

LOUNGING AROUND MENU.



BAR BITES

Marinated olives with lemon & rosemary [ve/gf]	5.0	Blistered padron peppers with sea salt [ve/gf]	6.5
Beetroot hummus & crispy chickpeas, crumbled feta, dukkah [ve/gf]	6.0	Oyster mushroom birria tacos, chipotle & hibiscus hot sauce [ve]	8.5
Baby chorizo with aioli & crispy onions	10	Flatbreads & garlic oil[ve]	3.0
Chilli, sesame & peanut gochujang chicken wings [gf]	9.5	Salt & pepper calamari, chive & roquito aioli with lemon	9.0
3oz beef sliders, sriracha aioli, brioche & vintage cheddar	11	Horiatiki Salad with vegan feta,olives, tomatoes, cucumber, onion & mixed lettuce [ve/gf]	12
		Grilled chicken salad with blue cheese & apple with housedressing [gf]	13

TO SHARE - PINSA

Butternut squash, wild mushroom & vegan cheese [ve]	13	White pinsa, confit garlic butter, Tuscan sausage with friarielli & chilli flakes	13.5
Nduja, salami, picante honey, burrata straciatella & rocket	14		

ON THE SIDE

'24 hour fries' Shoestring fries [ve/gf]	4.5	Heirloom tomato salad, citrus vinaigrette with mixed leaf [ve/gf]	4.5
DSW classic mac cheese [v] Add truffle 2.0	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.

v-Vegetarian ve-Vegan gf-Gluten Free

SIGNATURE COCKTAILS

NATIVE PEACH SPRITZ	10.5	EL PIQUANTE	10.5
Lillet Blanc Peach Liqueur Rose Sparkling wine		Red Chilli infused Tapatio Passionfruit Puree Agave Lime	
HEARTBREAKER	10.5	ON THE MOORS	11
Grey Goose Vodka St. Germain Agave Rose Lime Tonic		Bombay Presse Gin Luxardo Maraschino Lavender Lemon Egg White	
RASPBERRY BERET	11	DSW BLOODY MARY	10
Aperol Fresh Raspberry Pink Grapefruit Sparkling wine		42 Below Vodka Beetroot Gastrique Bloody Mary Mix Olive Brine	

CLASSIC COCKTAILS

Feel like sippin on something else? Ask the team.

APEROL SPRITZ	10	NEGRONI	10.5
Aperol Prosecco Soda Water		Bombay Sapphire Campari House Sweet Vermouth	
BRAMBLE		TOMMY'S MARGARITA	10
Bombay Bramble Gin Pressed Lemon Sugar Blackberries	10	Tapatio Agave Syrup Pressed Lime	
ESPRESSO MARTINI	11	OLD FASHIONED	11
42 Below Vodka Mr. Black Cold Brew Coffee Liqueur Espresso		Woodford Reserve Bourbon House Fashioned Syrup Bitters	

NO & LOW COCKTAILS

TROPICAL ICED TEA	6.5	YOUNG NATIVE PEACH SPRITZ	7.5
Mango Juice Green Tea Vanilla Lime		Everleaf Aperitif White Peach Rose Ginger & Yuzu Kombucha	
PLUM ICED TEA	6.5		
Plum Syrup Darjeeling Tea Lemon			

WINES

WHITE

	175ML	BTL
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

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	6.9	38
Coola Hills, Pinot Noir, Mount Gambier, 2021, Australia	-	40
Bodega Cecchin, organic Malbec, Mendoza, 2020, Argentina	-	45

ROSE

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

ORANGE

	175ML	BTL
Fattoria di Vaira 'Vincenzo' Biaco, Falanghina blend, Molise, 2021, Italy	9.5	40
Tinaja 'Mauricio Gonzlez', Moscatel, Bio Valley, 2021	-	43

