



CASTLEFIELD
MANCHESTER

FOOD & DRINK

FOOD MENU

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



MOBILE ORDER

If you would like to minimise contact with our staff members you can order your food and drinks with your phone by scanning the QR code on your table

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.

SMALL PLATES

- Crispy Chilli Beef** £6.00
in a sweet & spicy sauce with toasted cashews and a snow pea & sesame salad
- Dynamite Prawns** £7
Tempura king prawns with sriracha and lemon aioli
- Tomato & Basil Bruschetta (V)** £4.50
Toasted sourdough bread topped with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and salsa verde **(Vegan option available)**
- Crispy Buttermilk Halloumi (V)** £5
with an avocado, tomato and red onion salsa and a paprika-spiced tortilla
- Sesame Soy Chicken Wings** £5.50/£11.50
with spring onion, chilli and ginger

SANDWICHES

- Steak & Onion** £9.50
Pan-fried rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!
- Chicken, Crispy Bacon & Smashed Avo** £7
On multigrain bloomer **(Gluten Free option available)**
- Battered Fish** £7
with home-made tartare sauce and cos lettuce on a brioche bun
- Grilled Cheese (V)** £6.50
Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney
- with roast carved ham +£1

DUKES BOARDS

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

- Duke's Deli Board** £8.50
Roast hand carved ham and Grandma Singleton's Lancashire cheese with avocado, tomato & chilli salad (For 1 person)
- Castlefield Board** £9.50
Potted confit duck leg with spring onions, beetroot cured salmon with heritage tomato and red onion salad
- The Little Vegan Board (Ve)** £8.50
Beetroot hummus and roasted courgettes & peppers with an asparagus, chilli & snow pea salad

MAINS

Proper Cheeseburger £12.50

Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with chunky coleslaw and sweet potato or skinny fries

Cider-battered Cod £13.50

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

Crispy Halloumi Burger (V) £12

Crispy buttermilk halloumi with roasted red peppers, chilli jam and mint yogurt in a brioche bun with homemade coleslaw and sweet potato or skinny fries

Chicken & Coconut Noodle Bowl £11.50

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)

PIZZAS

Buffalo Mozzarella & Tomato Pizza (V) £10.50

with fresh basil.

(Gluten Free option available +£1)

Spicy Sausage Pizza £11

with 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream. **(Gluten Free option available +£1)**

Pulled Chilli Chicken Pizza £11

with sticky plum sauce, fresh coriander and spring onion.

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 £19.00

A juicy, full flavour steak with a firm texture, recommended medium-rare with your choice of fries, peppercorn sauce and a asparagus, chilli & snow pea salad

10oz Rib-eye £22.00

Well marbled and intensely flavoured, recommended medium. with your choice of fries, peppercorn sauce and a asparagus, chilli & snow pea salad

Jerk Chicken Burger £12.50

Buttermilk fried chicken with jerk spices in a brioche bun with caribbean coleslaw and sweet potato or skinny fries

Warm Goats' Cheese Salad £11.00

Yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted red pepper, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

Pan-Fried Seabass £15

with sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce

Malayan Duck Curry £13.50

Slow roasted duck in a coconut, chilli & lime sauce with pak choi, red peppers and edamame beans served with wild & jasmine rice

PIZZA BOARDS

Perfect for sharing

Buffalo Mozzarella & Tomato Pizza (V) £23

with fresh basil

Spicy Sausage Pizza £26

with 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream

Pulled Chilli Chicken Pizza £26

with sticky plum sauce, fresh coriander and spring onion

SIDES

Chips £3

Sweet potato, chunky, or skinny.

French Beans (V) (GF) £3.50

with shallot & mint butter

Avocado, Tomato & Chilli Salad (Ve) £3.50

with red onion, lime and coriander

Chunky Coleslaw (V) £2

Heritage Tomato & Red Onion Salad (Ve) £3.50

Asparagus, Chilli & Snow Pea Salad £3.50

KIDS MENU

MAINS

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.

All £7 **AFTERS**

Ice Cream Sundae

Raspberry ripple ice cream with chunky chocolate cake pieces and squirry cream.

£2.50

DESSERTS

Chocolate Volcano (V)

Warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream.

£6.50

Dark Chocolate & Clementine Torte (Ve) (GF)

With vegan vanilla ice cream.

£7.50

Waffle Mess (V)

With chocolate sauce, toffee sauce, chocolate cake pieces, mini marshmallows, vanilla ice cream and squirry cream.

£6

Gluten Free Sticky Toffee Pudding (GF)

With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream.

£7

SUNDAY ROASTS

Available every Sunday from 12pm.

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

Roast Rump of Beef

With home-made Yorkshire puddings.

£14

Roast Chicken Breast

With macadamia nut stuffing.

£13

Lancashire Cheese & Onion Pie (v)

With cheese & chive sauce.

£13

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	
Mango Rum Punch	£8
Bacardi carta blanca and triple sec shaken with mango puree, pineapple juice and lime	
French Fancy	£7.50
Vanilla vodka, pineapple, strawberry and almond - a frothy, sweet little delight	
Dukes Bramble	£7.50
Larios rose gin, creme de fraise, lemon and sugar syrup	

SPRITZ'S

Aperol Spritz	£8.50
Aperol, prosecco, soda and orange	
Rhubarb Gin Fizz	£9.50
Whitley neil rhubarb gin, lemon juice, prosecco, soda	
Elderflower & Lemon Spritz	£8
Elderflower cordial, limoncello, mint, prosecco and soda	

