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## COCKTAILS

### HOUSE COCKTAILS £12

*All Designed by our staff*



#### FROSTY FIESTA

*Gin, Blue Curacao, Lemon, Sugar*



#### PINEAPPLE POTION

*Tequila, Aperol, Pineapple, Tabasco, Lemon*



#### HARVEST MOON MARTINI

*Vodka, Kahlua, Espresso, Pumpkin spice, Sugar*

### CLASSICS

OLD FASHIONED	11.00
MARGARITA	10.00
AMARETTO / WHISKEY SOUR	11.00
APEROL / LIMONCELLO SPRITZ	8.00
BLOODY MARY	11.00
COSMOPOLITAN	10.00
MOJITO	10.00
NEGRONI	9.00
SPICED PASSIONFRUIT MARTINI	11.00
ESPRESSO MARTINI	11.00

*If you suffer from any allergens please speak with a member of the team*

## COWORKING

### ENJOY UNLIMITED TEA AND COFFEE BETWEEN 10AM AND 4PM

### COFFEE

ESPRESSO

MACCHIATO

CORTADO

FLAT WHITE

AMERICANO

CAPPUCINO

LATTE

CHAI LATTE

MOCHA

MATCHA LATTE

HOT CHOCOLATE

ICED LATTE

### TEA

ENGLISH BREAKFAST TEA

GREEN TEA

CHAMOMILE

PEPPERMINT

EARLY GREY

LEMONGRASS AND GINGER

MATCHA

*\*WE'RE PROUD SERVERS OF PADDY AND SCOTTS COFFEE. FOR EVERY BAG OF BEANS WE BUY, A MEAL IS PROVIDED TO A CHILD IN A REGION WHERE COFFEE IS GROWN\**

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## WINE

ROSÉ	175ML	250ML	BOTTLE
<b>Tempranillo Rosé, Mesta</b> Central Castile, Spain 12.5%	7.00	10.00	28.00
<b>Côtes de Provence Style Rosé, Château de l'Aumérade</b> Provence, France 12.5%	8.50	12.00	34.00
<b>RED</b>			
<b>FRUITY</b>			
<b>Monastrell, Campules El Moreno, Bodegas la Purísima</b> Yecla, Spain 13%	6.20	8.90	25.00
<b>Shiraz, Leeuwenkuil Family Vineyards</b> Swartland, South Africa 13.5%	8.25	11.80	33.00
<b>Malbec, Altitud, Andeluna</b> Mendoza, Argentina 14.5%	10.75	15.30	43.00
<b>SILKY</b>			
<b>Nero d'Avola, Vitese, Colomba Bianca</b> Sicily, Italy 14%	7.25	10.30	29.00
<b>Merlot Gran Reserva, Viña Echeverría</b> Valle de Colchagua, Chile 14%	8.50	12.00	34.00
<b>Pinot Noir, Les Colombiers, Villa Noria</b> Languedoc, France 12%	10.00	14.30	40.00
<b>BOLD</b>			
<b>Primitivo, Il Pumo, San Marzano</b> Puglia, Italy 13.5%	7.75	11.00	31.00
<b>Cabernet Sauvignon, Circa 77, Xanadu</b> Western Australia 14%	9.50	13.50	38.00
<b>Rioja Gran Reserva, Bodegas Ondarre</b> Rioja, Spain 13.5%	10.75	15.30	43.00

125ml Available upon request

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## SOFT DRINKS

FIZZY	330ML	
COCA COLA CLASSIC/DIET/ZERO	3.50	
SCHWEPES LEMONADE	2.75	
FRANKLIN & SONS TONIC (available light)	3.25	
FRANKLIN & SONS SODA WATER	3.25	
FRANKLIN & SONS GINGER BEER	3.25	
SELECTION OF FRANKLIN & SONS FLAVOURED TONICS	3.25	
SELECTION OF FRANKLIN & SONS SOFT DRINKS	3.25	
JUICE		BY THE GLASS
ORANGE	3.50	
CRANBERRY	3.50	
PINEAPPLE	3.50	
APPLE	3.50	
TOMATO	3.50	
WATER	330ML	750ML
STILL/SPARKLING	3.00	5.00

## COFFEES AND TEAS

AMERICANO	3.50	CHAI LATTE	3.50
FLAT WHITE	3.50	MATCHA LATTE	4.00
LATTE	3.50	ICED LATTE	4.00
CAPPUCINO	3.50	MOCHA	3.60
ESPRESSO	2.00	HOT CHOCOLATE	3.50
MACHIATO	2.50	TEA (ask about our range)	3.50
CORTADO	2.50	Need something sweet? Syrups are 0.60 per pump	

## COWORKING

### Casual coworker £20

Unlimited Tea and coffee  
with lunch from 12pm

### Staying a little longer £30

Casual coworker deal + a  
breakfast roll and soft

### All day and after £40

Staying a little longer deal  
+ A glass of prosecco or  
cocktail at the end of

**SERVED FROM 10am - 4pm**

## SANDWICHES

All sandwiches are served with house fries or dressed side salad.

