

## SNACKS

Marinated Nocellara Olives <i>(ve, gf)</i> <i>Toasted almonds, herb oil.</i>	£4.25
Baked Garlic Dough Balls <i>(v)</i>	£3.50
Mixed Dip Plate <i>(v)</i> Choose three from: <i>Hummus; tzatziki; roast pepper salsa; borani bademjan (aubergine &amp; yoghurt dip); guacamole. Served with our own flat bread.</i> Extra dips — £1.50 Extra flatbread — £1.50	£8.50 <i>(large)</i> £5.95 <i>(small)</i>

## STARTERS

Soup du Jour <i>(v)</i> <i>Home baked bread &amp; Jersey butter.</i>	£5.25
HOME Whitebait <i>Citrus aioli, lemon, crispy seaweed.</i>	£6.95
Cauliflower Buffalo Wings <i>(ve)</i> <i>Spiced ginger beer batter. Buffalo dip (very spicy). Sour cream &amp; chive dip or vegan mayo.</i>	£6.55
Haitian Chicken Wings <i>Sour cream</i>	£6.75
Back Yard Barbecue Chicken Wings <i>Aioli</i>	£6.75
HOME Baked Mushroom <i>(v)</i> <i>Portobello mushroom, garlic, thyme, butter, Henderson's Relish, Tabasco, rocket, bread for dipping.</i>	£6.50
Chana Saag Pani Puri <i>(ve)</i>	£5.25
Lamb & Pea Keema Pani Puri <i>with kachumber, coriander chutney, tamarind water.</i>	£5.25
Burnt Aubergine <i>(ve)</i> <i>Tahini (vegan) yoghurt, chilli, pine nuts, pomegranate, harissa oil</i>	£6.50

## SALADS & BUDDHA BOWLS

North African Buddha Bowl <i>(ve, gf)</i> <i>Spiced chickpeas, garlic roasted broccoli, courgette, yellow pepper, spinach, kale, seeds, pomegranate, citrus-fresh herb-maple dressing.</i>	£9.95
HOME Superfood Salad <i>(v, gf)</i> <i>Quinoa, feta, peas, broccoli, cucumber, kale, alfalfa, seeds, maple &amp; wholegrain mustard dressing.</i> Add Cajun chicken — £2.95 Add Cajun fried halloumi — £2.95 Add tandoori mackerel — £2.95 Add vegan fried chicken — £2.95	£9.95
Haitian Chicken Salad <i>Mango, rocket, watercress, pearl peppers, cherry tomatoes, red onion, herb dressing.</i>	£11.95
Formaggio di Capra Salad <i>(v)</i> <i>Goat's cheese, sun-blushed tomatoes, red peppers, rocket, pine nuts, sun-blushed tomato dressing on onion bread bruschetta.</i>	£11.50

## BRUNCH & BUTTIES AVAILABLE UNTIL 16:00

Tostada <i>Toasted bloomer, tomato pulpa, garlic, free-range fried eggs, Serrano ham, Manchego.</i>	£8.25
BLT <i>Brioche, bacon, lettuce, tomato, mayonnaise, chips.</i>	£7.50
Soup & Sandwich <i>(v)</i> Choose BLT or falafel sub with a bowl of today's soup.	£8.95
Shakshouka <i>(v, ve without egg)</i> <i>Braised tomato, basil &amp; chilli baked with free-range eggs, garlic focaccia.</i>	£9.95
Falafel 'Meatball' Sub <i>(ve)</i> <i>Hummus, rocket, chilli, rough salsa, sub roll, chips.</i>	£8.25