BOTTLED BEER

IPA	
Brewdog Punk 5.6%	£5.50
Goose Island 5.9%	£5.40
Lagunitas 6.2%	£5.80
BELGIAN BEER	
Lefte Blonde 6.6%	£4.90
LAGER	
Modelo Especial 4.4%	£4.50
Brooklyn 5.2%	£5.20
Heineken 5%	£4.10
Budweiser 4.8%	£4.00
Bud Light 3.5%	£4.10
Asahi 5.0%	£4.40
Peroni 5.1%	£4.60
Peroni Gluten Free 5.2%	£4.60
Estrella Damm 4.6%	£4.40
Sol 4.5%	£4.00
Helles 4.8%	£5
Becks 4.8%	250ml £3.40

DRAUGHT BEER

San Miguel Lager 5%	£4.90
Carlsberg Lager 3.8%	£4.50
Peroni Lager 5.1%	£5.90
Bootleg American Pale Ale 4.5%	£4.80
Albert's Brew	£4.50
Our bespoke, locally brewed beer. Please ask at the bar for more details.	
Guinness 4.1%	£5.50
Locally Sourced Real Ales	from £4.20
All our ales are specially selected from local suppliers, please ask your server for more information.	
CIDER	
Somersby Cider 4.8%	draught pint £4.30
Old Mout 4.0%	draught pint £5.30
Berries and cherries.	
Magners 4.5%	500ml £5
Rekorderlig	500ml £5.80
Strawberry & Lime 4.5% / Passion fruit 4.0%	
Old Mout 4%	500ml £5.70
Kiwi & Lime	

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 £19.50
Italy 175ml £5 / 250ml £6.65

A refreshing, dry white for any occasion.

Sauvignon Blanc, Cloud Factory £24.50
New Zealand 175ml £6.25 / 250ml £8.35

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] £27
France

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 £44

An English gem bursting with tangy citrus flavours. Perfect to enjoy on its own or with fish and shellfish

Sauvignon Blanc, Cloudy Bay £57
New Zealand

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 Colombar, £22.00
Castillo De Piedra Spain 175ml £5.65 / 250ml £7.50

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 £22.50
France

Citrusy and full-bodied with delicious ripe fruit and herbal aromas.

Albariño, Vila Nova Portugal £26

An exceptional Portuguese Alvarinho that rivals Spain's finest. Bright, zesty and in our opinion superb value.

Strange Bru, Ferno 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 £19.50
South Africa

Deliciously fresh and creamy with peachy fruit character. a classic South African style.

Chardonnay Reserve, Mountbridge £22
Australia 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] £39
Australia

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, £59
Maillettes France

Quintessential white burgundy. Barrel fermented, buttery Chardonnay that delivers richness with finesse.

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 £21.50
France 175ml £5.50 / 250ml £7.35

The soft, fruity character of the merlot grape makes this wine agreeably easy to drink.

Cabernet Sauvignon, Cape Heights £23.50
South Africa 175ml £6 / 250ml £8

Expressive cabernet crammed full of varietal character and finesse.

Tannat, Amauta Absoluto Argentina £26.50

Sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour & beautiful aromatics.

Valpolicella Classico Ripasso, Capitel Della £33
Crosara Italy

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 £23.00
Spain 175ml £5.90 / 250ml £7.85

A great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice.

Lucha Rocosa, Carignan Chile £24

The Carignan grape is really starting to emerge and capture attention. Chunky, edgy and fruity red is sourced from dry farmed, mountain carignan vineyards.

Pinot Noir Gran Reserva, Novas Chile £25.50

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 £48

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.

ALL WINES SERVED IN 175ML OR 250ML MEASURES UNLESS OTHERWISE STATED. 125ML MEASURES ALSO AVAILABLE. ALL VINTAGES MAY VARY.

CHUNKY & INTENSE

Shiraz, Soldier's Block £22.50
Australia 175ml £5.75 / 250ml £7.65

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 £34

Classic cali zin. Ripe, luscious fruit, big and bold. A juicy red that doesn't disappoint.

Malbec, Pablo Y Walter £25.50
Argentina 175ml £6.50 / 250ml £8.65

A celebration of the colour & culture of mendoza. bright, juicy and perfect with or without steak!

Nebbiolo, Fog Australia £44

Barolo's Aussie cousin, with shares many similarities but with its own unique identity. 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.

ROSÉ WINE

PINK & DELICIOUS

White Zinfandel, Lavender Hill £19.50
USA 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 £20.50
Italy 175ml £5.25 / 250ml £7.00

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 £28.00

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 £26.50
Italy 125ml £4.90

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 £29
Italy 125ml £5.35

A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto.

Zaptung 'Prosecco', Alpha Box & Dice £49
Australia

The Aussie's cheeky take on 'that' Italian fizz! An effervescent explosion of fruity frivolity.

CHAMPAGNE

Louis Dornier et Fils Brut £49
France 125ml £8.65

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 £54

Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.

Laurent Perrier La Cuvée Brut France £70

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 £73

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 £99

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 £250

A big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

ALCOHOL FREE

ALCOHOL FREE BEER & CIDER

DRAUGHT

Brooklyn Alcohol Free 0.0% £4.00

BOTTLES

Peroni Libera 0.0% £4.60

Heineken Alcohol Free 0.0% £3.20

Old Mout Alcohol Free Cider 0.0% £4.50

Berries & Cherries

ALCOHOL FREE WINES

WHITE WINE

Natureo Muscat, Torres Spain £19.50

Green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% ABV.

RED WINE

Natureo Syrah, Torres Spain £19.50

Shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% ABV.

ROSÉ WINE

Natureo Rosado, Torres Spain £19.50

Fresh and light, with ripe red and black fruit flavours and 0.0% ABV.

SPARKLING WINE CODORNÍU ZERO Spain £17.50

An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

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.

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 £3.10

Coke Zero £2.60

Bottled Diet Coke £2.60

Red Bull £4.00

Red Bull Sugar-Free £3.70

Appletiser £2.80

