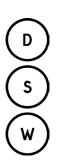
# SUNDAY SIDES



## **NIBBLES**

| Local sourdough & onion | 5.5 | Padron peppers [ve/gf] | 6.5 |
|-------------------------|-----|------------------------|-----|
| butter [v]              |     |                        |     |
|                         | 6.0 | Muhammara bruschetta,  | 6.0 |
| Beetroot hummus, vegan  |     | walnuts, mint[ve]      |     |
| feta, dukkah [ve/gf]    |     | wainuts, minttive      |     |

## **TO START**

| Salt & pepper calamari, chive & sriracha aioli with lemon | 9.0 | Mini<br>sticks | fondue,<br>[v]            | sourdough | 9.0 |
|---|-----|----------------|---------------------------|-----------|-----|
| Chilli, sesame & peanut gochujang chicken wings [gf]      | 9.5 |                | scented oy<br>om,sourdoug |           | 9.0 |

# **ROASTS**

All roasts are served with proper roasties, giant Yorkshire pudding, seasonal vegetables & gravy [we go heavy on gravy].

| Dry-aged local shorthorn<br>beef sirloin | 19.5 | Vegan roast [ve]<br>with all the trimmings.<br>Ask for this weeks roast. | 17   |
|--|------|--|------|
| W.H. Frost premium chicken breast        | 18   | Something For Everyone<br>Slice of each of our meats                     | 27.5 |
| Rosemary roasted leg of lamb             | 19.5 | with all the trimmings.  |      |

Our meat is produced by local award-winning butchers.

Dry-ageing meats for a deep flavour. Potatoes are plucked from

Massey's Farm in Cheshire. Potatoes are plucked from Massey's Farm in

Cheshire.

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

## ON THE SIDE

| Proper roast potatoes [ve/gf] | 4.0 | Lemon & garlic<br>tenderstem broccoli<br>gratin [v] | 4.5 |
|-------------------------------|-----|---|-----|
| Tuscan pork stuffing          | 5.0 |   |     |
|                               |     | DSW macaroni cheese [v]                             | 5.0 |
| Honey roasted rainbow         | 4.5 | add truffle 1.5                                     |     |
| heirloom carrots [ve/gf]      |     |   |     |
|                               |     | Yorkshire pudding &                                 | 1.5 |
| Maple Roasted parsnips        | 4.5 | gravy [v]   |     |
| [ve/gf]                       |     |   |     |

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



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.

# **JUST CAULI CHEESE**

Fancy another Sunday side? Check out our menu dedicated to cauliflower cheese.

| Vintage cheddar [v] | 4.0 | Garlic & herb crumble [v] | 4.5 |
|---------------------|-----|---------------------------|-----|
| Truffle [v]         | 5.0 | 4 Cheese [v]              | 5.0 |
| Bacon frazzles      | 4.5 | Blue cheese [v]           | 5.0 |
| Totally vegan [ve]  | 4.5 | Macaroni [v]              | 5.0 |

**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.

### **DESSERTS**

| Gingerbread sticky toffee pudding & Cheshire Farm ice cream $[v]$ | 8.0 | Apple & pear crumble to share with apple sorbet [ve] | 14  |
|---|-----|--|-----|
| Lemon bavarois, hibiscus & raspberry [ve]                         | 8.0 | Coffee & scone                                       | 5.0 |
| Rich chocolate tart,<br>praline & Amarena cherry                  | 9.0 |  |     |

# **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  $\boldsymbol{\delta}$  produce.





**LEAVE US A REVIEW** 



WHAT'S GOING ON AT DUCIE STREET



STAY THE NIGHT WITH NATIVE PLACES