## MAINS

Special Fried Chicken <i>Marinated in buttermilk &amp; coated in Cajun spice. Chips, coleslaw, barbecue sauce.</i>	£12.95
Vegan Fried Chicken <i>(ve)</i> <i>Cajun spiced seitan, chips, vegan slaw, BBQ sauce.</i>	£12.95
HOME Fish & Chips <i>Silver Street beer batter, chunky chips, mushy peas &amp; our own tartare sauce.</i>	£13.25
Brazilian Portobello Mushroom Steak <i>Butterbean mash, Chipotle &amp; tomato, chimichurri</i>	£9.95
Salt Beef Hash <i>Poached egg, crisp Irish dry cured smoked bacon, HOME Pickled Red Cabbage</i>	£10.25
Suquet de Peix (Catalan fish stew) <i>Hake, clams, mussels, prawns, Tomato, anise liqueur, pickled fennel.</i>	£12.25
Braised Beef Feather Blade <i>Pommes Anna potatoes, pickled Shimeji mushrooms, buttered kale, Madeira jus.</i>	£13.95
Mejadra <i>Spiced Persian rice, lentil &amp; fried onion pilaf with:</i>	
Harissa Chicken <i>tahini (vegan) yoghurt, harissa oil. OR</i>	£12.75
Burnt Aubergine <i>(ve)</i> <i>tahini (vegan) yoghurt, tomato and chilli.</i>	£12.50
Burger Additions Add halloumi — £1.95 Add mature cheddar cheese — £1.50 Add vegan cheese — £1.50 Add salt beef — £1.95 Add bacon — £1.00 Upgrade chips to sweet potato wedges — £1.50	
Beyond Meat Burger <i>(ve)</i> <i>Plant based burger, vegan bun, tomato, lettuce, vegan mayo, house relish, chips.</i>	£11.95
Beyond Meat Burger <i>(ve)</i> <i>Plant based burger, vegan bun, tomato, lettuce, vegan mayo, house relish, chips.</i>	£12.95

## BURGERS & SANDWICHES

HOME Beef Burger <i>Brioche bun, tomato, lettuce, mayonnaise, our house relish &amp; chips.</i> Make it a double for an extra — £2.50	£11.95
Beyond Meat Burger <i>(ve)</i> <i>Plant based burger, vegan bun, tomato, lettuce, vegan mayo, house relish, chips.</i>	£12.95
Bajan Chicken Cutter <i>Bajan spiced char grilled chicken thigh, salt bread, gem lettuce, beef tomato, lime mayo.</i>	£11.50
Bajan Red Snapper Cutter <i>Bajan spiced, fried red snapper, salt bread, gem lettuce, beef tomato, lime mayo.</i>	£12.50

## SIDES

Baked Garlic Dough Balls <i>(v)</i>	£2.95
House Salad <i>(v)</i>	£3.75
Steamed & Buttered Vegetables <i>(v)</i>	£3.50
Cajun Sweet Potato Wedges <i>(v)</i> <i>Sour cream &amp; chive dip.</i>	£5.75
Chips <i>(v)</i> <i>We salt our chips, ask your server if you'd like them plain or...</i> Add Gran Moravia cheese — £1.00 Add garlic & herb butter — £1.00 Add salt beef — £1.95	£3.50

## WORKERS' LUNCH\*

MON-FRI UNTIL 16:00

Any pizza, Buddha bowl or salad with a drink	£9.95
<i>Choose from soft drink / small glass of house wine / half pint Dortmund / half pint HOME / hot drink.</i>	
*Not available in conjunction with other discounts.	

## PIZZAS

Margherita <i>(v)</i> <i>Mozzarella, oregano, tomato base.</i>	£8.50
Florentina <i>(v)</i> <i>Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.</i>	£10.25
Four Seasons <i>Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.</i>	£10.25
La Reine <i>Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base.</i>	£10.95
Greek Lamb  <i>Slow cooked lamb, feta, olives, red onion, yoghurt-mint dressing, pomegranate, garlic oil base, mozzarella.</i> A donation of 50p is made to the Pay It Forward Fund on your behalf.	£11.50
Formaggio di Capra <i>(v)</i> <i>Goat's cheese, roast peppers, sun-blushed tomatoes, mozzarella, tomato base.</i>	£10.50
Roast Vegetable <i>(ve)</i>  <i>Aubergine, courgette, red onion, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese).</i> A donation of 50p is made to the Pay It Forward Fund on your behalf.	£10.50
Creole Crab & Prawn <i>Cajun tomato base, pepper, red onion, n'duja, mozzarella.</i>	£13.50
Back Yard Barbeque Salt Beef <i>Jalapeños, red onion, smoked cheddar, mozzarella, (bbq base).</i>	£10.95
Italian Hot <i>Mozzarella, salami Milano, 'nduja, jalapeños, tomato base.</i>	£10.95
Artichoke & Wild Mushroom <i>(ve)</i> <i>Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base (no cheese).</i>	£11.20
Gluten free base	add £1.75
Vegan cheese	add £1

## EXTRAS Add a little extra to your pizza

Premium ingredients <i>Buffalo chicken, slow cooked lamb, king prawns, artichokes, sliced chorizo, tandoori mackerel, Serrano ham, salt beef, wild mushrooms.</i>	£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 <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.</i>	£12.95
Seasonal Roast <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, savoy cabbage with pancetta &amp; cream, Yorkshire pudding, red wine gravy.</i>	£12.95
Nut Roast <i>(v)</i> <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.</i>	£12.95

