



CASTLEFIELD
MANCHESTER

FOOD & DRINK

FOOD MENU

Sun - Thurs: 12noon - 9pm

Fri - Sat: 12noon - 10pm

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

SANDWICHES

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|---|--------------|---|--------------|
| Grilled Chicken Greek Wrap | £9 | Grilled Cheese (V) | £7 |
| Grilled chicken with roasted red peppers, pickled chilli, mixed leaves and feta in a warmed flatbread with a mint yoghurt dip. | | Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney. | |
| | | With crispy pancetta. | +£1 |
| Steak & Onion | £12 | Spiced Chickpea Falafel Wrap (Ve) | £8.50 |
| Pan-fried rump steak - with muscovado braised red onions, English mustard mayo, Black Bomber cheese sauce and rocket on toasted ciabatta - wow! | | With roasted red peppers, pickled vegetables, mixed leaves, sriracha vegan mayo in a warmed flatbread. | |
| Battered Fish | £8.50 | | |
| With home-made tartare sauce and cos lettuce on a brioche bun. | | | |
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DUKES SHARERS

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| Crispy Beef Lettuce Cups | £14 | Serrano Ham & Confit Garlic Flatbread | £6.50 |
| With Szechuan sauce, pickled vegetables, chilli and Japanese prawn crackers. | | With truffle bechamel, fior di latte and chilli honey. | |
| Popeye Nachos | £10 | Garlic & Rosemary Focaccia (V) | £6 |
| Creamed spinach, Parmesan and minced beef dip with 'nduja oil, jalapeños and tortillas. Give them a try! (They taste nicer than they sound.) | | Dukes Cheese & Pâté Board | £14 |
| Truffle & Parmesan Smashed Crispy Potatoes | £9 | Cambozola cheese and Double Gloucester Chive & Onion cheese, Brussels pâté and duck & orange pâté. Served with pickled onions, gherkins and crusty wholemeal loaf. | |
| Smashed crispy potatoes loaded with truffle mayonnaise and parmesan. | | | |
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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 dining tables in our serviced table area.

If you choose to pay it, please be assured that 100% of the tips go to our team. We believe it takes a whole group of amazing people to deliver a great dining experience - we hope you agree!

SMALL PLATES

Dynamite Prawns	£9.50	Bang Bang Cauliflower (VE)	£6
Tempura king prawns with sriracha and lemon crème fraîche.		Tempura cauliflower in a sweet & spicy buffalo sauce with vegan mayonnaise, lemon zest and sesame seeds.	
Sesame Soy Chicken Wings	£6/£11.50	Fondue Fries (V)	£4.50
With spring onion, chilli and ginger.		Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.	
King Prawn Spring Roll	£7	Garlic Bread	£4.50
With a sweet mirin, chilli & spring onion dip.		With butter (V)	£5
Padrón Peppers (Ve) (GF)	£3	With tomato (V)	£5.50
With rock salt.		With mozzarella (V)	
Tomato & Mozzarella Bruschetta (V)	£7		
With slow roasted heritage tomatoes, buffalo mozzarella, pesto and a rocket & basil salad. (Gluten Free option +£1 and Vegan option available)			

PIZZAS

All of our pizzas are handmade and baked directly on stone.

Mozzarella & Tomato Pizza (V)	£9.50	Pulled Chilli Chicken Pizza	£11.50
With fresh basil.	BOARD £24	With sticky plum sauce, fresh coriander and spring onion.	BOARD £27
(Gluten Free option +£1.50* and Vegan option available)		Wild Mushroom, Roasted Shallot & White Truffle Pizza (Ve)	£12
Add fresh Buffalo Mozzarella +£1.50 / +£4 BOARD		With wilted spinach, toasted pine nuts and vegan cheese.	
Spicy Sausage Pizza	£11.50	(Gluten Free option available +£1.50)	
With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream.	BOARD £27.50	Chicken Caesar	£11.50
(Gluten Free option available +£1.50*)		Confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade Caesar dressing (no tomato).	BOARD £27
Blue Cheese & Serrano Ham	£11.50		
Blue Stilton with serrano ham and red onion finished with rocket leaves and sun-blushed tomatoes.	BOARD £27.50		
(Gluten Free option available +£1.50*)			

*Gluten Free bases are not available for pizza boards.

PIZZA BOARDS

Perfect for sharing

All of our pizzas are available as large sharing boards.

MAINS

Hanging Chicken Kebab £14

With roasted pineapple, Padrón peppers and Huli-Huli sauce. Served with crispy potatoes, mixed salad, sour cream and warm flatbread.

Cider-battered Cod £15.75

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

Jerk Chicken Burger £13

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

Miso Sea Bass £19.50

With wild & jasmine rice, white miso and sesame pak choi, Japanese prawn crackers and sweet mirin & chilli dip.

