pm

The Big Apple comes to the heart of the Liverpool with a unique, homemade New York inspired afternoon tea.

Open Sandwiches:

Smoked salmon bagel with cream cheese and tarragon
BBQ pulled pork sesame slider
Caprese; buffalo mozzarella, sun-dried tomato, basil oil on ciabatta
Rueben; pastrami, pickled cucumber, Dijon mustard on rye bread

Sweet treats:

Chocolate hot dog; dark chocolate rolled ganache, brioche bun, banana cream and fruit coulis
The Big Apple; apple pie donut rolled in cinammon sugar
Chocolate chip cookies
NYL cheesecake of the day
Macarons
Blueberry scones with clotted cream and jam

Afternoon tea with Suki Tea or Crosby Coffee - £17.50 per person
Upgrade with a cocktail - £22.00 per person
Upgrade with a glass of Veuve Clicquot - £25.00 per person

Booking is essential. Vegetarian options available upon request. Any allergens must be informed upon booking.

COCKTAIL MASTERCLASSES

We host Cocktail Masterclasses, with expert mixologists teaching you the tricks of the trade while you get to sample your creations!

£25.00 per person
With Nibbles - £30.00 per person
With 3 Course Set Menu - £45.00 per person

LIVE MUSIC EVERY WEEKEND

DJ and saxophone every Friday and Saturday night



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