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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
Tempranillo Rosé, Mesta Central Castile, Spain 12.5%	7.00	10.00	28.00
Côtes de Provence Style Rosé, Château de l'Aumérade Provence, France 12.5%	8.50	12.00	34.00
RED			
FRUITY			
Monastrell, Campules El Moreno, Bodegas la Purísima Yecla, Spain 13%	6.20	8.90	25.00
Shiraz, Leeuwenkuil Family Vineyards Swartland, South Africa 13.5%	8.25	11.80	33.00
Malbec, Altitud, Andeluna Mendoza, Argentina 14.5%	10.75	15.30	43.00
SILKY			
Nero d'Avola, Vitese, Colomba Bianca Sicily, Italy 14%	7.25	10.30	29.00
Merlot Gran Reserva, Viña Echeverría Valle de Colchagua, Chile 14%	8.50	12.00	34.00
Pinot Noir, Les Colombiers, Villa Noria Languedoc, France 12%	10.00	14.30	40.00
BOLD			
Primitivo, Il Pumo, San Marzano Puglia, Italy 13.5%	7.75	11.00	31.00
Cabernet Sauvignon, Circa 77, Xanadu Western Australia 14%	9.50	13.50	38.00
Rioja Gran Reserva, Bodegas Ondarre 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	175ML	250ML	BOTTLE
ZESTY			
Macabeo, 'Campules La Rubia', Bodegas la Purisima 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 8.00

Blueberries, Raspberries, Plant based honeycomb ice cream

LEMON POSSET 8.00

Lemon, Blueberries, Shortbread biscuit

STICKY TOFFEE PUDDING 8.00

Ice cream, Caramel, Double cream

DESSERT WINE 125ML

LATE HARVEST SAUVIGNON 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
RUM		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	BRANDY	
Kraken Spiced	4.75	Courvoisier VSOP	6.00
Selection of One-eyed Rebel	4.75	PORT	
WHISKEY		Taylor's LBV	6.00
Jameson's	4.75	Taylor's Tawny 20yr	8.00
Jack Daniels	4.25	DRAUGHT	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	BOTTLED	300ML
Laphroaig 10yr	6.25	Stella Artois (available GF)	5.25
VODKA		Budweiser	5.25
Absolut Blue	5.25	Corona	5.25
Titos	5.65	Menabrea Lager	5.25
Belvedere	5.95	Menabrea 0%	
Grey Goose	5.95	Pine Trail Pale Ale 0.5%	5.25
LIQUORS		Paradiso Citra IPA 0.5%	
Limoncello	3.50	Corona 0%	4.85
Disaronno	4.50	CIDER	500ML
Baileys Irish Cream (50ml)	4.50	Kopparberg Strawberry & Lime	5.75
		Strawberry & Lime 0%	5.45

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SMALL PLATES & SHARERS

NOCELLARA OLIVES (V)	4.50
CARAMELIZED RED ONION AND BUTTERBEAN HUMMUS (VE) Focaccia croute	6.00
HALLOUMI FRIES (V) Sriracha mayo	7.50
FLAT BREAD (VE) Romesco sauce, vegan feta, herb oil	7.50
KING PRAWNS Nduja, chilli, garlic, parsley, tomato, charred bread	12.50

LARGE PLATES

KING PRAWN LINGUINE Cherry tomato, garlic, chilli, parsley, white wine, lemon butter	19.50
HOUSE STEAK FRITES 170g sirloin steak, seasoned fries, green peppercorn sauce, aged balsamic, olive oil dressed leaves	22.00
WILD MUSHROOM TAGLIATELLE (V) White wine shallot and garlic sauce, white truffle oil, pecorino crumb	19.50
PAN FRIED GNOCCHI (VE) Roast butternut squash, kale, chilli, cherry tomato, garlic, parsley, vegan feta	17.00

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BURGERS & SANDWICHES

BONE MARROW AND SHORT RIB BEEF BURGER Nduja, smoked cheddar, caramelised red onion, gem leaf, gherkin, Frenchie's mustard, ketchup, pretzel bun	18.00
PANKO JACKFRUIT BURGER (VE) Roast peppers, rocket, tomato, vegan cheese, harissa mayo, pretzel bun	17.00

SALADS

CAESAR SALAD (V) Baby gem, focaccia croutons, parmesan, Caesar dressing	12.00
SUPERFOOD BOWL <i>Kale, squash, turmeric cous cous, smashed avocado red onion, beetroot, pumpkin seeds, walnuts, beetroot and chilli vinaigrette</i> ~Add Pan Roasted Chicken +4.00 / Grilled Halloumi +4.00	15.00

SIDES

ROAST NEW POTATOES (VE) Rosemary and garlic	6.00
HOUSE SEASONED FRIES (VE) Add parmesan and truffle oil £1 (V)	5.00
ROCKET SALAD (V) Blushed tomato, pecorino, aged balsamic olive oil	6.00
SWEET POTATO FRIES (VE)	5.50
SAUTEED GREENS (VE) Chilli, garlic, olive oil	6.00

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