



**SUNDAY
WITH SIDES**

SUNDAY COCKTAILS

Specially selected serves for Sundays.
Our house Bellini, Espresso Martini & DSW Bloody Mary are always
available alongside these Sunday specials.

Red Snapper £9

Tanqueray No. Ten Gin, tomato juice,
passata, celery salt, Tabasco,
Worcestershire sauce, lemon bitters

Breakfast Margarita £9

Spent citrus jam, Ocho Tequila,
spiced honey, lime

Ducie Sangria Warehouse £9

House blend sweet vermouth,
Tempranillo, Curacao, San Pellegrino
lemon, grapefruit

Champagne Mimosa £12

Moet & Chandon NV Champagne, freshly
squeezed grapefruit & orange juice

SNACK

Selection of freshly baked local bakery bread, oil & balsamic
(ve) 4

Giganti, Paesana & Nocellara Olives, lemon (ve) 4

Hummus, toasted seeds, sumac, Lebanese style flatbread (ve) 5

Baba Ganoush, grilled Khobez, pomegranate (v) 5

Roasted baby chorizo, romesco, toasted almonds 7

Blistered padron peppers, lemon, salt flakes (ve) 5

START

Salt & pepper calamari, aioli, lemon 7.5

'Five Spice' scented ox cheek croquettes, beef dripping dip 8

Chilli & coriander king prawns, Sriracha mayonnaise, lime 8

Chilli, sesame & peanut crispy chicken, gochujang, miso
buttermilk dip 8.5

Corn, coriander & chilli fritters, mango salsa, mooli,
pomegranate (ve)

ROASTS

All plated roasts are served with proper roast potatoes (from Massey's local Cheshire potato farm), homemade giant Yorkshire pudding, seasonal vegetables & meat gravy.
(We go heavy on gravy, but if ever you want more - just ask!)

Dry-aged local shorthorn beef sirloin 16.5

Roast supreme of cornfed chicken 15

Rosemary roasted leg of lamb 15

Free-range smoked gammon 14

Vegan roast (ve) 12

Served with all the trimmings and a vegan Yorkshire pudding
(Please ask your waiter for this week's offering)

Our sustainably locally-reared meat is produced for us by local, award-winning butchers. All meats are traditionally dry-aged to create a depth in flavour.

A SLICE OF 'SOMETHING FOR EVERYONE' 24

A slice of each of our meats, plated with a giant Yorkshire pudding, proper roast potatoes, seasonal vegetables & meat gravy.

SHARE

Perfect between 2-3 people.

Harissa spiced whole chicken 29

Miso glazed whole fish of the day 32

800g Tomahawk of Cheshire beef,
vine roasted tomatoes, beef jus 69

Whole roasted 'Ras el Hanout' cauliflower,
squash, wilted spinach, roast pepper ragu (ve) 28

