



CASTLEFIELD  
MANCHESTER

**FOOD & DRINK**

# FOOD MENU

Mon - Sat: 12noon - 10pm

Sun: 12noon - 9pm

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

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## SANDWICHES

<b>Steak &amp; Onion</b>	<b>£11.50</b>	<b>Battered Fish</b>	<b>£8.50</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>£7.50</b>	<b>Grilled Cheese (V)</b>	<b>£7</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

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## DUKES' FAMOUS CHEESE & PÂTÉ **£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**

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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

**Fritto Misto Sharer £14.50**

Crispy cod, king prawns, calamari and tempura broccoli with lime & coriander mayo and 'nduja sausage dip.

**Crispy Chilli Beef £6.50**

In a sweet & spicy sauce with toasted cashews and a snow pea & sesame salad.

**Dynamite Prawns £9**

Tempura king prawns with sriracha and lemon crème fraîche.

**Tomato & Basil Bruschetta (V) £6**

Toasted rustic bread with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and almond pesto. (Vegan & gluten free options available)

**Crispy Buttermilk Halloumi (V) £6.50**

With an avocado, cucumber, tomato and red onion salsa and a paprika-spiced tortilla.

**Garlic Bread**

With butter (V) **£4.50**

With tomato (V) **£5**

With mozzarella (V) **£5.50**

**Sesame Soy Chicken Wings £6/£11.50**

With spring onion, chilli and ginger.

**Fondue Fries £4.50**

Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.

**Tempura Tenderstem Broccoli £6.50**

With your choice of spicy 'nduja sausage dip or sriracha crème fraîche.

## PIZZAS

All of our pizzas are handmade and baked directly on stone

**Mozzarella & Tomato Pizza (V) £9.50**

With fresh basil.

(Gluten Free option available +£1\*)

Add fresh Buffalo Mozzarella +£1.50 / +£4 BOARD

BOARD £20

**Spicy Sausage Pizza £11.50**

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

(Gluten Free option available +£1\*)

BOARD £27

**Pulled Chilli Chicken Pizza £11.50**

With sticky plum sauce, fresh coriander and spring onion.

BOARD £27

**Wild Mushroom, Roasted Shallot & White Truffle Pizza (Ve) £12**

with wilted spinach, toasted pine nuts and vegan cheese

(Gluten Free option available +£1\*)

BOARD £27.50

## PIZZA BOARDS

Perfect for sharing

All of our pizzas are available as large sharing boards.

**Blue Cheese & Parma Ham £11.50**

Blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

(Gluten Free option available +£1\*)

BOARD £27

**Chicken Caesar £11.50**

Confit garlic butter, mozzarella, smoked pancetta, baby gem kettuce with shaved parmesan and homemade caesar dressing (no tomato)

BOARD £27

\*Gluten Free bases are not available for pizza boards

## MAINS

<b>Hanging Chicken Kebab</b>	<b>£13.50</b>	<b>Crispy Halloumi Burger (V)</b>	<b>£12.50</b>
With roasted pineapple, Padrón peppers and Huli-Huli sauce. Served with crispy potatoes, lime & corriander mayo and warm flatbread.		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.	
<b>Proper Cheeseburger</b>	<b>£13</b>	<b>Malayan Spinach &amp; Chickpea Curry (Ve)</b>	<b>£10.50</b>
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.		Pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice and a homemade flatbread. (Gluten Free option available)	
<b>Cider-battered Cod</b>	<b>£15</b>	<b>Chilli &amp; Lime Chicken Salad</b>	<b>£12.50</b>
With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.		Marinated chicken breast with cos lettuce, avocado, cucumber chilli & lime salsa with buttermilk & chive dressing and a paprika spiced tortilla. <b>(Gluten Free option available)</b>	
<b>Jerk Chicken Burger</b>	<b>£13</b>		
Buttermilk fried chicken with jerk spices in a brioche bun with caribbean coleslaw and sweet potato or skinny fries.			
<b>Pan-Fried Seabass</b>	<b>£15.50</b>		
With sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce. <b>(Gluten Free option available)</b>			
<b>Peach &amp; Burrata Salad (V)</b>	<b>£14?</b>		
With fresh basil, toasted hazelnuts and a honey, balsamic & chilli dressing. <b>(Gluten Free option available)</b>			

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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.

