

FOOD MENU

Monday - Saturday 12 - 10pm
Sunday 12 - 9pm

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

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

You may have noticed that this menu is more limited than usual...

We now have to reduce the number of chefs that are in the kitchen, so some of our dishes are temporarily off the menu.

We are revisiting this regularly and as soon as we can safely do so, we will be increasing our offering.

Thanks for the understanding.

SMALL PLATES

Crispy Szechuan Beef With an oriental rice noodle salad and sesame seeds.	£5.50
Dynamite Prawns Tempura king prawns with sriracha and lemon aioli.	£7
Tomato & Basil Bruschetta (V) Toasted sourdough bread topped with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and salsa verde. (Vegan option available)	£4.50
Crispy Buttermilk Halloumi (V) With an avocado, tomato and red onion salsa and a paprika-spiced tortilla.	£5
Sesame Soy Chicken Wings With spring onion, chilli and ginger.	£5.50/£11.50

SANDWICHES

Steak & Onion Rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!	£9.50
Roast Hand Carved Ham With English mustard mayonnaise, salad and dill pickles.	£7
Battered Fish With home-made tartare sauce and cos lettuce on a brioche bun.	£7
Grilled Cheese (V) Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney.	£6
With crispy pancetta.	+£1

DUKES BOARDS

Served with soured baby vegetables, freshly baked bread, sourdough crisps and a date & apple chutney

The Little Deli Board Roast hand carved ham and Grandma Singleton's Lancashire cheese with heritage tomato and red onion salad. (For 1 person)	£8.50	The Little Vegan Board (Ve) Beetroot hummus and roasted courgettes & peppers with avocado, tomato & chilli salad. (For 1 person)	£8.50
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MAINS

Proper Cheeseburger Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with chunky coleslaw and your choice of fries.	£10.50
Cider-battered Cod With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.	£12
Chicken & Coconut Noodle Bowl Miso marinated chicken breast with black sesame seeds, vermicelli noodles, baby corn, wild mushrooms, pak choi, spring onions, fresh coriander in a coconut and lime broth with crispy rice rolls. (Vegan option available with tofu instead of chicken)	£11.50
Halloumi & Roasted Vegetable Burger (V) Buttermilk soaked crispy halloumi, roasted red pepper, chilli jam and mint yogurt in a brioche bun with herb salted thin cut chips and chunky coleslaw	£12
Aromatic Lamb and Halloumi Salad Cumin & thyme-rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, chickpeas, mixed leaves, mint yoghurt and pumpkin seeds.	£13

SIDES

Chips Sweet potato, chunky, or skinny.	£3
French Beans (V) With shallot & mint butter.	£3.50
Avocado, Tomato & Chilli Salad (Ve) With red onion, lime and coriander.	£3.50
Chunky Coleslaw (V)	£2

KIDS MENU

MAINS	All £7
Mozzarella And Tomato Pizza Served with thin cut chips.	
Fish & Chips Lightly battered fresh cod fingers with chunky chips and mushy peas.	
Little Beef Dinner With Yorkshire pudding, mash potato, roast potatoes, french beans and gravy. (Available every Sunday.)	
Mini Burger Flat iron beef burger with thin cut chips and coleslaw.	

AFTERS

Ice Cream Sundae Raspberry ripple ice cream with chunky chocolate cake pieces and squirty cream.	£2.50
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STEAKS

All of our steaks come from grass fed Lancashire cattle direct from the farm. They are dry hung on the bone to ensure exceptional flavour.

