



BRUNCH MENU

KITCHEN OPEN UNTIL 2.30PM

MON-THURS, 3PM FRI - SUN

PLEASE NOTE: WE ONLY ACCEPT CARD PAYMENT

ALLERGIES

IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF. WE HAVE A RANGE OF ALLERGENS IN OUR KITCHEN AND DUE TO THE SIZE OF OUR KITCHEN, WE CANNOT GUARANTEE THAT DISHES WILL BE ALLERGEN FREE. FULL INGREDIENT INFO IS AVAILABLE UPON REQUEST. DURING BUSY PERIODS, WE MAY ALSO REQUIRE THE VACATING OF TABLES AFTER 90 MINUTES!

PROPER STUFF

THE BIG BREAKFAST 12.95

Beef Cumberland sausage, dry-cured bacon, poached eggs, mushroom, grilled tomato, beans, hash brown & sourdough toast.

VEGGIE BREAKFAST (V) 11.95

Poached eggs, grilled halloumi, avocado, mushroom, grilled tomato, hash brown, beans & sourdough toast.

VEGAN BREAKFAST 11.95

Scrambled smoked harissa tofu, avocado, mushroom, grilled tomato, beans, roasted peppers, hash brown, tenderstem broccoli & sourdough toast.

CLEAN BREAKFAST 11.95

Smoked salmon, poached eggs, mushroom, avocado, roasted peppers, grilled tomatoes and tenderstem broccoli. **Add toast - 1.50**

EGGS BENEDICT (V) 8

All served with spinach, just add your favourite flourish...

Add Smoked Salmon - 3 | Bacon - 2.5 | Field Mushroom 1.75

AVOCADO SMASH 7

With pink pickled onion & chilli flakes, served on sourdough toast. Great when you **add extras** on the top!

SANDWICHES & SALADS

Available on sourdough, seeded bagel, ciabatta or gluten-free bread.

BURGER WITH AVOCADO & FRIED EGG 11

Served on a ciabatta roll with Pico de Gallo & fries on the side. Beef locally sourced from Brook House Farm, Mottram. **Add bacon - 1.75**

HANGOVER BUTTY 8.75

Look after yourself! 2 x bacon, 1 x sausage & fried egg in a ciabatta roll.

AVOCADO & EGG CIABATTA (V) 7.5

Smashed avocado, fried egg & onion relish. Great with **extra bits!**

SHMEAR BAGEL 7.5

Smoked salmon, cream cheese & chive, served in a bagel.

ROASTED MED VEG & GRAINS BOWL (V) 9.75

Roast peppers, Za'atar tenderstem broccoli, grilled halloumi, hummus & Middle Eastern couscous, served with warmed flatbread.

PANZANELLA SALAD (V) 10

Here we go. Italian style salad, with mixed tomatoes, cucumber, caperberries, kalamata olives, buffalo mozzarella & sourdough croutons

SPECIAL STUFF

Make your dish super special by adding our extra bits!

SHAKSHUKA (V) 10.95

Eggs baked into a spicy harissa peperonata sauce, with crumbled feta. Served with warmed flatbread.

Also comes in a  version, with fried tofu!

BREAKFAST BEAN QUESADILLA (V) 10.5

With charred tomato salsa, Pico de Gallo, topped with a fried egg.

Add avocado for the full treatment!

NDUJA ON SOURDOUGH TOAST 10.5

Served with tenderstem broccoli, poached egg, Greek yoghurt, duqqa & honey.

Swap Nduja for smoked salmon - £2 extra

WILD MUSHROOMS WITH GARLIC & HERBS 9.75

Pan fried, served on sourdough toast.

Make it creamy by adding **Mascarpone & chive (V)**. 10.75

SWEET STUFF

BANANA TOAST (V) 7.5

Our famous banana & blueberry bread, served toasted with mixed berry compote, Greek yoghurt, honey & pumpkin seeds.

Add bacon - 1.75

FRENCH TOAST (V) 9.75

Toasted cinnamon brioche, topped with Mascarpone, mixed berry compote & honey. **Add bacon - 1.75**









JAZZY WAFFLES (V) 10.5

With Biscoff Mascarpone, espresso sticky toffee sauce and white chocolate on the top. Honestly, it's wild.

GRANOLA (V) 6.5

Home-baked granola, with Greek yoghurt, mixed berry compote & honey.

EXTRA BITS & ADD-ONS

HUMMUS & FLATBREAD 	6.5	BACON X 1	1.75
SMOKED SALMON	3.95	MUSHROOM 	1.75
TOASTED CRUMPETS & BUTTER (V)	3.75	HALLOUMI OR FETA (V)	1.75
TENDERSTEM BROCCOLI 	3.5	BAKED BEANS 	1.5
FRENCH FRIES 	3	SOURDOUGH TOAST X 1 	1.5
SMASHED AVOCADO 	2.25	POACHED EGG (V)	1.5
BEEF SAUSAGE X 1	2.25	NUTELLA / PEANUT BUTTER (V)	0.6
HASH BROWNS X 2 	2	JAM / HONEY (V)	0.6

Check out the cake counter or ask your server about our selection!