<b>8oz Sirloin</b>	<b>£22.50</b>
A juicy, full flavour steak with a firm texture, recommended medium-rare. With your choice of fries and a rocket & parmesan salad.	
<b>10oz Rib-eye</b>	<b>£25.50</b>
Well marbled and intensely flavoured, recommended medium. With your choice of fries and a rocket & parmesan salad.	
<b>Peppercorn Sauce</b>	<b>+ £2</b>

## SIDES

<b>Chips (V)</b>	<b>£3.50</b>
Sweet potato, chunky or skinny.	
<b>Padrón Peppers (Ve) (GF)</b>	<b>£3</b>
With rock salt.	
<b>Avocado, Tomato &amp; Chilli Salad (Ve)</b>	<b>£3.50</b>
With red onion, lime and coriander.	
<b>Chunky Coleslaw (V)</b>	<b>£2.50</b>
<b>Mixed Leaf Salad (V)</b>	<b>£3.50</b>
With shaved parmesan, toasted pine nuts, red onion and a honey, balsamic & chilli dressing.	

# 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.

### Crispy Chicken Wings

With thin cut chips.

### Little Beef Dinner

(Available every Sunday.)

With Yorkshire pudding, mash potato, roast potatoes, carrots, French beans and gravy. **(Gluten Free option available)**

## AFTERS

### Ice Cream Sundae

£3.50

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

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# DESSERTS

### Chocolate Volcano (V)

£7

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

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

£8

With vegan vanilla ice cream.

### Waffle Mess (V)

£7

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

### Sticky Toffee Pudding

£7

With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream. **(Gluten Free option available)**

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# SUNDAY

Available every Sunday from 12pm.

### Roast Rump of Beef

£15

With home-made Yorkshire pudding, mashed potatoes, roast potatoes, caraway carrots, creamed spring greens, French beans and gravy. **(Gluten Free option available)**

### Lancashire Cheese & Onion Pie (V)

£13

With mashed potatoes, roast potatoes, caraway carrots, creamed spring greens, French beans and veggie gravy.

### Roast Chicken Breast

£14

With confit garlic & apricot nut stuffing, mashed potatoes, roast potatoes, caraway carrots, creamed spring greens, French beans and gravy.

### Lentil and Spinach Steamed Pudding (Ve)

£11.50

Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roast potatoes, caraway carrots and vegan red wine gravy.

### Slow Roasted Porchetta

£15

With confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, caraway carrots, french beans and proper gravy.

### Roast Beef Sandwich

£8

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

# DRINKS MENU

## COCKTAILS

- Dukes Bramble** £7.50  
Beefeater Strawberry Gin, Crème de Framboise, lemon juice and sugar.
- Summer Margarita** £7.50  
Reposado Tequila, Crème de Fraise, puréed strawberries, cranberry, lime juice.
- Porn Star 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, lime and grenadine.
- Aperol Spritz** £8.50  
The summer classic: Aperol, prosecco and soda, simple and delicious.
- Coconut Sling** £8.50  
Old J spiced rum, Passini, lemon juice, pineapple and orange juice, coconut syrup, bitters
- Berry Fizz** £7.50  
Raspberry & blackberry liqueur, vanilla syrup and prosecco.
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## GIN & TONIC

### Mermaid Pink Gin

Aromatic and refreshing, this award winning gin is infused with flavours of fresh strawberries.

TONIC Fentiman's Elderflower Tonic  
SERVE Cucumber wheels

£8.20

### June Gin

A delicate and elegant gin liqueur softened by wild peach and summer fruits.

TONIC Fentiman's Indian tonic  
SERVE Fresh raspberries

£7.50

### Opihr Gin

Oriental spiced dry gin.

TONIC Fentiman's Oriental Yuzu Tonic  
SERVE Sliced lime

£7.40

### Tanqueray Sevilla

Made with bittersweet seville oranges to deliver a zesty, fruitful gin.

TONIC Fentiman's Valencian Orange Tonic  
SERVE Orange twist

£7.50

### Manchester Gin

Traditionally distilled with a contemporary flavour, this is a balanced, citrus-forward gin

TONIC Fentiman's Connoisseurs Tonic  
SERVE Lemon peel & rosemary

£8.50

## BOTTLED BEER

### IPA

<b>Brewdog Punk 5.6%</b>	<b>£5.70</b>
<b>Goose Island 5.9%</b>	<b>£5.90</b>

### LAGER

<b>Modelo Especial 4.4%</b>	<b>£4.70</b>
<b>Heineken 5%</b>	<b>£4.50</b>
<b>Budweiser 4.8%</b>	<b>£4</b>
<b>Bud Light 3.5%</b>	<b>£4.40</b>
<b>Asahi 5.0%</b>	<b>£4.70</b>
<b>Peroni 5.1%</b>	<b>£4.80</b>
<b>Peroni Gluten Free 5.2%</b>	<b>£4.70</b>
<b>Estrella Damm 4.6%</b>	<b>£4.50</b>
<b>Sol 4.5%</b>	<b>£4.10</b>
<b>Helles 4.8%</b>	<b>£5</b>
<b>Becks 4.8%</b>	<b>250ml £3.40</b>

