

SNACKS

Frickles (ve) Vegan mayo.	£2.95
Marinated Nocellara Olives (ve, gf) Toasted almonds, herb oil.	£3.95
Red Onion & Mozzarella Garlic Bread (v)	£3.50
Baked Garlic Dough Balls (v)	£2.95
Mixed Dip Plate (v) Choose three from the following: Hummus; tzatziki; roast pepper salsa; borani bademjan (aubergine & yoghurt dip); guacamole. Served with our own flat bread. Extra dips — £1.50 Extra flatbread — £1.50	£8.25 (large) £5.75 (small)

STARTERS

Soup du Jour (v) Home baked bread & Jersey butter.	£4.95
HOME Whitebait Citrus aioli, lemon, crispy seaweed.	£6.75
Cauliflower Buffalo Wings (v, ve) Spiced ginger beer batter. Buffalo dip (very spicy). Sour cream & chive dip or vegan mayo.	£6.25
Chicken Wings (gf) Choose your flavour: Buffalo (very spicy). Back Yard Barbecue.	£6.50
HOME Baked Mushroom (v) Portobello mushroom, garlic, thyme, butter, Henderson's Relish, Tabasco, rocket, bread for dipping.	£6.25

SALADS & BUDDHA BOWLS

North African Buddha Bowl (ve, gf) Spiced chickpeas, garlic roasted broccoli, courgette, yellow pepper, spinach, kale, seeds, pomegranate, citrus-fresh herb-maple dressing.	£9.75
HOME Superfood Salad (v, gf) Quinoa, feta, peas, broccoli, cucumber, kale, alfalfa, seeds, maple & wholegrain mustard dressing. Add Cajun chicken — £2.95 Add Cajun fried halloumi — £2.95 Add tandoori mackerel — £2.95 Add vegan fried chicken — £2.95	£9.75
Sticky Beef Salad Watercress, pepper, chilli, spring onion, roast peanuts, sesame seeds, cherry tomatoes.	£10.75
Formaggio di Capra Salad (v) Goat's cheese, sun-blushed tomatoes, red peppers, rocket, pine nuts, sun-blushed tomato dressing on onion bread bruschetta.	£10.75

BRUNCH & BUTTIES AVAILABLE UNTIL 16:00

Tostada Toasted bloomer, tomato pulpa, garlic, free-range fried eggs, Serrano ham, Manchego.	£7.95
BLT Brioche, bacon, lettuce, tomato, mayonnaise, chips.	£6.50
Falafel Pita (v) Falafel, rocket, chilli, pickled red cabbage, yoghurt & mint.	£6.50
Soup & Sandwich (v) Choose BLT or Falafel Pita with a bowl of today's soup.	£7.95

MAINS

Wild Mushroom & Puy Lentil Shepherd's Pie (v, gf) Savoy champ mash, smoked cheddar, mushy peas. (vegan option available)	£10.75
Special Fried Chicken Marinated in buttermilk & coated in Cajun spice. Chips, coleslaw, barbecue sauce.	£11.95
Vegan Fried Chicken (ve) Cajun spiced seitan, chips, vegan slaw, BBQ sauce.	£11.95
HOME Fish & Chips Silver Street beer batter, chunky chips, mushy peas & our own tartare sauce.	£12.95
Beef Short Rib Ragù Tagliatelle, shaved Gran Moravia, rocket (contains pancetta).	£10.95
Jack Fruit Ragù (v, ve option available) Tagliatelle, shaved Gran Moravia, rocket.	£10.75
Fennel & Chilli Pork Ribs Couscous.	£10.95
BURGERS & SANDWICHES	
HOME Beef Burger Brioche bun, tomato, lettuce, mayonnaise, our house relish & chips. Make it a double for an extra — £2.50	£10.95
Beyond Meat Burger (ve) Plant based burger, vegan bun, tomato, lettuce, vegan mayo, house relish, chips.	£11.95
Burger Additions Add halloumi — £1.95 Add mature cheddar cheese — £1.50 Add vegan cheese — £1.50 Add BBQ jack fruit — £1.00 Add beef short rib — £1.95 Add bacon — £1.00 Upgrade chips to sweet potato wedges — £1.50	
Honey & Soy Chicken Bao Buns Marinated chicken thigh, bao buns, pickled oriental slaw.	£10.50
SIDES	
Red Onion & Mozzarella Garlic Bread (v)	£3.50
Baked Garlic Dough Balls (v)	£2.95
House Salad (v)	£3.75
Steamed & Buttered Vegetables (v)	£3.50
Cajun Sweet Potato Wedges (v) Sour cream & chive dip.	£5.75
Chips (v) We salt our chips, ask your server if you'd like them plain or... Add Gran Moravia cheese — £1.00 Add garlic & herb butter — £1.00 Add beef short rib — £1.95	£3.50

