

# SOMETHING FOR EVERYONE.

## SOCIAL DINING AT DUCIE STREET

Social dining is an unpretentious, relaxed,  
and feel-good dining experience.  
It's about developing friendships.  
It's about reconnecting.  
It's about meeting someone for the first time.

Simply, it's food and drink to be social over.



## WHILST YOU WAIT

Muhammara bruschetta, walnuts, mint [ve]	6.0	Hummus, crispy chickpea, vegan feta, crudité[s] [ve/gf]	6.0
Sourdough & caramelised onion butter [v]	5.5	Padron peppers, maldon salt, lemon [ve/gf]	6.5
Mini Yorkshire pudding, dipping gravy [v]	6.5	Labneh, sumac, harissa oil, flatbread [v]	6.0

## TO START

Chorizo, sriracha aioli, crisp onion	10	Mini fondue, sourdough sticks [v]	9.0
Calamari, chive aioli, lemon	9.0	Aubergine, date syrup, zhoug [ve/gf]	8.0
Sesame & peanut Gochujang chicken wings [gf]	9.5	Garlic scented oyster mushroom, sourdough [ve]	9.0
Chicken Gyoza, yuzu ponzu dipping sauce	9.5		

## MAINS

Pan roasted skate wing, lemon, kale & caperberries [gf]	17.5	Poulet Breton, cider & mustard sauce, caramelised shallot [gf]	18
Pasta of the day [vg available]	18	DSW burger on brioche, sriracha aioli, local vintage cheddar & triple cooked chips	19
Plant based cheese & shallot pie, truffle aligot, baby leek [ve]	16	DSW plant-based burger & triple cooked chips [ve]	18.5
Local butchers cut of the day with seasonal garnish	26		

A discretionary 10% service charge is added to table service bills, shared in full between the person who serves you and the supporting team.

## TO SHARE

Hoisin tofu bao, spring onion, sesame and coriander [ve]	11	Oyster mushroom birria tacos, chipotle & hot hibiscus sauce [ve]	15
Whole baked halloumi, coconut yoghurt, pomegranate molasses[v/gf]	14		

## ON THE SIDE

Shoestring fries [ve/gf]	4.5	Heirloom tomato salad [ve]	4.5
Fennel & radicchio, dill & vinaigrette [ve/gf]	5.0	Citrus dressed sautéed kale [ve]	5.0
Thick cut triple cooked chips [ve/gf]	5.0	DSW Macaroni cheese [v] Add truffle 2.0	5.0
Add gravy/peppercorn sauce	2.0		



Adding Ghost Fries [2.50] to your order supports our local charity EAT WELL MCR. Each portion pays for a chef-made meal, delivered to people side-lined by poverty.

## DESSERTS

Manchester tart, whipped custard, raspberry & coconut	9.5	Chocolate tart, amarena cherry, praline [ve]	9.0
Lemon bavarois & hibiscus meringue [ve]	8.0	Coffee & scone	7.0
Sticky toffee choux bun [v]	9.0		

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. 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

# DRINKS LIST



Full drinks list available. Please ask your server.

## COCKTAILS

HEARTBREAKER Grey Goose Vodka   St. Germain   Agave   Rose   Lime   Tonic	10.5
EL PIQUANTE Red Chilli infused Tapatio   Passionfruit Puree   Agave   Lime	10.5
RASPBERRY BERET Aperol   Fresh Raspberry   Pink Grapefruit   Sparkling wine	11
ON THE MOORS Bombay Presse Gin   Luxardo Maraschino   Lavender   Egg White	11

## WINES

### WHITE

Ménard, Colombard & Ugni Blanc, Cote De Gascogne, 2021 France	6.5	25
Madregale, Pinot Grigio, Abruzzo, 2019, Italy	7.5	29
Good Hope, Chenin Blanc Bush Vine, Stellenbosch, 2019, South Africa	8.0	31
Grange des Rocs, Picpoul de Pinet, Languedoc, 2020, France	8.5	33
Te Whare Ra, Sauvignon Blanc, Marlborough, New Zealand, 2022	9.5	40
U.V.A, Trebbiano, Abruzzo, 2020, Italy	-	42
Mathilde, Grenache & Clairette, Côte du Rhône Blanc, 2021, France	-	44

### ROSE

Naciente, Pinot noir, Valle de Casablanca, 2021, Chile	7.5	29
Roubertas, Cote de Provence, Provence, 2022, France	9.5	40

### ORANGE

Fattoria di Vaira 'Vincenzo' Biaco, Falanghina blend, Molise, 2021, Italy	9.5	40
Tinaja 'Mauricio Gonzalez', Moscatel, Bio Bio Valley, 2021	-	43

### SPARKLING

Quadri, Prosecco Extra Dry, Italy	6.25	34
Dominio de Tharsys, Cava Brut Rosado, Penedès, Spain	7.0	38
MOËT & Chandon, Imperial Brut, Champagne, France	15	90
MOËT & Chandon, Rose Imperial, Champagne, France	-	100

### RED

Caminante, Tempranillo, 2019, Spain	6.75	26
Metic, Carménère, Valle de Colchagua, 2021, Chile	7.75	30
Samurai, Shiraz, 2021, Australia [ve]	8.5	32
Gran Cerdo, Tempranillo, Rioja, 2021, Spain	8.5	32
Lo Petit Fantet, Carinan blend, Corbières, 2021 France	9.25	36
Karri Vineyard, Cabernet Sauvignon, Margaret River, 2021, Australia	-	38
Coola Hills, Pinot Noir, Mount Gambier, 2021, Australia	-	40
Bodega Cecchin, organic Malbec, Mendoza, 2020, Argentina	-	45

# OUR PROVENANCE

Our menu is guided by the seasons & all ingredients are carefully sourced from local farmers, producers & suppliers. Fish is delivered from Fleetwood Harbour, potatoes are plucked from Cheshire fields & from Manchester itself bread sourced from The Bread Factory, name a few.

We're all about championing local people & produce.



REVIEW



LEAVE US A REVIEW

WHAT'S ON?



WHAT'S GOING ON AT DUCIE STREET

STAY



STAY THE NIGHT WITH NATIVE PLACES