Goats' Cheese & Chilli Squash Salad (V) £9.75

Chilli roasted squash with pomegranate, mixed leaves, candied walnuts and honey & brown butter dressing. (Gluten Free option available)

Proper Cheeseburger £12.75

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.

The Beyond Burger (Ve) £13.50

Plant based burger that looks and cooks like meat with vegan cheese, lettuce, pickles, lashings of sriracha mayo, served with sweet potato or skinny fries.

Malayan Chicken £15

Chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and chargrilled flatbread. (Gluten Free option available)

Also available with spinach & chickpeas **(Ve)** £11

STEAKS

8oz Sirloin £23

A juicy, full flavour steak with a firm texture, recommended medium-rare. With your choice of fries and house salad. (Gluten Free option available)

Peppercorn Sauce + £2

9oz Rib-eye £25.50

Well marbled and intensely flavoured, recommended medium. With your choice of fries and house salad. (Gluten Free option available)

SIDES

Chips (V) £3.50

Sweet potato, chunky or skinny.

Roast Cauliflower (V) £3.50

With Lancashire cheese sauce and rose harrisa

Chunky Coleslaw (V) £2.50

House Salad (V) £3.50

With a creamy French 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, carrot & swede mash, French beans and gravy. (Gluten Free option available)

AFTERS

All £3.50

Ice Cream Sundae

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

Sugar Coated Dough Balls

Sugar coated Italian fried dough balls with chocolate sauce.

DESSERTS

Chocolate Volcano (V)

£7

Warm chocolate pudding with a gooey chocolate fondant centre served with Longridge Farm's vanilla ice cream.

Sticky Toffee Pudding

£7

With butterscotch sauce, toasted pecans and Longridge Farm's vanilla ice cream. (Gluten Free option available)

Blueberry & Almond Frangipane

£7

With a blueberry compôte and vanilla mascarpone.

Lime & Coconut Cheesecake

£7

With mango purée, flaked coconut and raspberry sorbet

Dark Chocolate & Clementine Torte (Ve) (GF)

£8

With vegan vanilla ice cream.

SUNDAY

Available every Sunday from 12pm.

Roast Rump of Beef

£15

With home-made Yorkshire pudding, mashed potatoes, roast potatoes, carrot & swede mash, creamed spring greens, French beans and gravy. (Gluten Free option available)

Lancashire Cheese & Onion Pie (V)

£13.50

With mashed potatoes, roast potatoes, carrot & swede mash, creamed spring greens, French beans and veggie gravy.

Roast Chicken Breast

£14

With confit garlic & apricot nut stuffing, mashed potatoes, roast potatoes, carrot & swede mash, creamed spring greens, French beans and gravy.

Lentil and Spinach Pie (Ve)

£11.50

Vegan shortcrust pastry with lentils, kidney beans and wild mushrooms, served with roast potatoes, cauliflower, french beans and veggie gravy.

Slow Roasted Porchetta

£15

With confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, carrot & swede mash, 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

Blackberry Mojito **£8.50**

A fresh twist on the mojito using blackberry liqueur, Bacardi rum, and fresh seasonal winter berries muddled with fragrant mint and finished with soda.

Porn Star Martini **£9**

Everyone's guilty pleasure! Vanilla vodka, pineapple juice, passion fruit liqueur and citrus, with a side shot of prosecco.

Coco Loco **£8**

A twist on the classic piña colada, blending melonade and coconut, pineapple and rum.

Rhubarb & Ginger Spritz **£8**

A beautiful balance of rhubarb gin, orange liqueur, sugar, and lime topped with ginger ale to finish.

Mango Rum Punch **£8.50**

Bacardi Carta Blanca and triple sec shaken with mango purée, pineapple, lime and grenadine.

Mancunian Iced Tea **£9**

The classic taste of dandelion & burdock brought to life with tequila, vodka, gin and orange liqueur.

Gin Berry Crush **£8.50**

A fruity gin sour with a kick! Blackberry liqueur and Tanqueray gin balanced with pomegranate and cranberry.

GIN & TONIC

Malfy Rosa

A bright and refreshing flavoured gin.

TONIC Franklin & Son tonic
SERVE Cucumber wheels

£7.70

Opihr Gin

Oriental spiced dry gin.

TONIC Franklin & Son rosemary tonic
SERVE Orange twist

£7.80

Tanqueray Sevilla

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

TONIC Franklin & Son Sicilian lemon tonic
SERVE Orange twist

£7.60

Manchester Gin

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

TONIC Franklin & Son Indian tonic water
SERVE Lemon peel & rosemary

£8.50

Whitley Neill

Rhubarb & ginger gin a firm favourite among the Whitley Neill range.