Gluten Free bread available on all sandwiches.

### GRILLED CHICKEN SHAWARMA

On open flat bread, garlic mayo, rocket, roast peppers, pickled red cabbage, red onion, chilli sauce

### SMASHED AVOCADO WRAP (VE)

Smashed avocado, chilli, lime and garlic, panko jackfruit, mixed leaves, tomato and spring onion salsa, sourdough

### FISH FINGER CIABATTA

Cod Goujons, Gem, Pea pure, Curry mayo, Gherkin

## DISHES

### GNOCCHI

Pan fried Gnocchi, Garlic and chilli, mascarpone tomato and Nduja sauce, cherry tomato, 24-month-old Pecorino

### CAESAR SALAD (V)

Alans Caesar Salad, gem lettuce, garlic croutons, pecorino, Caesar dressing, cayenne fried egg

### BONE MARROW AND SHORT RIB BEEF BURGER

smoked streaky bacon, smoked applewood cheese, gem leaf, pickle, red onion jam, fermented chilli mayo pretzel bun

### SUNDRIED TOMATO AND PESTO LINGUINE (VE)

With courgette, lemon, roast peppers and vegan cheese

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## WINE

### SPARKLING

	125ML	BOTTLE
Prosecco Extra Dry, Gocce di Favola Veneto, Italy 11%	7.00	35.00
Bernard Remy, Brut Carte Blanche Champagne, France 12%		65.00
Bernard Remy, Brut Rosé Champagne, France 12%		80.00

### WHITE

### ZESTY

	175ML	250ML	BOTTLE
Macabeo, 'Campules La Rubia', Bodegas la Purísima Yecla, Spain 12%	6.20	8.90	25.00
Mariana White, Herdade do Rocim Alentejo, Portugal 12.5%	8.25	11.80	33.00
Sauvignon Blanc, The Nest, Lake Chalice Marlborough, New Zealand 12.5%	9.50	13.50	38.00

### MINERAL

Piquepoul / Terret, l'Arête de Thau Côtes de Thau, France 12%	7.25	10.30	29.00
Vermentino di Sardegna, Sella & Mosca Sardinia, Italy 13.5%	8.75	12.50	35.00
Albariño, Ruta 49, Bodegas Viña Cartin Galicia, Spain 13%	9.80	14.00	39.00

### RICH

Chenin Blanc, Wild Garden Cape Coast, South Africa 12.5%	6.50	9.30	26.00
Rioja Blanco, Valdebaron, Bodegas Ondarre Rioja, Spain 13%	8.50	12.00	34.00
Chardonnay, Circa 77, Xanadu Western Australia 12.5%	9.80	13.90	40.00

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## DESSERTS

**CHOCOLATE BROWNIE (VE/GF)** 8.00  
Brandy sauce

**LEMON POSSET** 8.00  
Poached blueberries, almond shortbread

**STICKY TOFFEE PUDDING** 8.00  
Ice cream, Caramel, Double cream

**DESSERT WINE** 125ML

**LATE HARVEST SAUVIGNONG BLANC, VINA ECHEVERRIA** 9.70  
Valle de Curico, Chille 13%

## COCKTAILS

**HAZELNUT & CACAO OLD FASHIONED** 11.00  
Whiskey, Crème de Cacao, Hazelnut Syrup, Chocolate Bitters

**PUMPKIN SPICED ESPRESSO MARTINI** 11.00  
Vanilla vodka, Kahlua, Pumpkin spice syrup, Espresso

**BAILEYS COOKIES 'N' CREAM** 11.00  
Baileys, Disaronno, Vanilla, Oat Milk

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## SPIRITS, BEERS AND CIDERS