*(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
<b>The Rambler White, Western Cape, South Africa</b> (12%) <i>Packed with tangy fruits and lovely blossom notes.</i>	£3.50/£5/£6.70/£20
<b>The Last Stand Chardonnay, South East Australia</b> (12.5%) <i>vegan</i> <i>Pure unoaked Aussie Chardonnay full of white flowers, citrus and spice.</i>	£3.50/£5.30/£7.00/£22
<b>Mastri Vernacoli Pinot Grigio, Trentino, Italy</b> (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/£24
<b>Vila Nova Vinho Verde, Portugal</b> (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/£24
<b>The Cloud Factory Sauvignon Blanc, Marlborough, New Zealand</b> (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/£26
<b>Domaine de Vedilhan Serica Viognier, Pays d'Oc, France</b> (13.5%) <i>vegan</i> <i>Jancis Robinson likened this wine to a Condrieu, only much more affordable.</i>	£28
<b>La Val Finca Arantei Albariño, Rias Baixas, Spain</b> (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
<b>The Rambler Barbera, Italy</b> (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>	£3.50/£5/£6.70/£20
<b>Borsao Garnacha, Campo de Borja, Spain</b> (13.5%) <i>A multi award winning wine that is deep, rich and packed with dark fruits.</i>	£3.40/£5/£6.70/£21
<b>Peculiar Mr Pat Merlot, South East Australia</b> (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/£22
<b>Sierra Grande Pinot Noir, Valle Central, Chile</b> (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/£24
<b>Benjamin Malbec, Mendoza, Argentina</b> (13%) <i>vegan</i> <i>A bright and intense Malbec from the high-altitude vineyards of Mendoza.</i>	£4/£6.10/£8.10/£25
<b>Artesa Organic Rioja, Spain</b> (14%) <i>vegan</i> <i>Lovely organic Rioja from a 5th generation family owned winery.</i>	£27

ROSÉ	125ml/175ml/250ml/bottle
<b>Rame Rosado, Campo de Borja, Spain</b> (13.5%) <i>Ripe cherry and strawberry aromas, delicious and fresh.</i>	£3.50/£5/£6.70/£20
<b>Another Story White Zinfandel Rosé, California, USA</b> (11%) <i>Just like strawberry ice cream, sweet and luscious.</i>	£3.40/£5/£6.70/£21
<b>Boutinot 'Les Cerisiers', Côtes du Rhône Rosé, Rhone, France</b> (12.5%) <i>vegan</i> <i>An elegant, truly gastronomic Provence style rosé from the Southern Rhône.</i>	£24

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

FIZZ	125ml/bottle
<b>Durello Spumante Brut 'Palladiano', Veneto, Italy</b> (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>	£6/£27
<b>Versetto Prosecco, Extra Dry, Italy</b> (11.5%) <i>vegan</i> <i>This Prosecco gives lovely honeyed notes along with fresh orchard fruits.</i>	£6.50/£28
<b>Mirame Cava Brut Selección, Penedes, Spain</b> (11.5%) <i>vegan</i> <i>Mirame means 'look at me' in Spanish. This is a stylish Cava, with elegance and finesse.</i>	£27
<b>Guy Laforge Brut, Champagne, France</b> (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>	£45

## BEER

CASK ALES	½ pint/pint
<b>HOME</b> (4.0%)	£2.10/£4.20
<b>Brightside Odin</b> (3.8%)	£2.20/£4.40
<b>Brightside Chuck</b> (4%)	£2.20/£4.40
<b>Timothy Taylor Landlord</b> (4.3%)	£2.40/£4.80
<b>Guest Ale...</b> <i>Ask your server.</i>	From £2.20/£4.40

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

[Ask your server for our drinks menu.](#)

## COCKTAILS

SHORT	
<b>Espresso Martini</b> <i>Absolut Vanilla, Kahlua, Hazelnut Syrup, Double Espresso.</i>	£8
<b>Vesper Martini</b> <i>Belvedere Vodka, Tanqueray Gin, Lillet Blanc, Lemon Twist.</i>	£8.75
<b>Manhattan</b> <i>Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters.</i>	£8.75
<b>Boulevardier</b> <i>Bulleit Rye, Campari, Lillet Rouge, Orange Twist.</i>	£8.75
<b>Negroni</b> <i>Campari, Beefeater Gin, Lillet Rouge.</i>	£8

