

# SEEL & SLATER



WELCOME TO SEEL AND SLATER  
NY THE LIVERPOOL WAY

SUNDAY LUNCH, THE SEEL WAY

## SEEL SUNDAY

### TO START

|                                                     |    |
|-----------------------------------------------------|----|
| WARM PARMESAN DONUTS                                | 12 |
| <i>Aged Balsamic, Parmesan</i>                      |    |
| TUNA CRUDO                                          | 15 |
| <i>Bluefin Tuna, Chilli, Basil, Kaffir Lime</i>     |    |
| SQUID CARBONARA                                     | 14 |
| <i>Squid, Guanciale, Pecorino, Black Pepper</i>     |    |
| BURRATA                                             | 13 |
| <i>Pesto, Tomato, Basil</i>                         |    |
| BEEF BOLOGNESE CROQUETTES                           | 12 |
| <i>Slow-Cooked Beef Bolognese, Garlic, Parmesan</i> |    |



### THE SUNDAY ROASTS

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| DRY-AGED SIRLOIN                                                                   | 32  |
| <i>Dry-Aged Sirloin, Barolo &amp; Bone Marrow Jus</i>                              |     |
| WAGYU RIBEYE FOR TWO                                                               | 110 |
| <i>Black Truffle butter, Bone Marrow Jus</i>                                       |     |
| PORK TOMAHAWK                                                                      | 28  |
| <i>Fennel, 'Nduja Caramel, Burnt Apple, Pork Jus</i>                               |     |
| CHICKEN SALTIMBOCCA                                                                | 30  |
| <i>Roast Chicken, Parma Ham, Sage, Lemon, Chicken Jus</i>                          |     |
| PUMPKIN RISOTTO                                                                    | 18  |
| <i>Roast Pumpkin, Sage Brown Butter, Taleggio, Toasted Pumpkin Seeds, Parmesan</i> |     |

#### ALL SERVED WITH

*Parmesan Yorkshire Pudding, Cauliflower Cheese, 'Nduja Pigs In Blankets, Garlic & Oregano Roast Potatoes, Balsamic Glazed Carrots, Seasonal Greens, Roasting Jus*



### TO FINISH

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| TIRAMISU CHEESECAKE TART                                                         | 10 |
| <i>Mascarpone Cheesecake, Espresso, Cocoa, Salted Caramel Sorbet</i>             |    |
| AMALFI LEMON TRIFLE                                                              | 10 |
| <i>Limoncello, Amalfi Lemon Curd, Almond Sponge, Mascarpone, Toasted Almonds</i> |    |
| PISTACHIO & OLIVE OIL CAKE                                                       | 10 |
| <i>Dark Chocolate Sorbet, Roasted Hazelnuts, Cream Cheese</i>                    |    |



SUNDAYS ARE MADE  
FOR THE TABLE

A discretionary service charge of 12.5% will be added to your bill.  
If you have a food allergy or intolerance, please speak to a member of our team.