TONIC Franklin & Son Indian tonic water
SERVE Lemon & mint

£7.20

BEER & CIDER

DRAUGHT BEER

San Miguel Lager 5%	£5.40	Albert's Brew	£5.10
Carlsberg Lager 3.8%	£4.75	Our bespoke, locally brewed gluten free beer. Please ask at the bar for more details.	
Birra Moretti 4.6%	£5.85	Guinness 4.2%	£6
Bootleg American Pale Ale 4.5%	£5.30		

BOTTLED BEER

LAGER

Heineken 5%	£4.75
Birra Moretti 4.6%	£5.10
Budweiser 4.8%	£4.60
Asahi 5.0%	£4.85
Peroni 5.1%	£4.90
Estrella Damm 4.6%	£4.70
Sol 4.5%	£4.40
Blue Moon 5.4%	£5.30

IPA

Brewdog Punk 5.6%	£5.90
Goose Island 5.9%	£6.20

CIDER

Somersby Cider 4.5%	draught pint £4.80	Rekorderlig	500ml £6.40
Old Mout 4.0% Berries and cherries.	draught pint £6.10	Strawberry & Lime 4.5% / Passion fruit 4.0%	
Magners 4.5%	500ml £5.80	Old Mout 4% Kiwi & Lime	500ml £6

WINE

CHAMPAGNE

Louis Régnier Grande Réserve Brut £64
France

A soft Champagne, balancing bright pear and apple fruits with a crisp edge and great freshness.

Louis Régnier Grande Réserve Rosé Brut £67
France

A raspberry-pink, fragrant redcurrant and strawberry delight. Supple and fruity, this a fabulous Pink Champagne great for all occasions.

Veuve Clicquot Yellow Label £85
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 £97
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 £130
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 £330
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 £30
Italy 125ml £5.50

Stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region; light and elegant with a lovely fresh aroma of pears.

Pink Prosecco, Dolci Colline £32
Italy

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

Amaluna, Emiliana, NV, £37
Chile

Emiliana's warm climate vineyards comes through in a fresh pineapple nose over a biscuity palate with a touch of fresh apricot.

ROSÉ WINE

Pinot Rosé, Vignana £22.50
Italy 175ml £5.75 / 250ml £7.65

Refreshingly crisp, dry rose with notes of citrus and redcurrant.

White Zinfandel, Another Story £23
USA 175ml £5.90 / 250ml £7.85

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

Edalise, Côtes de Provence Rosé £33
France

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

Whispering Angel, Côtes de Provence Rosé £55
France **Magnum £110**

The world's most glamorous rosé. Fresh red berry fruit characteristics with a floral nose.

WHITE WINE

DRY & CRISP

Viura, Castillo de Piedra £20.50
Spain 175ml £5.25 / 250ml £7
Hints of white flowers and tropical fruit.

Pinot Grigio, Morajo £22.50
Italy 175ml £5.75 / 250ml £7.65
Fresh ripe yellow plum with floral notes.

Sauvignon Blanc, Sierra Grande £24.50
Chile 175ml £6.25 / 250ml £8.35
Packed with lemon and kiwi fruit flavours.

Verdejo La Vivienda Spain £24
A zesty white with lemon and lime flavours and a soft finish. An authentic taste of Spain, from one of Spain's most dynamic regions.

Gavi, 'La Lancelotta', £29
Piemonte Italy 175ml £7.40 / 250ml £9.85
Notes of perfumed green apples, grapefruit and sweet spices.

Sauvignon Blanc, Cloud Factory £29
New Zealand
Stone fruit and minerals with flavours of guava and lime.

Chablis, Domaine De La Motte France £44
Text-book Chablis packed with mouth-watering citrus flavours.

FRUITY & AROMATIC

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

Grüner Veltiner, Franz & Friends 2021 £37
Austria
Fresh and appealing with stone fruit, green apple and lightly exotic characters.

Albariño, Vila Nova Portugal £24
Bright and zesty with textural stone fruit and an appealing softness.

Picpoul De Pinet, Cuvée Thetis France £25.50
Dry and light-bodied with a good balance of fruit and freshness.

Bacchus, Henners Gardner Street England £43
A wine full of charm and big juicy, fruity zest - the best English white around.

RICH & CREAMY

Kleindal Chenin Blanc, £22
Robertson Valley. South Africa
Typical fruit aromas and a zesty fresh palate which is light bodied and easy drinking with a crisp finish.

Chardonnay Reserve, £24
Mountbridge 175ml £6.15 / 250ml £8.15
Australia
Subtle light white peach and plums with a suggestion of coconut.