SPARKLING

Guardi, 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

BEERS

WAREHOUSE LAGER Crisp, clean & lightly hopped, 4.1%	5.8	HIGH WIRE West coast pale ale 5.5%	6.2
SAUCERY GLUTEN FREE IPA Fruity session IPA, 3.9%	5.8	EASY PEELER Citrusy session IPA, 4%	6.0
MANCHESTER UNION LAGER Traditional European style Helles, 4.8%	5.9	SHINDIGGER FESTIVA Tropical IPA, 4.4%	6.0
MURK LIFE BALANCE Juicy & hazy pale ale, 5%	6.0	SHEPPYS OAKWOOD Traditional blend of cider & dessert apples, 5.5%	5.8

BOTTLED BEER

PAULANER, MUNICH HELLES LAGER 33CL 4.9%	5.0	FRULI, STRAWBERRY BEER 33CL 4.1%	6.0
PAULANER RADLER 50CL, 2.5%	4.0	FRUITY PALE, 44CL, 4.2%	7.5
SHINDIGGER SESSION IPA 44CL, 4.2%	8.0	LUCKY SAINT, 33CL, 0.5%	5.75
SHINDIGGER MANGO UNCHAINED FRUITY PALE, 44CL, 4.2%	8.0		

SPIRITS

SPIRITS ARE 50ML MEASURES

GIN

BOMBAY SAPPHIRE	8.5
BOMBAY BRAMBLE	8.0
BOMBAY PREMIER CRU	9.5
FOUR PILLARS OLIVE LEAF	9.5
MANCHESTER THREE RIVERS	9.0

GIN MARE	10
MONKEY 47	12
TANQUERAY No10	9.0
HENDRICKS	9.0
APPLEWOOD	8.0
HEPPLE	9.0

VODKA

42 BELOW	8.0
BELVEDERE	9.0
ZUBROWAKA	8.0

GREY GOOSE	10
GREY GOOSE LE CITRON	10
GREY GOOSE L'ORANGE	10

RUM

BACARDI CARTA BLANCA	8.0
BACARDI ANEJO CUATRO	8.5
PUBLIC SPIRIT GOLDEN	8.75

PUBLIC SPIRIT SPICED	8.75
PLANTATION PINEAPPLE	9.0
SMITH & CROSS	10

WHISKEY

JOHNNIE WALKER BLACK	7.5
JOHNNIE WALKER GOLD	11
TALISKER 10 YEAR	13
ARBERG 10 YEAR	13
BUFFALO TRACE	8.0
BULLEIT RYE	8.75
EAGLE RARE 10 YEAR	12
LOT 40 RYE	8.75

ABERFELDY 12 YEAR	12
CRAIGELLACHIE 13 YEAR	15
BULLEIT 10 YEAR	8.75
WOODFORD RESERVE	8.5
ANGELS ENVY	16
LOT 40 RYE	8.75
SAZERAC RYE	11.5

AGAVE

EL TEQUILENO	7.5
PATRON REPOSADO	12
PATRON SILVER	12

PATRON ANEJO	16
DEL MAGUEY VIDA	11.25
DEL MAGUEY SANTO DOMINGO	17

BRANDY

HENNESSY VS	10
PIERRE FERRAND 10 GENERATIONS	10

AVALLEN CALVADOS	9.0
------------------	-----

SOFTS

Fever-Tree Tonic Tonic, Light, Mediterranean, Elderflower or Cucumber	2.5	Fever-Tree Mixers Ginger Beer, Lemonade or Mexican lime soda	2.5
Coke Icon Bottle Zero/Diet	3.25	San Pellegrino Lemonita, Orange, Blood Orange	3.0
Coke Icon Bottle Coca Cola	3.75	Lemonaid	4.25
Can'O Water Still or Sparkling	1.9	Passionfruit or lime	

HOT STUFF

COFFEE

Americano	2.25
Espresso	2.0
Flat White	3.0
Cappucino	3.0
Latte	3.0
Mocha	3.25
Cortado	2.75
Macchiato	2.75

TEA

Breakfast, Earl Grey	2.5
Peppermint, Green, Camomile	

SPECIALITY

Matcha latte	3.75
Chai Latte	3.75
Hot Chocolate	3.0

ADD EXTRA

Extra Shot	1.0
Alternative Milk	0.50
Syrups	0.50

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