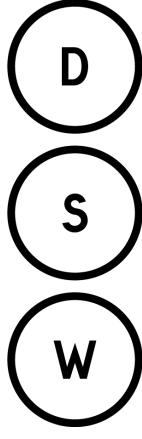


SUNDAY WITH SIDES



COCKTAILS

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

Red Snapper 9.0

Tanqueray NO. Ten Gin, tomato juice, passata, celery salt, Tabasco, Worcestershire Sauce & lemon bitters

Ducie Sangria Warehouse 9.0

House blend sweet Vermouth, Tempranillo, Curacao, San Pellegrino lemon & grapefruit

Breakfast Margarita 9.0

Spent citrus jam, Ocho Tequila, spiced honey & lime

Champagne Mimosa 12

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

LIGHT BITES

- Marinated Italian olives with lemon & rosemary [v] 4.5
- Freshly baked rosemary & rock salt focaccia, confit garlic butter [v] 5.0
- Sun-blushed tomato & chickpea hummus, dukkha & basil infused oil [ve] 4.5
- Baby chorizo, almonds & peppers 5.0
- Blistered padron peppers finished with salt flakes [ve] 6.0
- Flatbreads, garlic oil & sesame seeds [ve] 3.0

TO START

- Salt & pepper calamari, chive & roquito aioli, lemon 9.0
- Lancashire hotpot croquettes with lamb gravy 8.0
- Grilled king prawns, chilli & garlic butter topped with parsley 10.5
- Sweetcorn & coriander fritter, carrot & mooli salad with pomegranate [ve] 9.0

V-Vegetarian VE-Vegan GF-Gluten Free please ask your server

ROASTS

All plated roasts are served with proper roast potatoes [from Massey's Cheshire potato farm], homemade giant Yorkshire pudding, seasonal vegetables & meat gravy.

[We go heavy on gravy, but if you ever want more - just ask!]

Dry-aged local shorthorn beef sirloin	18.5
Roast supreme of cornfed chicken	16
Rosemary roasted leg of lamb	17
Free-range slow roasted cured gammon	16
Vegan roast - Served with all the trimmings and a vegan Yorkshire pudding [Please ask for this week's offering]	15
A Slice Of 'SOMETHING FOR EVERYONE'. Slice of each of our meats with all the trimmings	27.5

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.

SIDES

Fill the table with any 3 for 12.5 or 4 for 15	
Proper roast potatoes	4.0
Cumbrian pigs in blankets	5.0
Tuscan pork stuffing	4.5
Honey roasted rainbow heirloom carrots [v]	4.5
Bushells farm cream & buttered mash potatoes [v]	4.0
Salted caramel piccolo parsnips [ve]	4.5
Lemon & garlic tender stem broccoli gratin	5.0
Mini lobster macaroni cheese	5.0
Crushed carrot & swede [v]	4.0
Yorkshire pudding	1.5

JUST CAULI CHEESE

Fancy another Sunday side?

Check out our menu dedicated to our one true love - cauliflower cheese.

DESSERTS

Medjool date sticky toffee pudding & Madagascar vanilla ice cream	8.0 /15
Lemon meringue with raspberry crispies & coulis [ve]	7.5
Signature salted caramel tart & praline cream	8.5
Flourless rich chocolate brownie & caramel ice cream	9.0
Poached plums, granola, strawberry & yuzu ice cream [ve]	7.0
Blossom espresso martini tiramisu	8.0
Affogato	
Blossom artisan coffee poured over Northern Bloc ice cream	4.5
Cheese of the week served with homemade preserve & biscuits	9.0

THE IMPORTANT STUFF: Before ordering please tell your server if you have any dietary requirements or allergies when ordering food. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian ve-Vegan gf-gluten free please ask



STAY AT
NATIVE
MANCHESTER



WHAT'S ON AT
DUCIE STREET



JUST CAULI-CHEESE

Introducing the Worlds First
[we think] entirely dedicated
cauliflower cheese menu.

The ultimate Sunday side that deserves a place
of its own. We've got the OG classic & some
Ducie Street twists for you every Sunday.

All 4.5

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 [v]

Blue cheese cauliflower cheese [v]

Macaroni cauliflower cheese [v]

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