

A



A

COCKTAILS

HOUSE COCKTAILS— All £12

All Designed in house, by our staff.

THE CUBAN

Malibu, Havana, sugar syrup, pineapple juice, passion fruit

BERRY MARGARITA

Tequila, Chambord, sugar syrup, grenadine, lime juice, fresh raspberries and blueberries

MANCUNIAN ICED TEA

Green tea, Cointreau, spiced cherry rum, cranberry juice, grenadine, lemon juice

SOMETHING, SOMETHING

Pink Gin, blackcurrant, Cointreau, sugar syrup, lemon juice, lemonade

EVENING MATCHA

Amaretto, Malibu, Matcha, apple juice, lemon juice, sugar syrup

THE MILLER

Jack Daniels, sugar syrup, lime juice, apple juice

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

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

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

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

COWORKING

Casual coworker £20

Unlimited Tea and coffee with
lunch from 12pm

Staying a little longer £30

Casual coworker deal + a glass of
fizz or cocktail to finish your day

SERVED FROM 10am - 4pm

GRILLED CHICKEN SHAWARMA

On open flat bread, shredded gem lettuce, tomato, red onion, chilli and mint yoghurt

GRILLED HALLOUMI (V)

On open flat bread, shredded gem lettuce, roast peppers, red onion, chilli and mint yoghurt

VEGAN MIAMI BURGER

On a pretzel bun, shredded gem lettuce, pickles, crispy onion, vegan cheese, vegan truffle mayo

CRISPY GNOCCHI (VE)

Chestnut mushroom, vegan parmesan cream, black truffle

PAN FRIED KING PRAWNS

In a chilli, garlic, lemon and parsley olive oil with chargrilled bread

CHARGRILLED HOUSE SEASONED CHICKEN WINGS

With dressed leaves and Sriracha mayo

CLASSIC MARGHERITA PINSA

Tomato sauce, mozzarella, crispy basil (vegan margherita available)

DOUBLE PEPPERONI PINSA

Tomato sauce, mozzarella, pepperoni

(V) = Vegetarian (VE) = Vegan

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

Wine

SPARKLING	125ML	BOTTLE	
Prosecco, 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 Purisima Yecla, Spain 12%	6.20	8.90	25.00
Mariana White, Herdade do Rocim Alentejo, Portugal 12.5%	9.25	12.25	35.00
Sauvignon Blanc, The Nest, Lake Chalice Marlborough, New Zealand 12.5%	10.80	14.00	40.00
MINERAL	175ML	250ML	BOTTLE
Piquepoul / Terret, l'Arête de Thau Côtes de Thau, France 12%	8.50	11.30	32.00
Vermentino di Sardegna, Sella & Mosca Sardinia, Italy 13.5%	9.75	12.80	37.00
Albariño, Ruta 49, Bodegas Viña Cartin Galicia, Spain 13%	11.75	15.50	45.00
RICH	175ML	250ML	BOTTLE
Chenin Blanc, Wild Garden Cape Coast, South Africa 12.5%	6.50	9.30	26.00
Rioja Blanco, Valdebaron, Bodegas Ondarre Rioja, Spain 13%	10.00	13.50	38.00
Chardonnay, Circa 77, Xanadu Western Australia 12.5%	11.50	15.50	44.00

125ml Available upon request

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

WINE

ROSÉ	175ML	250ML	BOTTLE
Tempranillo Rosé, Mesta Central Castile, Spain 12.5%	8.00	11.00	30.00
Côtes de Provence Style Rosé, Château de l'Aumérade Provence, France 12.5%	10.00	13.50	38.00
RED			
FRUITY	175ML	250ML	BOTTLE
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%	9.75	12.80	37.00
Malbec, Altitud, Andeluna Mendoza, Argentina 14.5%	12.75	16.80	49.00
SILKY	175ML	250ML	BOTTLE
Nero d'Avola, Vitese, Colomba Bianca Sicily, Italy 14%	9.00	11.80	34.00
Merlot Gran Reserva, Viña Echeverría Valle de Colchagua, Chile 14%	10.00	13.50	38.00
Pinot Noir, Les Colombiers, Villa Noria Languedoc, France 12%	11.00	14.50	42.00
BOLD	175ML	250ML	BOTTLE
Primitivo, Il Pumo, San Marzano Puglia, Italy 13.5%	8.75	11.50	33.00
Cabernet Sauvignon, Circa 77, Xanadu Western Australia 14%	10.75	15.30	43.00
Rioja Gran Reserva, Bodegas Ondarre Rioja, Spain 13.5%	10.75	15.30	43.00

125ml Available upon request

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

SOFT DRINKS

SOFTS	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
J2O APPLE AND RASPBERRY	3.45
J2O ORANGE AND PASSIONFRUIT	3.45
WATER	330ML
STILL/SPARKLING	3.00

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	BIRCHALLS TEA (ask about our range)	3.50
CORTADO	2.50	Need something sweet? Syrups are 0.60 per pump	

