



DUCIE STREET WAREHOUSE

LATEST GOVERNMENT RULES:

Many of you have been working from Ducie Street Warehouse for a while now and many more popping in for coffee, lunch and drinks. We are so thankful you've chosen us. Since we re-opened we have always strived to keep you safe and we will continue to do so; but we need to ask for a little help.

The latest Government rules have changed a little, so you'll notice a few changes;

- Firstly – wearing a mask is compulsory when arriving, leaving and walking around the Lounge at DSW. It can be removed once you are sat at your table.
- Upon arrival, you will be asked to complete the Government's Track and Trace form – via a QR code.
- We've made a few changes to the way you're served. You'll be shown to your table from where we will look after you. Give us a wave or a wink if you need anything.
- Sorry, but we can no longer allow queuing at our all-day deli Counter.
- We can only take payments by card or contactless.
- We're afraid you'll need to stay at your table/seat – without moving around. Unless you want to pop to the loo or head outside for fresh air. If you do then you'll have to wear a mask.
- If you need a private space to make a call or have a meeting, please let the DSW team know and they'll do their best to help.
- There are LOTS of sanitiser all over the building, so don't be afraid to use it. Finally – please respect the 'Rule of 6', meaning no more than 6 people in one party.
- The bar re-opens on the 2nd October, where we look forward to welcoming you with an amazing menu and great service. Last orders will be at 9pm Sun-Tues and 9.30pm Weds-Sat. We request that you leave the premises by 9.45pm.

HOT DRINKS

COFFEE

Our espresso is specially roasted for us by our friends at Ancoats Coffee

ESPRESSO 1.5 / 2
Single or double shot

LONG BLACK 2
Double espresso over hot water

BATCH BREW 2
Filtered coffee made with regularly changing guest beans

MACCHIATO 2
Espresso with a dash of foamed milk

CORTADO 2.5
Equal parts espresso to milk

FLAT WHITE 2.5
Espresso with two parts velvety milk

CAPPUCINO 2.5
Espresso with steamed & foamed milk, dusted with chocolate

LATTE 2.5
Espresso with steamed milk and a little foam

MOCHA 3.5
Espresso, chocolate & steamed milk

Alternative milks add 50p

THE REST

We use Taylors of Harrogate for all of our tea & Blendsmiths for our alternative lattes

TEA 2.5
Breakfast/ Earl Grey/ Peppermint/
Green/ Chamomile/ Decaf

HOT CHOCOLATE 3

CHAI LATTE 3.5

BEETROOT LATTE 3.5

MATCHA LATTE 3.5

TUMERIC LATTE 3.5

BAKED GOODS

GOOEY Cookies 3.5

GOOEY Donuts 3.5
(Thursday to Sunday only)

PKB Croissant 3.5
With jam & butter

PKB Pastries 3.5

**GOOEY &
COFFEE DEAL** £5

Includes tea. Excludes mocha & alternative lattes

BREAKFAST

DAILY
8AM - 11AM

BIG PLATES

DSW BREAKFAST	12.5
Cured streaky bacon, handmade sausage, sautéed Paris brown mushrooms, baked beans, hash brown, fried or poached egg	
SWEET POTATO PANCAKES	10
Maple Syrup, bacon & poached eggs	
BEETROOT & SMOKED POTATO HASH (VE)	9.5
Romesco Sauce	
EGGS ROYALE	13.5
Smoked salmon, poached eggs, wilted spinach & Hollandaise Sauce	
MANX KIPPERS	10.5
Crispy rosti, poached eggs & lemon butter	

ON TOAST

CLARENCE COURT SCRAMBLED EGGS	8.5
CRUSHED SPICED AVOCADO	10.5
Poached egg & pico de gallo	
LIGHTY SAUTEED HERITAGE TOMATOES (VE)	9.5
WILD MUSHROOMS	10.5
Fried egg & Hollandaise	
HOME MADE BAKED BEANS (VE)	8.5

SOMETHING SWEET

BLUEBERRY FRENCH TOAST	9.5
Blueberry jam, fresh blueberries & crème fraîche	
PORRIDGE & MAPLE SYRUP	5
Overnight oats soaked in oat milk with maple syrup on the side	
LEMON & HAZELNUT PORRIDGE	6.5
Lemon curd, chopped hazelnuts & chia seed	
POT KETTLE BLACK PASTRIES	3
A daily selection	
GREEK YOGHURT	6
Berry compote & granola	
OVERNIGHT OATS	6
Soaked in oatmilk. Please ask for todays selection	
ASIAN SCENTED COMPRESSED FRUITS	7
With fresh berries	

