



CASTLEFIELD
MANCHESTER

BAR SNACKS

Crisps of Sourdough and Black Rye Breads (v) **£2.50**

With caramelised onion & Black Bomber cheddar dip and a wasabi & lime crème fraîche.

Piece of Pork Pie **£3**

With hot mustard sauce and pickled cornichons.

Home-made Paprika Tortillas (v) **£2**

With sour cream and jalapenos.

Kielbasa Sausage **£3**

A Polish smoked-garlic pork sausage with a hot mustard sauce and pickled cornichons.

Marinated Boscaiola Olives (v) **£3**

Smokehouse Nuts (v) **£2**

Pork Scratchings **£1.50**

SANDWICHES 12 noon - 5pm

Steak & Onion **£8.50**

Rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket. On toasted sourdough - wow!

Halloumi Wrap (v) **£7**

Crispy buttermilk halloumi with tandoori sauce, mint yoghurt, spinach, home-made pickled onion and roasted red peppers.

Chilli Chicken Wrap **£6.50**

Home-made flatbread with red chilli, cumin, coriander, lime, avocado and skinny coleslaw.

Grilled Cheese (v) **£6**

Toasted bloomer with smoked cheddar, buffalo mozzarella and white onion.

With hand-carved roast ham. **+£1**

Battered Fish **£7**

With home-made tartare sauce and cos lettuce on a pretzel bun.

Tuna **£6.50**

Sourdough bread with skipjack tuna, lemon & shallot mayonnaise, cucumber, flat English lettuce, heritage tomatoes and red onion.

SUNDAY ROASTS

All served with mashed potatoes, roasted potatoes, maple glazed root vegetables, creamed leeks, French beans and gravy

Roast Rump of Beef **£12.50**

With home-made Yorkshire puddings.

Roast Loin of Pork **£12.50**

Stuffed with garlic, herbs and served with crackling.

Roast Chicken Breast **£12.50**

With home-made stuffing.

Lancashire Cheese & Onion Pie (v) **£12**

With cheese & chive sauce.

Whole Roast Chicken for 2 people Per person **£13.95**

With home-made stuffing.

16-ounce Chateaubriand for 2 people Per person **£23.50**

With home-made Yorkshire puddings.

MENU

Mon - Sat: 12noon - 10pm

Sun: 12noon - 9:30pm

Unless you are seated in our serviced table area, please place your order at the bar.

Sunday only

A discretionary 10% service charge will be added to groups of six or more dining in our serviced table area.

If you have any special dietary requirements please let us know before ordering. Full allergen information is available upon request.

SMALL PLATES

Kedgeree Fritter £5
Smoked haddock & curried rice fritter with a poached egg and chilli oil.

Mini Bangers & Mash £4.50
Mini cumberland sausage with spring onion mash, crispy shallot rings and red wine jus.

Crab & Prawn Cakes £6.50
Pan-fried crab and king prawn with lemongrass, chilli and ginger served with a sweet mirin dip and Asian coleslaw.

Soy & Honey Salmon £6
Sweet & sticky teriyaki salmon with fragrant rice and wasabi coleslaw.

Dynamite Prawns £7
Tempura king prawns with sriracha and lemon aioli.

Wild Mushroom, Port & Stilton Pâté (v) £4.50
A chunky mushroom pâté with a Cropwell Bishop centre, sourdough crisps and sticky pomegranate molasses.

Crispy Buttermilk Halloumi (v) £5
With an avocado, tomato and red onion salsa and paprika-spiced tortillas.

Sesame Soy Chicken Wings £5.50/£11.50
With spring onion, chilli and ginger.

Potted Duck £5.50
Slow-cooked shredded duck, flavoured with juniper and star anise. Served with crisps of sourdough and black rye breads and a date & apple chutney.

Pulled Chicken Tostadas £5
Pulled chilli & coriander chicken on home-made crispy tortillas with skinny coleslaw.

Sweet & Sticky Ribs £5
With sesame seeds and pickled red onion salad.

Fondue Fries (v) £4.50
Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.

MAINS

Whole Tandoori Spiced Chicken (for 2 people) £18
With poppy seed naan bread, mint yoghurt, skinny fries, onion ceviche and tomato curry sauce.

Pan-fried Sea Bass £15.50
With an avocado, tomato & chilli salsa and herb salt sweet potato fries.

Cider-battered Cod £12
With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.

Proper Cheeseburger £9.50
Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with Waldorf coleslaw and your choice of fries.

Gurkha Chicken Curry £11.50
Chicken breast in a nepalese curry sauce with coconut, ginger & lime, served with wild rice and a fennel seed flatbread.

Braised Pork Belly £11.50
With buttermilk mash, maple-glazed pancetta, buttered spinach, crackling and port gravy.

Smoked Haddock Rarebit £12
Smoked haddock fillet grilled with Black Bomber cheese and English mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce.

Lancashire Cheese & Onion Pie (v) £12
Made with award-winning Grandma Singleton's Lancashire cheese, and served with a cheese & chive sauce, chunky chips and house salad.

Slow-cooked Duck £14
3-hour confit duck legs with sweet and sour blood orange sauce, sumac crispy polenta and a spring onion & cucumber salad.

FROM the CHARGRILL

All our steaks come from pure breed Herefordshire beef cattle and are dry hung on the bone to ensure great flavour and tenderness

CHOOSE YOUR STEAK

8-ounce Sirloin £17
10-ounce Rib-eye £19
7-ounce Fillet £22
Welsh Lamb Rump £16.50

CHOOSE YOUR CHIPS

Sweet potato, chunky, skinny or (our favourite) polenta, with truffle and parmesan.