WORKERS' LUNCH*

MONDAY - FRIDAY UNTIL 16:00

Any pizza, Buddha bowl or salad with a drink Choose from soft drink / small glass of house wine / half pint Dortmunder / half pint HOME / hot drink.	£8.95
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*Not available in conjunction with other discounts.

PIZZAS

Margherita (v) Mozzarella, oregano, tomato base.	£7.95
Florentina (v) Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.	£9.75
Four Seasons Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.	£9.75
La Reine Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base.	£10.25
Greek Lamb  Slow cooked lamb, feta, olives, red onion, yoghurt-mint dressing, pomegranate, garlic oil base, mozzarella. A donation of 50p is made to the Pay It Forward Fund on your behalf.	£11.25
Formaggio di Capra (v) Goat's cheese, roast peppers, sun-blushed tomatoes, mozzarella, tomato base.	£9.95
Roast Vegetable (ve)  Aubergine, courgette, red onion, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese). A donation of 50p is made to the Pay It Forward Fund on your behalf.	£10.25
Buffalo Chicken Chicken thigh strips, red onion, mozzarella, sour cream & chive dip, aged jalapeño sauce base (very hot).	£10.95
Crab, King Prawn & Asparagus Crème fraîche base, mozzarella, lemon wedge.	£12.75
Italian Hot Mozzarella, salami Milano, 'nduja, jalapeños, tomato base.	£10.95
Artichoke & Wild Mushroom (ve) Artichoke, wild mushrooms, sun-blushed tomatoes, truffle oil, tomato base (no cheese).	£10.95
Gluten free base Vegan cheese	add £1.75 add £1

EXTRAS Add a little extra to your pizza

Premium ingredients Buffalo chicken, slow cooked lamb, king prawns, Picos Blue cheese, artichokes, sliced chorizo, tandoori mackerel, Serrano ham, smoked salmon, beef short rib, wild mushrooms.	£1.95
All other ingredients	£1.50

SUNDAY DINNER

SUNDAYS 12:00-21:00

Get here early. Sometimes we run out!

28 Day Aged Eye of Topside Beef

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.

Seasonal Roast

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, savoy cabbage with pancetta & cream, Yorkshire pudding, red wine gravy.

Nut Roast (v)

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.

(v) vegetarian,
(ve) vegan,
(gf) gluten free



All our chicken is certified halal.

All of our ingredients are sourced from local suppliers & we do not use any genetically modified ingredients or produce.

Please ask your server for allergen information.

Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens.

A discretionary service charge of 10% will be added to all parties of six or more.

Ask your server for this week's desserts.

CAFEBAR

WINE

WHITE	125ml/175ml/250ml/bottle
The Rambler White, Western Cape, South Africa (12%) <i>Packed with tangy fruits and lovely blossom notes.</i>	£3.35/£4.85/£6.60/£19
Fauno Viura/Sauvignon Blanc, Valencia, Spain (11.5%) <i>Full of fresh peach and orange citrus aromas from the sunny east coast of Spain.</i>	£3.40/£5/£6.70/£20
The Last Stand Chardonnay, South East Australia (12.5%) <i>vegan</i> <i>Pure unoaked Aussie Chardonnay full of white flowers, citrus and spice.</i>	£3.50/£5.30/£7.00/£21
Mastri Vernacoli Pinot Grigio, Trentino, Italy (12.5%) <i>vegan</i> <i>Pinot Grigio from Trentino DOC, it's a step above the rest.</i>	£3.90/£5.75/£7.80/£23
Vila Nova Vinho Verde, Portugal (11.5%) <i>vegan</i> <i>Recently voted the best Vinho Verde in the world, a must try!</i>	£3.90/£5.75/£7.80/£23
The Cloud Factory Sauvignon Blanc, Marlborough, New Zealand (13.5%) <i>What would we do without Marlborough Sauvignon... well you don't have to worry about that here.</i>	£4.20/£6.25/£8.40/£25
Domaine de Vedilhan Serica Viognier, Pays d'Oc, France (13.5%) <i>vegan</i> <i>Jancis Robinson likened this wine to a Condrieu, only much more affordable.</i>	£27
La Val Finca Arantei Albariño, Rias Baixas, Spain (12.5%) <i>vegan</i> <i>Albariño from a single vineyard is a rare thing, so with this wine you're in for a special treat!</i>	£30