DRINKS MENU

COFFEE

We serve a double shot as standard. Coffee is developed & roasted by award winning Cheshire-based, Lost Barn Coffee Roasters.

FLAT WHITE	3.0	
LATTE	3.2	3.6
CAPPUCCINO	3.1	3.5
LONG BLACK / AMERICANO	2.9	3.3
MOCHA (Choose from Hot Choc below)	3.8	4.2
MACCHIATO	2.8	
CORTADO	2.8	
ESPRESSO	2.5	
BABYCCINO	1	

HOT CHOCOLATE

MILK: 55% LOST BARN	3.2	3.6
DARK: 70% CALLEBAUT	3.2	3.6
WHITE: CALLEBAUT	3.2	3.6
KIDS HOT CHOCOLATE	2.8	

WELLNESS DRINKS

CHAI LATTE	3.2	3.6
MATCHA LATTE	3.2	3.6
TURMERIC LATTE	3.2	3.6

EXTRAS

EXTRA SHOT	0.5	
DECAF	0.5	
ALMOND / OAT / SOYA / COCONUT	0.4	
SYRUPS	0.4	
MARSHMALLOWS (V)	0.5	
WHIPPED CREAM (V)	0.5	
MARSHMALLOWS & CREAM! (V)	0.8	
GO LARGE	0.4	

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LOOSE LEAF TEA ALL 2.75

Blended & curated by Bohea Teas, Manchester.

CASTLEFIELD BREAKFAST TEA	
EARL GREY & CORNFLOWER	
ENGLISH CHAMOMILE	
PEPPERMINT	
LEMONGRASS & GINGER	
JADE MONKEY GREEN TEA	
RED BUSH / ROOIBOS	
JUICY BERRY	
SPICED CHAI	

ICED DRINKS

ICED MOCHA	4.2
ICED LATTE	3.6
ICED CHOCOLATE	3.6
ICED CHAI/MATCHA/TURMERIC	3.6
ICED AMERICANO	3.2

COLD SOFT DRINKS

SAN PELLEGRINO: LIMONATA / BLOOD ORANGE	2.5
FIREFLY ICED TEAS: PEACH & GREEN TEA / POMEGRANATE & ELDERFLOWER / LEMON & GINGER	3
LEMONAID: GINGER/PASSIONFRUIT	3
EAGER PRESSED JUICES: ORANGE / APPLE / TOMATO	2
FOLKINGTONS JUICES: ELDERFLOWER / CRANBERRY	2.5
ORANGINA	2.5
COCA COLA / DIET COKE	2.5
HARROGATE WATER (LARGE)	3.5
HARROGATE WATER (SMALL)	1.95
GLASS OF MILK	1
FEVER TREE TONIC WATER	2
FEVER TREE SODA WATER	2

WINE

Supplied by our sister wine business, Decent Drop

GLASS 175ml BTL 750ml

PROSECCO	6	24
VIURA, SPAIN <small>White</small>	5	19
SAUVIGNON BLANC, NZ <small>White</small>	6.5	25
GRENACHE, SPAIN <small>Red</small>	5	19
MALBEC, ARGENTINA <small>Red</small>	6	22
GRENACHE ROSE, FRANCE <small>Rose</small>	5	19

COCKTAILS

BLOODY MARY	8
APEROL SPRITZ	8
ESPRESSO MARTINI	8
MIMOSA (Prosecco & orange juice)	7.5

BEER

HOUSE LAGER	4.75
7 BROTHERS AMBER LAGER	5.25
SCHOFFERHOFER, GRAPEFRUIT 2.5% ABV	4.75
FIRST CHOP JAM - MANGO PALE	5
SHINDIGGER SESSION IPA	5.5
GUEST CIDER BOTTLE	5

SPIRITS & LIQUEURS

	25ml	50ml
LAKES GIN	4.5	7.5
BLACK TOMATO GIN	5	9
ZYMORGORIUM MANCHESTER GIN	5	9
BUSS NO.509 RASPBERRY GIN	5	9
ABSOLUT VODKA	5	9
EL DORADO WHITE RUM	4.5	8
HINE RARE VSOP COGNAC	6	10
GLENGOYNE SINGLE MALT WHISKY	6	10
WOODFORD RESERVE BOURBON	6	10
AMARETTO	4	7
BAILEYS		6
CAMPARI	4	7
KAHLUA	5	9
PIMM'S		6