## SOUR

<b>Margarita</b> <i>Olmeca Tequila, Cointreau, Fresh Lime, Gomme Syrup. Salted?</i>	£8
<b>Daiquiri – Classic / Raspberry / Strawberry</b> <i>Havana Club 3 Años, Fresh Lime, Gomme Syrup. (Chambord / Strawberry Bols).</i>	£8
<b>Amaretto Sour</b> <i>Disaronno Amaretto, Fresh Lemon Juice, Gomme Syrup, Bitters.</i>	£8
<b>Whiskey Sour</b> <i>Bulleit Bourbon, Fresh Lemon Juice, Demerara Syrup, Bitters.</i>	£8.75

## LONG

<b>Mojito – Classic / Raspberry / Strawberry</b> <i>Havana Club 3 Años, Gomme Syrup, Fresh Mint, Fresh Lime. (Chambord / Strawberry Bols).</i>	£8
<b>Manchester Mojito</b> <i>Old J Spiced Rum, Gomme Syrup, Fresh Mint, Fresh Lime.</i>	£8
<b>Bloody Mary</b> <i>Absolut Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.</i>	£8

## FIZZ

<b>Elderflower Gin Fizz</b> <i>Mr Fitzpatrick's Elderflower Cordial, Beefeater Gin, Durello.</i>	£7.75
<b>Aperol Spritz</b> <i>Aperol, Durello, Soda.</i>	£7.75
<b>Bellini</b> <i>Durello – Peach / Strawberry / Raspberry.</i>	£7.75

## NON-ALCOHOLIC COCKTAILS

<b>Apple &amp; Eve</b> <i>Mr Fitzpatrick's Bramley Apple &amp; Elderflower Cordial, Fresh Mint, Fresh Lime, Apple Juice, Dash Soda.</i>	£4.75
<b>Berry Burst</b> <i>Raspberry &amp; Strawberry Purée, Fresh Lemon Juice, Apple Juice, Gomme Syrup, Dash Soda.</i>	£4.75
<b>Strawberry Cream Soda</b> <i>Strawberry Purée, Fresh Lime Juice, Vanilla Syrup, Home Made Cream Soda.</i>	£4.75

## GIN PERFECT SERVES

Served with Fever-Tree Indian Tonic, Fruit and Botanicals designed to enhance the gin's specific flavour profile. (Slimline Tonic also available)

<b>Manchester Gin</b> <i>Orange Twist, Fresh Rosemary.</i>	£7.75
<b>Manchester Raspberry</b> <i>Fresh Mint Sprig.</i>	£7.75
<b>Manchester Three Rivers</b> <i>Orange Twist, Fresh Rosemary, Cardamom Pods.</i>	£7.75
<b>Forest Gin</b> <i>Grapefruit Twist, Fresh Rosemary.</i>	£8.75
<b>Bathtub</b> <i>Orange Twist, Juniper Berries, Cinnamon.</i>	£8.75
<b>Hendrick's</b> <i>Cucumber, Juniper Berries.</i>	£6.75
<b>Sipsmith</b> <i>Lemon Twist, Juniper Berries.</i>	£7.45
<b>Tanqueray 10</b> <i>Fresh Pink Grapefruit, Juniper Berries.</i>	£7.45
<b>Monkey 47</b> <i>Lime Twist, Cinnamon, Cardamom Pods.</i>	£8.75
<b>Bloom</b> <i>Fresh Pink Grapefruit, Ginger.</i>	£7.45

## MINERALS

<b>Fentimans</b> 275ml <i>Victorian Lemonade, Ginger Beer, Dandelion &amp; Burdock, Elderflower, Mandarin &amp; Seville Orange.</i>	£3
<b>San Pellegrino</b> 330ml <i>Limonata, Aranciata, Aranciata Rossa, Limone E Menta.</i>	£2.80
<b>Cola/Diet Cola/Lemonade</b>	£2.10
<b>Coke/Diet Coke</b> 330ml	£2.90
<b>Tonic/Slimline Tonic/Ginger Beer/Tomato Juice</b> 125ml	£2
<b>Mineral Water – Still/Sparkling</b> 330ml	£2
<b>Glass of Juice</b> <i>Orange, pineapple, cranberry, apple.</i>	£2.10