8oz Sirloin	£18.50
10oz Rib-eye With skinny fries and peppercorn sauce.	£22

PIZZAS

Buffalo Mozzarella & Tomato Pizza (V) With fresh basil. (Gluten Free option available +£1)	£9.50
Spicy Sausage Pizza With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream. (Gluten Free option available +£1)	£11
Pulled Chilli Chicken Pizza With sticky plum sauce, fresh coriander and spring onion.	£11

DESSERTS

Chocolate Volcano (V) Warm chocolate pudding with a gooey chocolate fondant centre served with Longridge Farm's honeycomb ice cream.	£6
Waffle Mess (V) With chocolate sauce, toffee sauce, chocolate cake pieces, mini marshmallows, vanilla ice cream and squirty cream.	£6
Dark Chocolate & Clementine Torte (Ve) With vegan vanilla ice cream.	£7.50
Gluten Free Sticky Toffee Pudding (GF) With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream.	£7

SUNDAY ROASTS

Available every Sunday

All served with mashed potatoes, roast potatoes, carrot, creamed spring greens, French beans and gravy.

Roast Rump of Beef With home-made Yorkshire puddings.	£13.50
Roast Chicken Breast With macadamia nut stuffing.	£12.50
Lancashire Cheese & Onion Pie (v) With cheese & chive sauce.	£12

DRINKS MENU

COCKTAILS

Pornstar Martini **£8.50**
Everyone's guilty pleasure! Vanilla vodka, pineapple juice, passion fruit liqueur and citrus, with a side shot of prosecco for the fizzy finish.

Orange Spiced Mojito **£8.50**
Bacardi spiced rum, triple sec muddled with orange, lime and mint topped with fiery ginger beer.

Espresso Martini **£8**
Vanilla vodka, kahula and vanilla syrup are mixed with espresso to create this perfect start to the night or late night pick me up

Dukes Martini **£8.50**
Whitley Neill raspberry gin, crème de mûre, blackberries, pineapple juice and vanilla syrup.

Aperol Spritz **£8**
Aperol, prosecco, soda and orange.

DRAUGHT BEER

San Miguel Lager 5%	£4.90
Carlsberg Lager 3.8%	£4.40
Peroni Lager 5.1%	£6
Bootleg American Pale Ale 4.5%	£4.90
Albert's Brew Our bespoke, locally brewed beer. Please ask at the bar for more details.	£4.50
Guinness 4.1%	£5.50
Locally Sourced Real Ales All our ales are specially selected from local suppliers, please ask your server for more information.	from £4.20

BOTTLES & CANS

IPA	
Brewdog Punk 5.6%	£5.60
Goose Island 5.9%	£5.40
Curious Brew 5.9%	£5.20
Lagunitas 6.2%	£5.90
LAGER	
Modelo Especial 4.4%	£4.50
Brooklyn 5.2%	£5.30
Heineken 5%	£3.90
Budweiser 4.8%	£4.00
Bud Light 3.5%	£4.10
Peroni 5.1%	£4.50
Peroni Gluten Free 5.2%	£4.50
Estrella Damm 4.6%	£4.50
Sol 4.5%	£4.10
Helles 4.8%	£5
Becks 4.8%	250ml £3.40

CIDER

Somersby Cider 4.8%	draught pint £4.40
Old Mout 4.0% Berries and cherries.	draught pint £5.30
Magners 4.5%	500ml £5
Rekorderlig Strawberry & Lime 4.5% / Passion fruit 4.0%	500ml £5.70
Old Mout 4% Kiwi & Lime	500ml £5.60
Curious Apple Cider 5.2%	330ml £5



CASTLEFIELD
MANCHESTER

WINE MENU

WHITE WINE

DRY & CRISP

Viura, Castillo De Piedra **£19**
Spain **175ml £4.90 / 250ml £6.50**
Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

Pinot Grigio, Sanvigilio **£20**
Italy **175ml £5 / 250ml £6.65**
A refreshing, dry white for any occasion.

Sauvignon Blanc, Cloud Factory **£24**
New Zealand **175ml £6.15 / 250ml £8.15**
Alive with aromas of stone-fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

Gavi 'La Lancelotta', Piemonte Italy **£25**
Gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices.

Melon Blanc, Pierre Gadais [Natural] France **£27**
Muscadet with its 'natural' hat on. Organically grown, fermented with wild yeast and uncommon in the region, bottled early without lees ageing. Fresh, zesty and perfect to sip on its own or ideally to pair with any seafood.