RED	125ml/175ml/250ml/bottle
The Rambler Barbera, Italy (13.5%) <i>vegan</i> <i>How is this wine this good for this price! Barbera is a light red that's perfect for pizzas and pastas.</i>	£3.35/£4.85/£6.60/£19
Borsao Garnacha, Campo de Borja, Spain (13.5%) <i>A multi award winning wine that is deep, rich and packed with dark fruits.</i>	£3.40/£5/£6.70/£20
Peculiar Mr Pat Merlot, South East Australia (13.5%) <i>vegan</i> <i>Check out internet sensation Patrick the Wombat, now also famous on this beautiful bottle of smooth and fruity Merlot.</i>	£3.50/£5.30/£7.00/£21
Sierra Grande Pinot Noir, Valle Central, Chile (13%) <i>vegan</i> <i>A delicate and elegant Pinot Noir with ripe fruit flavours of wild strawberry and plum.</i>	£3.90/£5.75/£7.80/£23
Benjamin Malbec, Mendoza, Argentina (13%) <i>vegan</i> <i>A bright and intense Malbec from the high-altitude vineyards of Mendoza.</i>	£4/£6.10/£8.10/£24
Artesa Organic Rioja, Spain (14%) <i>vegan</i> <i>Lovely organic Rioja from a 5th generation family owned winery.</i>	£26

ROSÉ	125ml/175ml/250ml/bottle
Rame Rosado, Campo de Borja, Spain (13.5%) <i>Ripe cherry and strawberry aromas, delicious and fresh.</i>	£3.35/£4.85/£6.60/£19
Another Story White Zinfandel Rosé, California, USA (11%) <i>Just like strawberry ice cream, sweet and luscious.</i>	£3.40/£5/£6.70/£20
Boutinot 'Les Cerisiers', Côtes du Rhône Rosé, Rhone, France (12.5%) <i>vegan</i> <i>An elegant, truly gastronomic Provence style rosé from the Southern Rhône.</i>	£23

FORTIFIED & DIGESTIF	75ml/125ml
Fernando de Castilla, Classic Cream, Jerez, Spain NV (17% abv) <i>This Classic Cream is produced from an aged Oloroso sweetened with 20% PX.</i>	£3.75/£4.75
Fernando de Castilla, Antique PX, Jerez, Spain NV (15%) <i>A must try (aren't they all?). Truly one of the world's greatest wines.</i>	£5.75/£8.50
Wiese & Krohn, Colheita Port, Douro, Portugal (21%) <i>A work of art – beautifully aged (for more than 30 years) tawny port. Special.</i>	£8.50/£12.50

FIZZ	125ml/bottle
Durello Spumante Brut 'Palladiano', Veneto, Italy (11.5%) <i>vegan</i> <i>This is what the locals drink in Venice, why shouldn't we! Crisp dry and full of citrus notes.</i>	£5.50/£25
Versetto Prosecco, Extra Dry, Italy (11.5%) <i>vegan</i> <i>This Prosecco gives lovely honeyed notes along with fresh orchard fruits.</i>	£6/£27
Mirame Cava Brut Selección, Penedes, Spain (11.5%) <i>vegan</i> <i>Mirame means 'look at me' in Spanish. This is a stylish Cava, with elegance and finesse.</i>	£27
Guy Laforge Brut, Champagne, France (12.5%) <i>vegan</i> <i>A complex and delicious Champagne from the vineyards of Ay, this fizz is aged between 2-3 years on the lees.</i>	£43

BEER	
CASK ALES	½ pint/pint
HOME (4.0%)	£2/£4
Silver Street Session (3.9%)	£2.10/£4.20
Timothy Taylor Landlord (4.3%)	£2.40/£4.80
Guest Ale... Ask your server.	From £2.20/£4.40

We have a wide selection of real ales, bottled beers, ciders & spirits.

Please ask your server for our drinks menu.