LUNCH

MONDAY - FRIDAY
12PM - 4PM

DAILY SANDWICHES	6.5
Please ask for today's options	
SPICED AUBERGINE, HUMMUS & HAZELNUT WRAP (ve)	7
With a side salad	
PULLED PORK BURRITO	9
With a side salad	
DAILY SPECIAL SALAD (ve)	6.5
CHARRED CORN, BLACK RICE & FETA SALAD	6.5
CAESAR SALAD	6.5
Gem lettuce, croutons, anchovies, ceasar dressing	
- ADD CHICKEN	4
- ADD SMOKED SALMON	5
DAILY SOUP (ve)	6
served with a cob roll	
SAUSAGE ROLL	4
Served with red onion jam	
PLOUGHMAN'S	9
Hand raised pork pie, Shropshire Blue & Barber's Cheddar cheese, salami, pickled onion	
CHEESE SELECTION	6
Shropshire Blue, Barber's Cheddar, Brie, grapes, oat crackers, pickled onion, pear chutney	
CHARCUTERIE	9
Salami Milano, salami Picante, bresaola sundried tomatoes, olives	

*Please ask us for any allergen advise

SOFT DRINKS

	ML	£
Karma Cola	250	2.5
Karma Gingerella	250	2.5
Karma Orangade	250	2.5
Charitea Mate	330	3.5
Charitea Red	330	3.5
Lemonaid Lime	330	3.5
Lemonaid Passionfruit	330	3.5
Karma Switchel - Peach & Passionfruit	300	3.75
Karma Switchel - Apple & Blackcurrant	300	3.75
Rapscallion Burnt Lemon	250	3.5
Rapscallion Dry Lime	250	3.5
Rapscallion Seasonal Special	250	3.5
Booch & Brew Kombucha	300	3.5
Booch & Brew Lemon & Ginger	300	3.5
Booch & Brew Seasonal Special	300	3.5
San Pellegrino Blood Orange	330	2.5
San Pellegrino Limonata	330	2.5
San Pellegrino Pompelmo	330	2.5
Coca Cola Icon Bottle	330	2.5
Coke Zero Icon Bottle	330	2.5
Diet Coke Icon Bottle	330	2.5
Can O Water Still / Sparkling	330	1.5
Harrogate Spring Still / Sparkling	750	3.5
Big Drop Pale Ale 0% abv	330	3.75
Big Drop Stout 0% abv	330	3.75
Brewdog Punk AF 0% abv	330	3.75
Brooklyn Special Effects 0% abv	330	3.75

BEERS

	ABV%	ML	£
Manchester Union Lager [golden lager]	4.8%	330	4.25
<i>Magic Rock Brewing, Huddersfield, UK</i>			
Dancing Bier [lager]	4.5%	330	4
Saucery [session IPA]	3.9%	330	4
Common Grounds [porter]	5.4%	330	4.25
Grapefruit Highwire [fruity pale]	5.5%	330	4.25
Murk Life Balance [hazy pale]	5%	330	4.5
Cannonball [IPA]	7.4%	330	4.75
<i>Collective Arts, Hamilton, CA</i>			
Hazy State [hazy pale]	4.4%	473	5.5
Life In The Clouds [IPA]	6.1%	473	6
Earl Grey Wit [wheat beer]	5%	473	6
<i>Yonder, Somerset, UK</i>			
Boogie [modern bitter]	3.8%	440	5.5
Cherry Gose [fruity sour]	4.4%	440	6
Rosehip Saison [farmhouse ale]	5.2%	440	7
<i>Fruli [strawberry beer]</i>			
Fruli [strawberry beer]	4.1%	330	4.5
Garage Beer Co, Any Excuse [IPA]	5.5%	440	7
Lost & Grounded Wanna Go... [pale]	4.6%	440	5.2
North Brew co X De Molen, XXXK [stout]	8.5%	330	7
Oedipus, Avatar [India Pale Lager]	4.8%	330	5
Pojhala, Kirg [fruity IPA]	6%	330	6
Pressure Drop, Show Me... [American brown ale]	5.6%	440	7
<i>Sheppy's Original Cider</i>			
Sheppy's Original Cider	5.5%	500	5.5
Sheppy's Raspberry Cider	4%	500	5.5