House of Beja, Branco Portugal £28
An aromatic evolution of dried flowers and orange blossom with a touch of pineapple.

Vallet Frères, Bourgogne Blanc 2020 £56
France
Beautifully balanced and classic white Burgundy, with a restrained, mineral palate and a creaminess to the nose

RED WINE

SOFT & JUICY

Tempranillo, Castillo de Piedra £22.50
Spain 175ml £5.75 / 250ml £7.65
Light and fruity with a touch of spice on the finish.

Merlot, Pecking Order £24
South Africa 175ml £6.15 / 250ml £8.15
A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spice.

Cabernet Sauvignon, Cape Heights £25
South Africa 175ml £6.40 / 250ml £8.50
Expressive Cabernet crammed full of varietal character and finesse.

Gamay, Uva Non Grata, France £29
Bouncy, crunchy gamay packed with fresh, primary fruit aromas and delicious soft red berry flavours.

Valpolicella Ripasso, Folonari. Italy £32
Black cherry, damson and hints of dried fruit lead with a lingering warm spiced finish

SMOOTH & FRUITY

Rioja, Finca de Oro £25.50
Spain 175ml £6.50 / 250ml £8.65
A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.

Monastrell Organic, Galeam Spain £31.50
Pronounced dark fruit aromas of ripe blackcurrants and plum with hints of black pepper.

Pinot Noir Gran Reserva, Novas Chile £28
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 Spain £50
Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long with the purity of fruit conveying real elegance.

CHUNKY & INTENSE

Shiraz, Soldier's Block £25.50
Australia 175ml £6.50 / 250ml £8.65
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

Malbec, Turno de Noche £28
Argentina 175ml £7.15 / 250ml £9.50
Dangerously drinkable Mendoza Malbec laced with rich & vibrant fruit flavours.

Zinfandel, Cline USA £41
Classic Californian Zinfandel. Ripe, luscious fruit, big and bold. A juicy red that doesn't disappoint.

Living Roots, Depths of the Earth Australia £44
Like a good soil profile, these diverse varieties come together to form a quietly complex wine.

Amarone De Valpolicella Montresor £67
A generous and complex style of Amarone combining rich dried fruit characters with freshness and balance

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

ALCOHOL FREE

ALCOHOL FREE BEER & CIDER

BOTTLES

Peroni Libera 0.0% £4.20

Heineken Alcohol Free 0.0% £4.10

Old Mout Alcohol Free Cider 0.0% £4.40
Berries & Cherries

Nemo Low Alcohol IPA 0.5% £4.90
Gluten free.

DRAUGHT

Brooklyn Alcohol Free 0.0% £4.60

ALCOHOL FREE WINE

Nosecco, Sparkling Wine £18.50

Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.

Sauvignon Blanc, White Wine £20

Flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity.

Rosé £20

Aromas of ripe strawberries and sweet plum following through to a balanced palate.

Shiraz, Red Wine £20

A very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket.

VIRGIN COCKTAILS

Raspberry & Mint Fizz £3.50

Blended sweet raspberries and muddled fresh mint, topped with soda and fresh lemon juice.

Mango Refresher £3.50

Pineapple and mango shaken with rich vanilla and lime.

SOFT DRINKS

Frobishers Fusion £3.25

Apple & Raspberry / Orange & Passion fruit.

Franklin & Son Mixers 200ml £3.20

Tonic / Light Tonic / Elderflower & Cucumber Tonic / Sicilian Lemon Tonic / Rosemary & Black Olive Tonic / Rhubarb & Hibiscus Tonic / Ginger Ale

Franklin & Sons 275ml £4.20

Brewed Beverages

Ginger Beer / Sparkling Elderflower / Dandelion & Burdock / Pressed Raspberry

Mineral Water 330ml £2.40 / 750ml £3.60

Sparkling / Still

Bottled Coke £3.40

Bottled Coke Zero £2.90

Bottled Diet Coke £2.60

Red Bull £4.40

Red Bull Sugar-Free £4.10

Appletiser £2.80

TEA & COFFEE

COFFEE

Americano	£2.75
Espresso	£2.75
Double Espresso	£3
Cappuccino	£3
Flat White	£3
Macchiatto	£3
Cafe Latte	£3

LIQUEUR COFFEE **all £4.75**

Strong, sweet coffee finished with fresh cream.

Jameson Irish Coffee

Baileys Coffee

Tia Maria Coffee

Amaretto Coffee

Brandy Coffee

TEA

all £2.75

Traditional English
Earl Grey
Green Tea
Fruit Tea
Peppermint Tea

HOT CHOCOLATE

The Works

£3.60

Chocolate and steamed milk with mini marshmallows and whipped cream.

After Eight

£4.60

With Crème de Menthe and Baileys.



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