Chablis, Paul Deloux France **£36**
From the most northerly sector of Burgundy, this wine is fermented and matured without oak to preserve the characteristic flinty style.

Pinot Gris, Sharpham Estate England **£45**
An English gem bursting with tangy citrus flavours. Perfect to enjoy on its own or with fish and shellfish

Sauvignon Blanc, Cloudy Bay New Zealand **£58**
Crisp and intensely fruity, this Sauvignon Blanc is a New Zealand star. This single wine did more to secure New Zealand's reputation as an international heavyweight than any other. Elegant, crisp, perfect and still a head-turner.

FRUITY & AROMATIC

Vermentino Colombard, Castillo De Piedra Spain **£22.50**
175ml £5.75 / 250ml £7.65
This medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness.

Picpoul De Pinet, Réserve Mirou France **£23.50**
Citrusy and full-bodied with delicious ripe fruit and herbal aromas.

Albariño, Vila Nova Portugal **£25.50**
An exceptional Portuguese Alvarinho that rivals Spain's finest. Bright, zesty and in our opinion superb value.

Strange Bru, Fernao Pires South Africa **£28**
Celebrating the charms of this Portuguese grape on The Cape, originally planted for brandy production. Juicy and peachy with minerality - a great all-rounder. Strange yet hugely satisfying.

RICH & CREAMY

Chenin Blanc, Cullinan View South Africa **£20**
Deliciously fresh and creamy with peachy fruit character. a classic South African style.

Chardonnay Reserve, Mountbridge Australia **£22**
175ml £5.65 / 250ml £7.50
A well-balanced wine with light white peaches & plums and a hint of coconut.

Semillon Viognier, Golden Mullet [Orange] Australia **£40**
Brilliantly bonkers orange, skin contact white from the outstanding alpha box & dice crew. A complex wine which sees the Semillon & Viognier co-fermented and aged for 18 months in barrel. Expect texture, tannins and funky flavours.

Pouilly-Fuisse Grande Reserve, Maillettes France **£60**
Quintessential white burgundy. Barrel fermented, buttery Chardonnay that delivers richness with finesse.

ALCOHOL FREE

ALCOHOL FREE WINES

WHITE WINE

Natureo Muscat, Torres Spain **£20**
Green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% ABV.

RED WINE

Natureo Syrah, Torres Spain **£20**
Shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% ABV.

ROSÉ WINE

Natureo Rosado, Torres Spain **£20**
Fresh and light, with ripe red and black fruit flavours and 0.0% ABV.

SPARKLING WINE

CODORNÍU ZERO Spain **£18**
An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

RED WINE

SOFT & JUICY

Tempranillo, El Velero **£19**
Spain **175ml £4.90 / 250ml £6.50**
Cherry-red tempranillo that shows tawberry and fruits of the forest.

Merlot, Aimery **£22**
France **175ml £5.65 / 250ml £7.50**
The soft, fruity character of the merlot grape makes this wine agreeably easy to drink.

Cabernet Sauvignon, Montevista Chile **£24**
175ml £6.15 / 250ml £8.15
Expressive cabernet crammed full of varietal character and finesse.

Tannat, Amauta Absoluto Argentina **£27**
Sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. Immensely drinkable and perfect with dishes from the grill.

Valpolicella Classico Ripasso, Capitel Della Crosara Italy **£33**
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

Rioja, Vega Piedra **£23.50**
Spain **175ml £6 / 250ml £8**
A great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice.

Lucha Rocosa, Carignan Chile **£25**
The Carignan grape is really starting to emerge and capture attention. Chunky, edgy and fruity red is sourced from dry farmed, mountain carignan vineyards. Lucha Rocosa is the 'rocky fight' of the vines to find water and minerals.

Pinot Noir Gran Reserva, Novas Chile **£26.50**
Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruits layered with earthiness.

Rioja Gran Reserva, Ontañón Spain **£46**
Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.

