



DUCIE STREET WAREHOUSE

Many of you have been working from Ducie Street Warehouse for a while now and many more popping in for coffee, lunch, dinner 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.

GOVERNMENT'S COVID-19 RULES

- Wearing a mask is compulsory whenever you're stood up and moving around the space. This includes when you arrive and when you leave.
- Upon entering the space you will be required to 'check-in' using either the NHS Covid-19 app, or by submitting contact details with the Host.
- We currently offer table service only. A member of our team will be with you soon after you've sat down, but please just give us a wave if you need anything.
- Please stay at your table / seat - without moving from place to place - unless you need to pop to the loo or head outside for fresh air.
- Santiser stations can be found all over the building. Please make liberal use of these.
- Please respect the Rule of 6 - meaning no more than six in a group.

OUR HOUSE RULES

- Only food or drink bought at DSW can be consumed in here.
- We will always give seating priority to those wishing to eat or drink. Don't be offended if we ask you to move on.
- No laptops after 5.30pm or at weekends (unless at the communal work tables). It's important to switch yourself OFF

HOT DRINKS

COFFEE

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

ESPRESSO 2 / 2.25

Single or double shot

LONG BLACK 2.25

Double espresso over hot water

BATCH BREW 2.75

Filtered coffee made with regularly changing guest beans

MACCHIATO 2.75

Espresso with a dash of foamed milk

CORTADO 2.75

Equal parts espresso to milk

FLAT WHITE 3

Espresso with two parts velvety milk

CAPPUCCINO 3

Espresso with steamed & foamed milk, dusted with chocolate

LATTE 3

Espresso with steamed milk and a little foam

MOCHA 3.5

Espresso, chocolate & steamed milk

Make it "iced" for an extra 25p

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 today's selection	

SANDWICHES

MONDAY - FRIDAY

12PM - 4PM

3 MUSTARD RUBBED ROAST BEEF Frenchies aioli & onion jam on a crusty cob	6.5
CHICKEN THIGH & SMOKED CUMBERLAND SAUSAGE Tarragon mayo on a crusty cob £6.50	6.5
SMOKED AUBERGINE & HERITAGE TOMATO SALSA Torch ed gem lettuce on a baguette	6.5
NORTH ATLANTIC PRAWN CAESAR SALAD BAGUETTE	7.5
FRENCH FRIES	3.5

FOOD

WEEKDAYS 12PM - 9PM

WEEKENDS 2PM - 9PM

HUMMUS & FLAT BREAD Pickled olives, toasted pine nuts & sumac (VG)	6
HOUSE CRACKERS & DIPS Pickled beets with crushed pistachio, chipotle butter & basil pesto (V)	6
OXTAIL CROQUETTES Frenchie's mustard aioli	8.5
CRISPY CALAMARI Sour chilli aioli	7.5
FRIED FISH TACO Burnt sour chilli mayo, pickled onion & coriander	8.5
FRENCH FRIES	3.5
*ANY TWO OF THE ABOVE CONSTITUTE A MAIN MEAL	
SPICED HERITAGE PUMPKIN & BURNT GEM SALAD Pomegranite, roasted pecan, orange, soy & coriander dressing (V) (VG) (N)	8.5
CHARRED SWEETCORN SALAD Black rice, feta cheese & salted chilli dressing (V)	9
CAESAR SALAD Gem lettuce, croutons, anchovies, caesar dressing	7.5
- ADD CHICKEN	4
- ADD SMOKED SALMON	5
CLASSIC DOUBLE CHEESE BURGER 2 x 4oz beef patties, burger cheese, gherkins & house burger sauce	13
BAKED BREAM On heritage tomatoes & olives with lemon & herb butter	15
STEAK FRITES 8oz Flat Iron cooked medium with brown butter & french fries	16
CHICKEN PARMIGIANA Breaded chicken, Pomodoro sauce, Mozzarella, tomato, tagliatelle	13
FISH & CHIPS Mushy peas & Tartare Sauce	12.5
LENTIL, SWEET POTATO & CHICKPEA STEW PKB crusty cob roll (VG)	10.5

*Please ask us for any allergen advice

WEEKEND BRUNCH

11AM-2PM

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 ROMESCO SAUCE (VE)	10
WALNUT & MISO HOAGIE SPINACH, MUSHROOMS, VEGAN CHEESE & SHOESTRING FRIES (VE)	12

SOMETHING A BIT HEALTHIER

CHARRED CORN & FETA SALAD SALTED CHILLI, PICKLED RED ONION & CORIANDER (V)	9
SPICED HERITAGE PUMPKIN & BURNT GEM SALAD Pomegranite, roasted pecan, orange, soy & coriander dressing (V) (VG) (N)	8.5

COCKTAILS

BELLINI	7
BLOODY MARY	8

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