READY TO DRINK

	ABV%	ML	£
<i>House made</i>			
Negroni Magazzino	20.2%	300	19
Braeburn & Oak Honey Old Fashioned	22.4%	300	19
Sunset Boulevardier	24.2%	300	19
<i>East London Liquor Company</i>			
Vodka & Rhubarb	4.6%	250	5.5
Rum & Ginger	4.6%	250	5.5
Grapefruit Gin & Tonic	5%	250	5.5
<i>Punchy</i>			
Holiday Romance [rum, peach, ginger & chai]	4%	250	5.5
Golden hour [whisky, blood orange, bitters & cardamom]	4%	250	5.5
First Dip [gin, cucumber, yuzu & rosemary]	4%	250	5.5
<i>Cantails</i>			
Hawaiian Spritz	5.5%	250	5.5
Berry Mule	5.5%	250	5.5
Passionfruit Martini	5.5%	250	5.5
Sipful - Peach Bellini	4.5%	250	6
Edinburgh Rhubarb Gin & Ginger	5%	250	5
Tanqueray Sevilla & Tonic	6.5%	275	5.5
Haig Club & Crafted Cola	5%	330	5
Haig Club & Root Ginger Ale	5%	330	5

WINE

	ABV%	ML	£
<i>NICE (CANNED)</i>			
Malbec	13.5%	187	5.5
Sauvignon Blanc	11.5%	187	5.5
Pale Rose	12%	187	5.5
RED			
Ramon Bilbao, Rioja Crianza	14%	375	12.5
Quinta Do Crasto, Doura	14%	375	12.5
Bertani, Valpolicella	12%	375	16
WHITE			
Trimbach, Pinot Blanc	13%	375	15
Trimbach, Riesling	12.5%	375	17
Joseph Drouphin, Chablis	12.5%	375	17.5
SPARKLING			
Jacquart Brut, Champagne	12%	375	30
Moet & Chandon Imperial, Champagne	12%	375	35
Ruinart Blanc de Blancs, Champagne	12.5%	375	50

We have a changing selection of wines by the glass so please ask your server for details on what's open and tasting good today.

WEEKEND BRUNCH

12PM-4PM

BREAKFAST-ISH DISHES

ALL EGGS ARE CLARENCE COURT

LIGHTLY SAUTÉED HERITAGE TOMATOES ON TOAST (VE)	9.5
WILD MUSHROOMS ON TOAST FRIED EGG & HOLLANDAISE	10.5
FRENCH TOAST BLUEBERRY JAM, FRESH BLUEBERRIES, CRÈME FREICHE	9.5
BAKED EGGS SPICED BEANS & CHORIZO	10.5
EGGS ROYALE SMOKED SALMON, POACHED EGGS, HOLLANDAISE SAUCE, KETA CAVIAR & RED VEIN SORREL	13.5
DSW BREAKFAST CURED STREAKY BACON, HAND MADE SAUSAGE, BAKED BEANS, HASH BROWN, BLACK PUDDING GRILLED TOMATO, FRIED EGGS	13.5

SOMETHING A BIT MORE

STEAK & EGGS WITH CHIMICHURRI	15
SMOKED SAUSAGE & SPICED AUBERGINE POTATO HASH WITH POACHED EGG	10.5
DOCIE STREET FILTHY COW BURGER TWO 4OZ BEEF BURGERS, BURGER CHEESE, SMOKED SAUSAGE, FILTHY ONIONS, HOUSE BURGER SAUCE, SHOESTRING FRIES	15
CHILLI CHEESE STEAK HOAGIE GUINDILLA CHILLIES & SHOESTRING FRIES	13
BEETROOT & SMOKED POTATO HASH (VE) ROMESCO SAUCE	10
SPICY SPINACH & MUSHROOM HOAGIE (VE) VEGAN CHEESE & SHOESTRING FRIES	12

SOMETHING A BIT HEALTHIER

CHARRED CORN & FETA SALAD SALTED CHILLI, PICKLED RED ONION & CORIANDER	9
QUINOA & TANGERINE SALAD (VE) DRIED CRANBERRY, WALNUT, CURRIED DRESSING	8.5
ASIAN SCENTED COMPRESSED FRUIT SALAD	7

COCKTAILS

BELLINI	7
BLOODY MARY	8