DESSERTS

CHOCOLATE BROWNIE (VE)
Poached cherries and chocolate ice cream
£9.00

LEMON POSSET (V)
Raspberries, Fruit Coulis and crushed meringue
£9.00

STICKY TOFFEE PUDDING (GF)
Vanilla ice cream and butterscotch sauce
£9.00

DESSERT WINE 125ml

LATE HARVEST SAUVIGNON BLANC, VINA ECHEVERRIA
Valle de Curico, Chile 13%
£9.70

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free

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

ALCOHOL SELECTION

TEQUILA	25ML	GIN	25ML
Patron Silver	6.00	Whitley Neil Distillers Cut	4.95
Patron Anjecho	6.00	Six O'Clock	4.95
Omleca Blanco	4.95	Gordons	4.45
Omleca Gold	4.95	Gordons Pink	4.45
RUM	25ML	Selection of Spirit of Manchester	4.95
Havana Selection	4.75	Tanqueray	5.65
Malibu	3.25	Hendricks	5.65
Bacardi Selection	3.75	Selection of Didsbury Gin's	5.95
Captain Morgan Selection	3.75	Bombay Sapphire	4.75
Kraken Spiced	4.75	Bombay Lemon Presse	4.75
Selection of One-Eyed Rebel	4.75	Seedslip 0%	4.25
WHISKEY	25ML	DRAUGHT	1/2 PINT PINT
William Grant	5.25	Mahou	3.25 6.50
Jameson's	4.75	Camden Pale Ale	3.25 6.50
Jack Daniels	4.25	BOTTLED	300ML
Johnie Walker Black Label	5.25	Stella Artois (available GF)	5.25
Bushmills	5.25	Budweiser	5.25
Glenfiddich 12yr	5.75	Corona	5.25
Laphroaig 10yr	6.25	Seven Brothers Pilsner	6.25
VODKA	25ML	Menabrea Lager	5.25
Absolut Blue	5.25	Menabrea 0%	4.85
Titos	5.65	Pine Trail Pale Ale 0.5%	5.25
Belvedere	5.95	Paradiso Citra IPA 0.5&	5.25
Fair Quinoa	5.85	Corona 0%	4.85
Grey Goose	5.95	CIDER	500ML
LIQUORS	25ML	Kopparberg Strawberry & Lime	5.75
Limoncello	3.50	Kopparberg 0%	5.45
Disaronno	4.50	PORT	50ML
Baileys Irish Cream (50ml)	4.50	Taylor's LBV (50ml)	6.00
BRANDY	25ML	Taylor's Tawny 20yr (50ml)	8.00
Hennessy VS	5.75		
Courvoisier VSOP	6.00		

SMALL PLATES

NOCELLARA OLIVES (VE)	4.50
ROSEMARY FOCACCIA WITH BALSAMIC OIL (VE)	6.00
CHARGRILLED CHICKEN WINGS House Seasoned chicken wings, dressed leaves, sriracha mayo	8.50
PAN FRIED KING PRAWNS Chilli, garlic, lemon and parsley olive oil, chargrilled bread	12.50

PASTA & GNOCCHI

KING PRAWN LINGUINE Cherry tomatoes, parsley, shallot, garlic, lemon, chilli, olive oil	21.00
CRISPY GNOCCHI Wild Mushroom, vegan parmesan, black truffle	19.00

PINSA MENU

CLASSIC MARGHERITA Tomato sauce, mozzarella, crispy basil Vegan margherita available	11.50
DOUBLE PEPPERONI Tomato sauce, mozzarella, pepperoni	12.95
THE HOT ONE Tomato sauce, mozzarella, pepperoni, Nduja, chilli oil	13.95
VEGAN DELUXE Tomato sauce, vegan mozzarella, roast peppers, sun-blushed tomatoes, sweetcorn and basil	13.95
PROSCIUTTO FUNGI Tomato sauce, mozzarella, prosciutto, chestnut mushrooms, red onion, rocket, black truffle oil, parmesan	15.50

(V) = Vegetarian (VE) = Vegan

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

BURGERS & FLATBREADS

6OZ BONE MARROW AND SHORT RIB PATTY Smoked streaky bacon, smoked applewood cheese, crispy onion, shredded gem leaf, pickle, crispy onion, house burger sauce, pretzel bun	18.50
VEGAN MIAMI BURGER (VE) Truffle mayo, shredded baby gem, crispy onion, pickle, tomato, vegan cheese, pretzel bun	17.50
GRILLED CHICKEN SHAWARMA Shredded gem lettuce, tomato, red onion, chilli and mint yoghurt	17.00
GRILLED HALLOUMI FLATBREAD (V) Shredded gem lettuce, roast peppers, red onion, chilli and mint yoghurt	17.00

SIDES

TRUFFLE OIL AND PARMESAN FRIES (V)	6.00
WILD ROCKET, SUN DRIED TOMATO, PARMESAN AND BALSAMIC OIL (V)	6.00
HOUSE SEASONED FRIES (VE)	5.00
CAESER SALAD, GEM LETTUCE, PARMESAN, CROUTON, CAESER DRESSING GO LARGE 13.00	6.00
HOUSE DIPS Truffle mayo (VE), Sriracha mayo, Chilli or Mint Yoghurt	2.50

(V) = Vegetarian (VE) = Vegan

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