



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

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Baked camembert, maple syrup, charred onion jam, ciabatta (v)

Crispy garlic & chilli calamari, lime aioli, herb salad

Chicken liver & brandy parfait, sun-dried tomato relish, crostini

Red pepper hummus, radish, pickles, flatbread (vv)

### Mains

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Guinea fowl Kiev, fondant potato, tender stem broccoli, lemon hollandaise

Love Lane beer battered haddock, triple cooked chips, pea purée, tartar sauce

8oz sirloin steak, vine tomato, chunky chips, rocket, choice of sauce  
(peppercorn, garlic butter, chimichurri) (Supplement £6)

Sweet potato & chickpea tikka masala, wild rice, garlic flatbread (vv)

### Desserts

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Cheeseboard, pickled grapes, chutney, crackers (Supplement £3)

Key lime pie, chocolate sorbet, chilli & coconut syrup

Crosby Coffee cremeux, brandy snap, blood orange gel

Chocolate & fig brownie, raspberry coulis, pecan praline (vv)

Apricot & cardamom sponge, stem ginger fudge, Chantilly cream

Banana bread, peanut butter & coconut cream, walnut brittle (vv)

[nyliverpool.com](http://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 Starbucks 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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