COCKTAILS

SHORT	
Espresso Martini <i>Absolut Vanilla, Kahlua, Hazelnut Syrup, Double Espresso.</i>	£7.75
Vesper Martini <i>Belvedere Vodka, Tanqueray Gin, Lillet Blanc, Lemon Twist.</i>	£8.75
Manhattan <i>Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters.</i>	£8.75
Boulevardier <i>Bulleit Rye, Campari, Lillet Rouge, Orange Twist.</i>	£8.75
Negroni <i>Campari, Beefeater Gin, Lillet Rouge.</i>	£7.75

SOUR	
Margarita <i>Olmecca Tequila, Cointreau, Fresh Lime, Gomme Syrup. Salted?</i>	£7.75
Daiquiri – Classic / Raspberry / Strawberry <i>Havana Club 3 Años, Fresh Lime, Gomme Syrup. (Chambord / Strawberry Bols).</i>	£7.75
Amaretto Sour <i>Disaronno Amaretto, Fresh Lemon Juice, Gomme Syrup, Bitters.</i>	£7.75
Whiskey Sour <i>Bulleit Bourbon, Fresh Lemon Juice, Demerara Syrup, Bitters.</i>	£8.75

LONG	
Mojito – Classic / Raspberry / Strawberry <i>Havana Club 3 Años, Gomme Syrup, Fresh Mint, Fresh Lime. (Chambord / Strawberry Bols).</i>	£7.75
Manchester Mojito <i>Old J Spiced Rum, Gomme Syrup, Fresh Mint, Fresh Lime.</i>	£7.75
Bloody Mary <i>Absolut Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.</i>	£7.75

FIZZ	
Elderflower Gin Fizz <i>Mr Fitzpatrick's Elderflower Cordial, Beefeater Gin, Durello.</i>	£7.50
Aperol Spritz <i>Aperol, Durello, Soda.</i>	£7.50
Bellini <i>Durello – Peach / Strawberry / Raspberry.</i>	£7.50

NON-ALCOHOLIC COCKTAILS	
Apple & Eve <i>Mr Fitzpatrick's Bramley Apple & Elderflower Cordial, Fresh Mint, Fresh Lime, Apple Juice, Dash Soda.</i>	£4.45
Berry Burst <i>Raspberry & Strawberry Purée, Fresh Lemon Juice, Apple Juice, Gomme Syrup, Dash Soda.</i>	£4.45
Strawberry Cream Soda <i>Strawberry Purée, Fresh Lime Juice, Vanilla Syrup, Home Made Cream Soda.</i>	£4.45

GIN PERFECT SERVES	
<i>Served with Fever-tree Indian Tonic, Fruit and Botanicals designed to enhance the gin's specific flavour profile. (Slimline Tonic also available)</i>	
Manchester Gin <i>Orange Twist, Fresh Rosemary.</i>	£7.75
Manchester Raspberry <i>Fresh Mint Sprig.</i>	£7.75
Manchester Three Rivers <i>Orange Twist, Fresh Rosemary, Cardamom Pods.</i>	£7.75
Forest Gin <i>Grapefruit Twist, Fresh Rosemary.</i>	£8.75
Bathtub <i>Orange Twist, Juniper Berries, Cinnamon.</i>	£8.75
Hendrick's <i>Cucumber, Juniper Berries.</i>	£6.75
Sipsmith <i>Lemon Twist, Juniper Berries.</i>	£7.45
Tanqueray 10 <i>Fresh Pink Grapefruit, Juniper Berries.</i>	£7.45
Monkey 47 <i>Lime Twist, Cinnamon, Cardamom Pods.</i>	£8.75
Bloom <i>Fresh Pink Grapefruit, Ginger.</i>	£7.45

MINERALS	
Fentimans 275ml <i>Victorian Lemonade, Ginger Beer, Dandelion & Burdock, Elderflower, Mandarin & Seville Orange.</i>	£2.90
San Pellegrino 330ml <i>Limonata, Aranciata, Aranciata Rossa, Limone E Menta.</i>	£2.70
Cola/Diet Cola/Lemonade	£2.10
Coke/Diet Coke 330ml	£2.90
Tonic/Slimline Tonic/Ginger Beer/Tomato Juice 125ml	£2
Mineral Water – Still/Sparkling 330ml	£2
Glass of Juice <i>Orange, pineapple, cranberry, apple.</i>	£2

CAFEBAR