



CASTLEFIELD  
MANCHESTER

**FOOD & DRINK**

# FOOD MENU

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



## MOBILE ORDER

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

<b>Crispy Chilli Beef</b>	<b>£6.00</b>
In a sweet & spicy sauce with toasted cashews and a snow pea & sesame salad.	
<b>Dynamite Prawns</b>	<b>£8.50</b>
Tempura king prawns with sriracha and lemon aioli	
<b>Tomato &amp; Basil Bruschetta (V)</b>	<b>£4.50</b>
Toasted sourdough bread topped with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and salsa verde <b>(Vegan option available)</b>	
<b>Crispy Buttermilk Halloumi (V)</b>	<b>£6</b>
With an avocado, tomato and red onion salsa and a paprika-spiced tortilla.	
<b>Garlic Bread</b>	
With butter (V)	<b>£4</b>
With tomato (V)	<b>£4.25</b>
With mozzarella (V)	<b>£5</b>
<b>Sesame Soy Chicken Wings</b>	<b>£5.50/£11.50</b>
With spring onion, chilli and ginger.	
<b>Fondue Fries</b>	<b>£4.50</b>
Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.	

## DUKES' FAMOUS CHEESE & PATE

**£13.50**

Served with pickled onions, gherkins and crusty wholemeal loaf. Plenty for two people.

Choose any two of the following

### CHEESE

**Cambozola**

**Five Shires**

**Double Gloucester**

**Chive & Onion**

**White Stilton With Apricot**

**Extra Tasty Lancashire**

**Cropwell Bishop Stilton**

**Black Wax Cheddar**

**Red Hot Hilli**

**Le Roule Garlic & Herb**

### PÂTÉ

**Ardennes Pâté**

**Brussels Pâté**

**Duck and Orange Pâté**

**Garlic Pâté**

## SANDWICHES

<b>Steak &amp; Onion</b>	<b>£11</b>	<b>Battered Fish</b>	<b>£7</b>
Pan-fried rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!		with home-made tartare sauce and cos lettuce on a brioche bun	
<b>Chicken, Crispy Bacon &amp; Smashed Avo</b>	<b>£7</b>	<b>Grilled Cheese (V)</b>	<b>£6.50</b>
On multigrain bloomer <b>(Gluten Free option available)</b>		Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney	
		with roast carved ham	+£1

## 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.

### **Jerk Chicken Burger** £12.50

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

### **Pan-Fried Seabass** £15

With sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce. **(Gluten Free option available)**

### **Spiced Lamb Kofta** £12.50

Rolled in honey and pistachios, with a tomato and sweet paprika sauce, wild & jasmine rice, feta salad and mint yogurt.

### **Goats' Cheese, Pear and Walnut Salad** £12

Crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig balsamic dressing. **(Gluten Free option available)**

### **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.

### **Lancashire Cheese and Onion Pie (V)** £11.50

Made with award-winning Grandma Singleton's Lancashire cheese and served with a cheese & chive sauce, chunky chips and house salad.

### **Malayan Spinach & Chickpea Curry (Ve)** £10

Pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice and a seeded chilli flatbread. **(Gluten Free option available)**

## 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.

### **Smoked Haddock** £11

Smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraîche base, topped with a free range egg. (No tomato) **(Gluten Free option available +£1)**

### **Hoisin Duck** £11.50

Shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander. (No tomato)

## PIZZA BOARDS Perfect for sharing

### **Buffalo Mozzarella & Tomato Pizza (V)** £23

### **Spicy Sausage Pizza** £26

### **Pulled Chilli Chicken Pizza** £26

### **Smoked Haddock** £26

### **Hoisin Duck** £26

## 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 and a rocket & parmesan salad.

### **10oz Rib-eye** £22.00

Well marbled and intensely flavoured, recommended medium. with your choice of fries and a rocket & parmesan salad.

### **Peppercorn Sauce** + £2

## SIDES

### **Chips** £3

Sweet potato, chunky, or skinny.

### **French Beans (V) (GF)** £3

with shallot & mint butter

### **Avocado, Tomato & Chilli Salad (Ve)** £3.50

With red onion, lime and coriander.

### **Chunky Coleslaw (V)** £2.50

### **Rocket & Parmesan Salad** £3.50

# KIDS MENU

## MAINS

All £7

### **Mozzarella And Tomato Pizza**

Served with thin cut chips.

### **Fish & Chips**

Lightly battered fresh cod fingers with skinny fries and mushy peas.

### **Little Beef Dinner**

With Yorkshire pudding, mash potato, roast potatoes, maple glazed root vegetables, French beans and gravy. (Available every Sunday.)

### **Mini Burger**

Flat iron beef burger with thin cut chips and coleslaw.

## AFTERS

### **Ice Cream Sundae**

£2.50

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

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# DESSERTS

### **Chocolate Volcano (V)**

£6.50

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

### **Waffle Mess (V)**

£6

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

### **Dark Chocolate & Clementine Torte (Ve) (GF)**

£7.50

With vegan vanilla ice cream.

### **Gluten Free Sticky Toffee Pudding (GF)**

£7

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

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# SUNDAY

Available every Sunday from 12pm.

### **Roast Rump of Beef**

£14

With home-made Yorkshire pudding, mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and gravy.

### **Roast Chicken Breast**

£13

With pancetta & chestnut stuffing, mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and gravy..

### **Lancashire Cheese & Onion Pie (V)**

£13

With mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and veggie gravy.

### **Lentil and Spinach Steamed Pudding (Ve)**

£11.50

Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roast potatoes, maple glazed root vegetables and vegan red wine gravy.

### **Roast Beef Sandwich**

£7.50

Warm roast beef with horseradish mayo, crispy potatoes and a pot of proper gravy on a brioche roll.

# DRINKS MENU

## COCKTAILS

**Berry Fizz** £7.50  
Raspberry & blackberry liqueur, vanilla syrup and prosecco.

**French Fancy** £7.50  
Vanilla vodka, pineapple, strawberry and almond - a frothy, sweet little delight.

**Dukes Bramble** £7.50  
Larios Rosé gin, crème de framboise, lemon and sugar syrup.

**Jameson Orange Sour** £8.50  
Jameson Orange, lemon juice and bitters.

**Spiced Apple Sip** £8  
Sailor Jerry, coconut sugar syrup, apple juice, lime, bitters, ginger ale.

**Rhubarb, Orange & Ginger Spritz** £8  
Rhubarb gin, triple sec, sugar syrup, ginger ale.

**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 purée, pineapple juice and lime.

## BOTTLED BEER

**IPA**  
**Brewdog Punk 5.6%** £5.50

**Goose Island 5.9%** £5.40

**Lagunitas 6.2%** £5.80

**BELGIAN BEER**  
**Leffe 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%** £4.85

**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, Castillo De Piedra Spain** £22.00  
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, Maillettes** £59  
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 strawberry 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 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  
Spain 175ml £5.90 / 250ml £7.85

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

**Prisma Organic Monastrell, Paco Mulero Spain** £27

The hand picked organic monastrell (aka mourvèdre) from the dusty hot Jumilla region in southern Spain. rich, generous and spicy - we love the mix of plums, figs and bramble fruit in this natural wine.

**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.

## 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.

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## 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