CHOOSE YOUR SAUCE

Peppercorn, sticky teriyaki, Lancashire cheese & English mustard or red wine, mushroom & pancetta gravy.

PIZZA & FLATBREADS

Buffalo Mozzarella and Tomato Pizza (v) £8
With fresh basil and sun blushed tomatoes.

Spicy Sausage Pizza £11
With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream.

Artichoke and Wild Mushroom Pizza (v) £10
With garlic butter, porcini mushrooms and roasted shallots, finished with watercress and rosemary (no tomato).

Pulled Chilli Chicken Pizza £11
With sticky plum sauce, fresh coriander and spring onion.

Blue Cheese and Parma Ham Pizza £11
Cropwell Bishop blue stilton with parma ham and red onion finished with rocket.

Marinated Lamb & Chilli Flatbread £12.50
With mint yogurt, pomegranate and honey.

Teriyaki Salmon Flatbread £12.50
With shredded vegetables, sticky teriyaki sauce and wasabi lime crème fraîche.

SALADS

Aromatic Lamb and Halloumi £11.50

Cumin & thyme-rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves, mint yoghurt and pumpkin seeds.

Warm Goats' Cheese (v) £9

Yellisons goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted sweet potato, red onion and mixed leaves with a raspberry vinaigrette.

Chicken Caesar £9

With cos lettuce, crispy pancetta, parmesan shavings, polenta croutons and homemade Caesar dressing.

SIDES

Chips (v) £3

Sweet potato, chunky, skinny or polenta.

Horseradish Potato Salad (v) £2.50

With chives and red onion.

Asian Coleslaw (v) £2.50

White cabbage, spring onion and shredded carrot with crème fraîche, wasabi, ginger and coriander.

Caesar Salad (v) £3.50

Cos lettuce with parmesan shavings, polenta croutons and homemade Caesar dressing.

Heritage Tomato & Red Onion Salad (v) £3.50

With red wine vinegar, garlic and thyme.

Avocado, Tomato & Chilli Salad (v) £3.50

With red onion, lime and coriander.

Rocket & Parmesan Salad £3.50

With red onion and pine nuts.

SHARING BOARDS

All served with soused baby vegetables, crisps of sourdough and black rye breads and a date & apple chutney

THE LITTLE BOARD (for 1 person) £8.50

Choose 2 meat, fish or cheese items and 1 salad.

THE BIG BOARD (for 2-3 people) £15

Choose 4 meat, fish or cheese items and 2 salads.

THE MOTHERBOARD (for 6-10 people) £40

Selection of Dukes favourites!

MEAT

- 1. Potted Duck** - slow-cooked shredded duck, flavoured with juniper and star anise.
- 2. San Daniele Prosciutto** - some of the best Italian cured ham around.
- 3. Ardennes Pâté** - a medium coarse pork and liver pâté.
- 4. Wild Mushroom & Stilton Pâté** - a chunky mushroom pâté with a Blue Monday cheese centre.
- 5. Kielbasa Sausage** - a Polish smoked garlic pork sausage.
- 6. Roast Hand-carved Ham** - Cheshire pork, dry cured by hand, cooked in-house with a hard spiced glaze.
- 7. Venticina Salami** - a classic salami made from quality pork seasoned with pepper, ground pepperoncino chillies and paprika.
- 8. Hand-raised Pork Pie** - made by Wright's of Crewe, they only use superior hand-raised pork for their pies.
- 9. Pulled Chicken** - with chilli and coriander.

FISH

- 10. Crab, Lemon & Mascarpone Pâté** - with wholegrain mustard and tarragon
- 11. King Prawns** - with sriracha crème fraîche.
- 12. Beetroot Cured Salmon** - Severn & Wye smoked salmon, steeped in beetroot, dill and black pepper.

CHEESE

- 13. Yellisons Goats' Cheese (v)** - a super creamy soft goats' cheese from Sire Bank Farm, West Yorkshire, producing small, high quality yields, served rolled in black poppy seeds.
- 14. Blue Monday (v)** - a superb blue cheese created by Alex James from Blur. Hand-made in Thirsk in Yorkshire, this creamy gorgonzola style blue is named after Alex's favourite New Order song!
- 15. Garstang White (v)** - the only white mould-ripened cheese to be made in Lancashire. Made with milk from Jersey cows, this is a rich and creamy "brie" type cheese.
- 16. Grandma Singleton's Lancashire (v)** - an intensely strong, tangy flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year. Lancashire cheese doesn't come any stronger than this!
- 17. Drunken Burt (v)** - an award-winning cheese from Clare Burt produced using local Cheshire milk on a small farm near Knutsford. This washed-rind cheese is soaked in cider and then left to develop its distinct and characterful mould.
- 18. Black Bomber Cheddar (v)** - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.
- 19. Oak-smoked Cheddar (v)** - this cheese is matured in Longridge Farm near Preston, then sent to Sandham's Smokehouse, Garstang for smoking over oak shavings. Robustly tangy with a subtle smokiness, a perfect marriage of flavours and a smooth creamy texture.
- 20. Bells Bluemin White (v)** - a soft, creamy mould-ripened cows' cheese from Shepherds Purse Creamery in Yorkshire. It is matured in a ripening store to encourage its blue rind.

SALAD

- 21. Avocado, Tomato & Chilli**
- 22. Horseradish & Potato**
- 23. Heritage Tomato & Red Onion**
- 24. Caesar**
- 25. Waldorf Coleslaw**
- 26. Rocket, Parmesan & Pine Nut**