## DRAUGHT BEER

<b>San Miguel Lager 5%</b>	<b>£5</b>
<b>Carlsberg Lager 3.8%</b>	<b>£4.50</b>
<b>Peroni Lager 5.1%</b>	<b>£6</b>
<b>Bootleg American Pale Ale 4.5%</b>	<b>£4.90</b>
<b>Albert's Brew</b>	<b>£4.70</b>
Our bespoke, locally brewed beer. Please ask at the bar for more details.	
<b>Guinness 4.1%</b>	<b>£5.70</b>

### Locally Sourced Real Ales from £4.20

All our ales are specially selected from local suppliers, please ask your server for more information.

## CIDER

<b>Somersby Cider 4.8%</b>	<b>draught pint £4.40</b>
<b>Old Mout 4.0%</b>	<b>draught pint £5.80</b>
Berries and cherries.	
<b>Magners 4.5%</b>	<b>500ml £5.20</b>
<b>Rekorderlig</b>	<b>500ml £5.80</b>
Strawberry & Lime 4.5% / Passion fruit 4.0%	
<b>Old Mout 4%</b>	<b>500ml £5.70</b>
Kiwi & Lime	

# WHITE WINE

## DRY & CRISP

**Viura, Castillo de Piedra** £19.50  
Spain 175ml £5 / 250ml £6.65  
Hints of white flowers and tropical fruit.

**Pinot Grigio, Morajo** £19.50  
Italy 175ml £5 / 250ml £6.65  
Fresh ripe yellow plum with floral notes.

**Sauvignon Blanc, Motu Nui** £23.50  
Chile 175ml £6 / 250ml £8  
Lots of tropical fruit flavours - citrus, pineapple and passion fruit.

**Verdejo Ecológico, Diez Siglos** £24  
Spain  
Ripe stone fruit with zesty lime. Organic white from Rueda, one of Spain's most dynamic regions for dazzling dry whites.

**Gavi, 'La Lancelotta', Piemonte** £25  
Italy  
Notes of perfumed green apples, grapefruit and sweet spices.

**Sauvignon Blanc, Cloud Factory** £28  
New Zealand  
Stone fruit and minerals with flavours of guava and lime.

**Chablis, Domaine De La Motte** £39  
France  
Text-book Chablis packed with mouth-watering citrus flavours.

## FRUITY & AROMATIC

**Colombard, Cuvée Jean Paul** £25  
France  
Medium wine with bold aromas of citrus and pear.

**Gros Manseng, Uva Non Grata** £26  
France  
Zingy and packed full of juicy fruit flavours. This niche grape delivers one of the fruitiest and fun wines you're likely to taste.

**Picpoul De Pinet, Cuvée Thetis** £25  
France  
Dry and light-bodied with a good balance of fruit and freshness.

**Albariño, Vila Nova** £27  
Portugal  
Bright and zesty with textural stone fruit and an appealing softness.

**Bacchus, Henners Gardner Street** £42  
England  
A wine full of charm and big juicy, fruity zest - the best English white around.

## RICH & CREAMY

**Kleindal Chenin Blanc,** £20.50  
**Robertson Valley, South Africa**  
Subtle light white peach and plums with a suggestion of coconut.

**Chardonnay Reserve,** £22.50  
**Mountbridge** 175ml £5.75 / 250ml £7.65  
**Australia**  
Subtle light white peach and plums with a suggestion of coconut.

**Teliani No.8 Orange Wine** £29  
**Georgia**  
Interesting & complex layers of dried fruits and nutty flavours. From the birthplace of wine, this skin contact orange wine is a blend of four Georgian indigenous grapes.

**Pouilly-Fuissé Grande Reserve,** £60  
**Maillettes, France**  
Creamy and buttery with a lovely touch of oak. Rich but restrained.

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



## RED WINE

### SOFT & JUICY

**Barbera, The Rambler** £20.50  
Italy 175ml £5.25 / 250ml £7

Light and easy drinking cherry red from the rolling hills of Piemonte.