CHUNKY & INTENSE

Shiraz, Soldier's Block Australia **£22**
175ml £5.65 / 250ml £7.50
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

Zinfandel, Cline USA **£26**
Classic cali zin. Ripe, luscious fruit, big and bold. A juicy red that doesn't disappoint.

Malbec, Pablo Y Walter Argentina **£28**
175ml £7.15 / 250ml £9.50
A celebration of the colour & culture of mendoza. bright, juicy and perfect with or without steak!

Nebbiolo, Fog Australia **£45**
Barolo's Aussie cousin, with shares many similarities but with its own unique identity. Dynamic and perfumed red from the guys at Alpha Box & Dice whose plan is to craft a wine for every letter of the alphabet. Best enjoyed with meaty, savoury dishes.

Amarone Della Valpolicella, Prà Italy **£79**
An Amarone of unusual grace and purity from the celebrated Graziano Prà - a sublime wine.

VIRGIN COCKTAILS

Refresher **£3.50**
Orange and apple juice, shaken with raspberries and lime.

Raspberry & Mint Fizz **£3.50**
Blended sweet raspberries and muddled fresh mint, topped with soda and fresh lemon juice.

ALCOHOL FREE BEER & CIDER

DRAUGHT

Brooklyn Alcohol Free 0.0% **£4.10**

BOTTLES

Peroni Libera 0.0% **£4.70**

Heineken Alcohol Free 0.0% **£3.30**

Smashed Hops Alcohol Free Lager 0.0% **£4.20**

Smashed Hops Alcohol Free Cider 0.0% **£4.20**

Old Mout Alcohol Free Cider 0.0% **£4.50**
Berries & Cherries

ROSÉ WINE

PINK & DELICIOUS

White Zinfandel, Lavender Hill USA **£19.50**
175ml £5 / 250ml £6.65
Moderate sweetness is balanced with mouth-watering freshness and flavours of luscious watermelon, strawberry and redcurrant.

Pinot Grigio Rosé, Mirabello Italy **£20**
175ml £5.15 / 250ml £6.85
Strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

Rioja Rosado, Ontañón Spain **£28.50**
Clarete is an officially classified style of rosado – well known in Rioja but rarely found outside the region. A stunning, dry and fruity rosé from one of rioja's most progressive producers.

SPARKLING WINE

Prosecco, Vignana Italy **£27.50**
125ml £5.10
Stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region; light and elegant with a lovely fresh aroma of pears.

Sparkling Rosé, Dolce Colline Italy **£30**
125ml £5.50
A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto.

Zaptung 'Prosecco', Alpha Box & Dice Australia **£31**
The Aussie's cheeky take on 'that' Italian fizz! An effervescent explosion of fruity frivolity.

CHAMPAGNE

Louis Dornier et Fils Brut France **£50**
125ml £8.85
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Louis Dornier et Fils Brut Rosé France **£55**
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.

Laurent Perrier La Cuvée Brut France **£66**
Delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours.

Veuve Clicquot Yellow Label, France **£74**
A rather famous champagne for all the right reasons – a richer more flavoursome fizz with layers of baked apple fruit and a nice touch of cream on the finish.

Laurent Perrier Rosé France **£98**
Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour.

Dom Pérignon, Champagne France **£220**
A big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

SOFT DRINKS

Frobishers Fusion **£3**
Apple & Mango / Apple & Raspberry / Orange & Passion fruit.

Fentimans Mixers **125ml £2.20**
Tonic Water / Slimline Tonic Water / Ginger Ale / Pink Grapefruit Tonic Water / Bitter Lemon.

Fentimans Botanically Brewed **275ml £4.20**
Ginger Beer / Dandelion & Burdock / Rose Lemonade.

Mineral Water **330ml £2 / 750ml £3.20**
Sparkling / Still

Bottled Coke **£3**

Bottled Diet Coke **£2.60**

Red Bull **£3.80**

Red Bull Sugar-Free **£3.60**

Appletiser **£2.80**