TEQUILA	25ML	GIN	25ML		
Omleca Blanco	4.95	Gordons	4.45		
Omleca Gold	4.95	Gordons Pink	4.45		
<b>RUM</b>		Selection of Spirit of Manchester	4.95		
Havana White	4.75	Tanqueray	5.65		
Havana Dark	4.75	Hendricks	5.65		
Havana Especial	4.75	Selection of Didsbury Gin's	5.95		
Captain Morgan Spiced	4.75	Seedslip 0%	4.25		
Captain Morgans Dark	4.75	<b>BRANDY</b>			
Kraken Spiced	4.75	Courvoisier VSOP	6.00		
Selection of One-eyed Rebel	4.75	<b>PORT</b>			
<b>WHISKEY</b>		Taylor's LBV (50ml)	6.00		
Jameson's	4.75	Taylor's Tawny 20yr (50ml)	8.00		
Jack Daniels	4.25	<b>DRAUGHT</b>		HALF PINT	PINT
Johnie Walker Black Label	5.25	Mahou	3.25	6.50	
Bushmills	5.25	Camden Pale Ale	3.25	6.50	
Glenfiddich 12yr	5.75	<b>BOTTLED</b>			300ML
Laphroaig 10yr	6.25	Stella Artois (available GF)	5.25		
<b>VODKA</b>		Budweiser	5.25		
Absolut Blue	5.25	Corona	5.25		
Titos	5.65	Seven Brothers Pilsner	6.25		
Belvedere	5.95	Menabrea Lager	5.25		
Grey Goose	5.95	Menabrea 0%			
<b>LIQUORS</b>		Pine Trail Pale Ale 0.5%	5.25		
Limoncello	3.50	Paradiso Citra IPA 0.5%			
Disaronno	4.50	Corona 0%	4.85		
Baileys Irish Cream (50ml)	4.50	<b>CIDER</b>		500ML	
		Kopparberg Strawberry & Lime	5.75		
		Strawberry & Lime 0%	5.45		

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## SMALL PLATES

<b>NOCELLARA OLIVES (VG)</b>	<b>5.00</b>
<b>HONEY ROAST PARSNIP AND CHESTNUT SOUP (V)</b> Parsnip crisp	<b>8.00</b>
<b>ROAST RED PEPPER HUMMUS, FLAT BREAD (VE)</b> Chilli oil, vegan feta	<b>7.50</b>
<b>BETROOT CURED SALMON, CELERIAC REMOULADE</b> Lemon and herb dressing, wholemeal croute	<b>11.50</b>
<b>KING PRAWNS</b> Nduja, chilli, garlic, parsley, tomato, charred bread	<b>12.50</b>
<b>PIGS IN BLANKETS</b> Bourbon, honey and mustard glaze, crispy shallot	<b>9.00</b>

## LARGE PLATES

<b>TURKEY ROULADE</b> stuffed with sage onion and apricot wrapped in streaky bacon, duck fat and clementine roast potatoes, pigs in blankets, honey roast root vegetables, buttered greens, pan roast sprouts, rich red wine jus	<b>24.00</b>
<b>10 OZ BLACK ANGUS SIRLOIN STEAK</b> Char grilled, confit cherry tomato, wild rocket and parmesan ~ Add green peppercorn sauce or red wine jus +2.50	<b>30.00</b>
<b>CONFIT DUCK LEG</b> Potato fondant, braised red cabbage, carrot purée, orange and ginger jus	<b>24.50</b>
<b>KING PRAWN LINGUINE</b> Cherry tomato, garlic, chilli, parsley, white wine, lemon butter	<b>20.00</b>
<b>ROAST PUMPKIN AND SAGE GNOCCHI (VE)</b> Vegan feta, garlic, chilli and parsley oil, kale crumb	<b>18.00</b>

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## BURGERS

<b>6OZ BONE MARROW AND SHORT RIB PATTY</b> Smoked streaky bacon, smoked applewood cheese, crispy onion, baby gem leaf, pickle, house burger sauce, pretzel bun	<b>19.00</b>
<b>MOVING MOUNTAINS BURGER (VE)</b> Truffle mayo, baby gem, crispy onion, pickle, tomato, vegan cheese, pretzel bun	<b>18.00</b>

## SALADS

<b>ALAN'S CAESAR (V)</b> Baby gem leaf, 24-month aged pecorino, focaccia croutons, Caesar dressing	<b>13.00</b>
<b>SUPERFOOD BOWL (VE)</b> Turmeric, cous-cous, kale, beetroot, roast pumpkin, roast peppers, crispy onion, walnuts, chilli and soy dressing	<b>14.00</b>

## SIDES

<b>SAGE AND CLEMENTINE DUCK FAT ROAST POTATOES</b>	<b>6.00</b>
<b>CHRISTMAS BRAISED RED CABBAGE (VE)</b>	<b>5.00</b>
<b>HOUSE SEASONED FRIES (VE)</b> Add parmesan and truffle oil £1 (V)	<b>5.00</b>
<b>PAN ROAST SPROUTS, SAGE BUTTER</b> vegan on ask	<b>6.00</b>
<b>HONEY ROAST ROOTS</b> vegan on ask	<b>5.00</b>

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