**Merlot, Pecking Order** £21.50  
South Africa 175ml £5.50 / 250ml £7.35

A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spice.

**Cabernet Sauvignon, Cape Heights** £24  
South Africa 175ml £6.15 / 250ml £8.15

Expressive Cabernet crammed full of varietal character and finesse.

**Douro, Baron Da Várzea** £29  
Portugal

Delicious, juicy brambly red from northern Portugal.

**Valpolicella 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, Finca de Oro** £23  
Spain 175ml £5.90 / 250ml £7.85

A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.

**Tempranillo, Mánon** £26  
Spain

Vibrant, ripe red packed with black cherry and forest fruit flavours

**Pinot Noir Gran Reserva, Novas** £27  
Chile

Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruit layered with earthiness.

**Rioja Gran Reserva, Ontañón (2005)** £48  
Spain

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** £23.50  
Australia 175ml £6 / 250ml £8

Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

**Malbec, Pablo y Walter** £26  
Argentina 175ml £6.65 / 250ml £8.85

Dangerously drinkable Mendoza Malbec laced with rich & vibrant fruit flavours.

**Zinfandel, Cline** £37  
USA

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

**Alpha Box & Dice, Mistress** £44  
Australia

Ripe and enticing aromas get the senses tingling, followed by full yet silky, juicy fruit flavours.

**Amarone Della Valpolicella Prá (2011) Italy** £79

An Amarone of unusual grace and purity from the celebrated Graziانو Prá – a sublime wine.

## 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** £54

**France**

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

**Veuve Clicquot Yellow Label** £75

**France**

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 La Cuvée Brut** £85

**France**

Delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours.

**Laurent Perrier Rosé** £110

**France**

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** £260

**France**

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

## SPARKLING WINE

**Prosecco, Vignana** £27

**Italy** 125ml £5

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** £31

**Italy**

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

**Cava Brut, Nature Reserva** £34

**Mas Macia. Spain**

Outstanding fizz from the Casanovas stunning family estate, close to Barcelona.

## ROSÉ WINE

**Pinot Rosé, Morajo** £20

**Italy** 175ml £5.15 / 250ml £6.85

Pale coral pink colour. Light, dry-ish & ideal for al fresco dining.

**White Zinfandel, Another Story** £22

**USA** 175ml £5.65 / 250ml £7.50

Crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours.

**Côtes de Provence Rosé, Edalise** £31

**France**

A stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines.

# ALCOHOL FREE

## ALCOHOL FREE BEER & CIDER

### DRAUGHT

**Brooklyn Alcohol Free 0.0%** £4.10

### BOTTLES

**Peroni Libera 0.0%** £5.20

**Heineken Alcohol Free 0.0%** £3.50

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

## ALCOHOL FREE WINES

**Nosecco, Sparkling Wine** £16.50  
Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.

**Sauvignon Blanc, White Wine** £19  
Flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity.

**Rosé** £19  
Aromas of ripe strawberries and sweet plum following through to a balanced palate.

**Shiraz, Red Wine** £19  
A very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket.

## 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 & Raspberry / Orange & Passion fruit.

**Fentimans Mixers** 200ml £3.30  
Tonic / Slimline Tonic / Pink Grapefruit Tonic / Valencia Orange Tonic / Connoisseur Tonic / Oriental Tonic / Ginger Ale / Ginger Beer

**Fevertree Elderflower Tonic** 200ml £3.30

**Fentimans Botanically Brewed** 275ml £4.30  
Ginger Beer / Sparkling Elderflower / Dandelion & Burdock / Rose Lemonade

**Mineral Water** 330ml £2.10 / 750ml £3.30  
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

# TEA & COFFEE

## TEA

**Traditional English**

**Earl Grey**

**Green Tea**

**Camomile**

**Peppermint**

**Fruit Teas**

all **£2.75**

## COFFEE

**Filter**

**£2.75**

**Espresso**

**£2.75**

**Double Espresso**

**£3**

**Cappuccino**

**£3**

**Flat White**

**£3**

**Macchiatto**

**£3**

**Cafe Latte**

**£3**

## HOT CHOCOLATE

**The Works**

**£3.60**

Chocolate and steamed milk with mini marshmallows and cream.

**After Eight**

**£4.60**

With Crème de Menthe and Baileys.

## LIQUEUR COFFEE

all **£4.75**

Strong, sweet coffee finished with fresh cream.

**Jameson Irish Coffee**

**Baileys Coffee**

**Tia Maria Coffee**

**Amaretto Coffee**

**Brandy Coffee**