

MA BOYLE'S

Alcove & Eatery

SHIVERPOOL

MENU

CHOOSE 2 COURSES

With a complimentary glass of Prosecco or Aperol Spritz

TO START

SOUP OF THE DAY (V)

Ma's homemade soup of the day served with fresh baked bread and butter

NACHOS (V)

Corn tortillas with fiery homemade salsa, fresh guacamole & sour cream, topped with melted cheese and Jalapenos.

MEATBALLS

A blend of beef and pork slow cooked in a rich tomato sauce

CHICKEN STRIPS

Crispy strips of chicken breast served with Ma's dressed salad

MA'S HOMEMADE FALAFEL (V)

Homemade spiced falafel served with creamy hummus and Ma's dressed house salad

MAINS

CHICKEN FRICASSEE

Pan fried chicken served on top of baby potatoes, leeks and broad beans in a bacon & cream sauce.

MA'S BEER BATTERED FISH & CHIPS

Fresh beer battered cod served with mushy peas, homemade tartar sauce and Ma's skin on chips.

BANGERS & MASH

Cumberland sausages on a bed of fluffy mash, topped with crispy onions and served with a rich gravy (V) Veggie option available

MA'S CLASSIC SCOUSE

Slow cooked chunks of British beef with potatoes and carrot in a rich gravy served with homemade pickled red cabbage and fresh crusty bread & butter

MA'S BLIND SCOUSE (V) (VE)

Ma's classic just without the beef, served with homemade pickled red cabbage and beetroot, watercress and fresh crusty bread and butter.

CHICKEN & BACON

CAESAR SALAD £9.00

Free-range chicken and smoked bacon served on crisp baby gem lettuce in a creamy Caesar dressing topped with croutons and shaved parmesan

DESSERTS

STICKY TOFFEE PUDDING

Home-made toffee sponge in a rich butterscotch sauce, served with creamy vanilla bean ice-cream

BROWNIE

Home-made rich chocolate brownie with a mixed berry compote served with Devonshire clotted cream

ETON MESS

Ma's seasonal berries swirled in thick decadent cream and crispy sweet meringue topped off with a home-made coulis

(V) Vegetarian (VE) Vegan (GF) Gluten free - Please inform your server of any dietary requirements or allergies.

www.maboyles.com