SIDES

Fill the table, with any 3 for 12.5 or 4 for 15

Proper roast potatoes (ve) 4

Cumbrian pigs in blankets 5

Tuscan pork stuffing balls 4.5

Honey roasted rainbow heirloom carrots (v) 4.5

Bushells Farm cream & buttered mash potato (v) 4

Salted caramel piccolo parsnips (ve) 4.5

Lemon & garlic tender stem broccoli gratin (v) 5

Mini lobster macaroni cheese 5

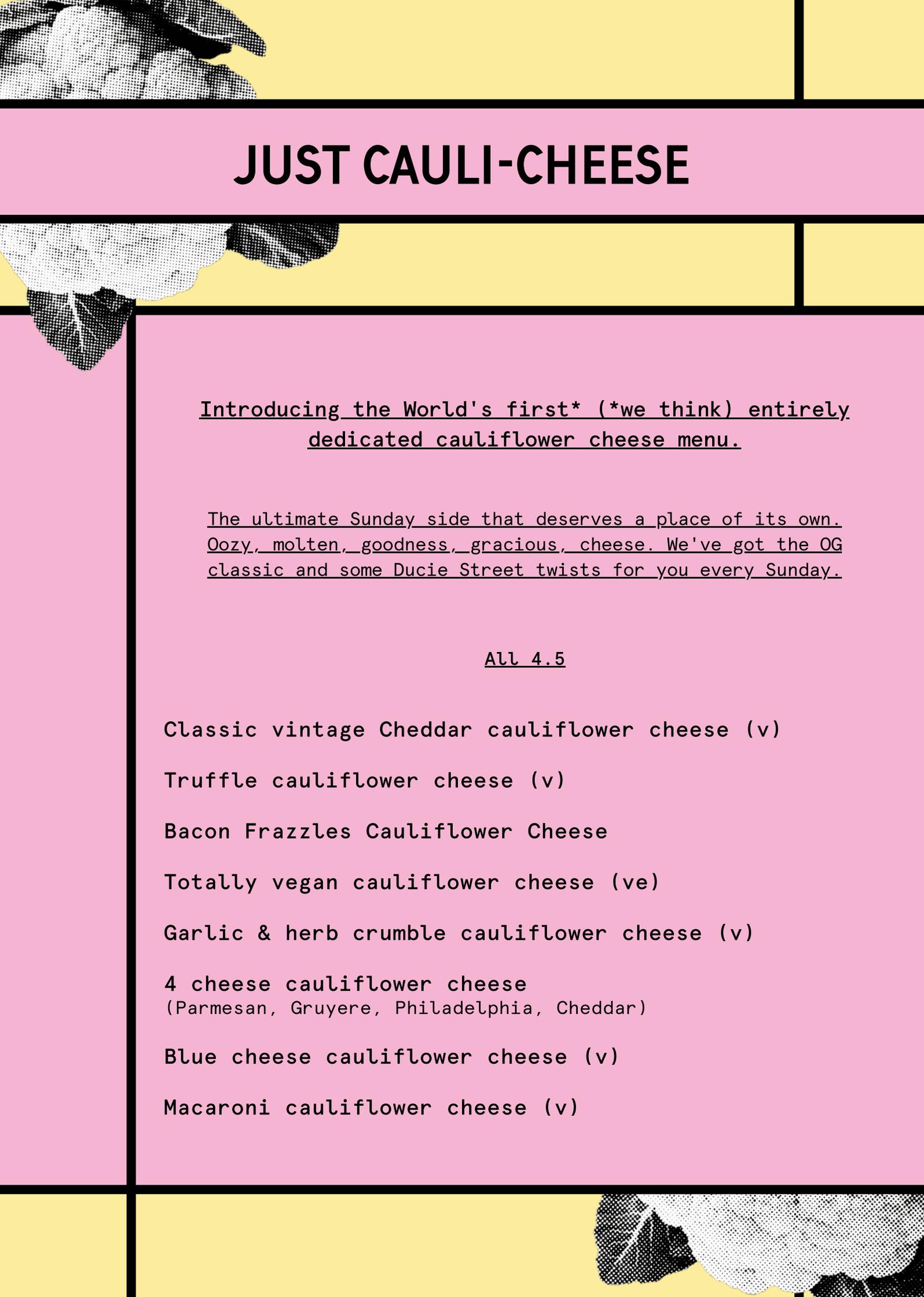
Spiced apple & liquorice braised red cabbage (ve) 4

Minted sugar snap peas with shallots (v) 4

Chargrilled pineapple (ve) 4

Crushed carrot & swede (v) 4

Yorkshire pudding 1.5



JUST CAULI-CHEESE

Introducing the World's first* (*we think) entirely
dedicated cauliflower cheese menu.

The ultimate Sunday side that deserves a place of its own.
Oozy, molten, goodness, gracious, cheese. We've got the OG
classic and some Ducie Street twists for you every Sunday.

All 4.5

Classic vintage Cheddar cauliflower cheese (v)

Truffle cauliflower cheese (v)

Bacon Frazzles Cauliflower Cheese

Totally vegan cauliflower cheese (ve)

Garlic & herb crumble cauliflower cheese (v)

4 cheese cauliflower cheese

(Parmesan, Gruyere, Philadelphia, Cheddar)

Blue cheese cauliflower cheese (v)

Macaroni cauliflower cheese (v)