




BRUNCH MENU

KITCHEN OPEN UNTIL 2.30PM MON-THURS, 3PM FRI - SUN
PLEASE NOTE: WE ONLY ACCEPT CARD PAYMENT

PROPER STUFF

THE BIG BREAKFAST	12
Beef Cumberland sausage, dry-cured bacon, poached eggs, mushroom, grilled tomato, beans & sourdough toast.	
VEGGIE BREAKFAST (V)	11
Poached eggs, grilled halloumi, avocado, mushroom, grilled tomato, roasted peppers, beans & sourdough toast.	
VEGAN BREAKFAST 	11
Scrambled smoked harissa tofu, avocado, mushroom, grilled tomato, beans, roasted peppers, asparagus & sourdough toast.	
CLEAN BREAKFAST	11
Smoked salmon, poached eggs, mushroom, avocado, roasted peppers, grilled tomatoes and pan-fried asparagus. No toast!	
GOOD OLD BACON & EGGS ON TOAST	8
SOURDOUGH TOAST WITH BUTTER (V)	2.75
SEEDED BAGEL / CRUMPETS WITH BUTTER (V)	3.75

SANDWICHES

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



STEAK & FRIED EGG	10
Served on a ciabatta roll with rocket & caramelised onions.	
HANGOVER BUTTY	8
Look after yourself! 2 x bacon, 2 x sausage & fried egg in a ciabatta roll.	
AVOCADO & EGG CIABATTA (V)	6.95
Smashed avocado, fried egg & onion relish. Great with extra bits!	
CLASSIC BLT	6.95
Bacon, lettuce & tomato, served with mayonnaise.	
SHMEAR	6.95
Smoked salmon, cream cheese & spring onion, served in a bagel.	
VEGGIE STACK (V)	6.95
Grilled halloumi, roasted peppers, hummus & caramelised onion.	
Also comes in a  version, with fried mushroom!	

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.

SPECIAL STUFF





Make your dish super special by adding our extra bits!

SHAKSHUKA (V)	10
Eggs baked into harissa peperonata sauce, topped with tahini, crumbled feta & parsley. Served with warmed flatbread. Also comes in a  VERSION, with fried tofu!	
AVOCADO SMASH 	6.5
With pink pickled onion & chilli flakes, served on sourdough toast. Great when you add extras on the top!	
FLAKED SALMON & FRIED ASPARAGUS	9.5
Served with a poached egg, on sourdough toast.	
PESTO PEAS & CRUMBLLED FETA (V)	7.5
On sourdough toast.	
WILD MUSHROOMS WITH GARLIC & HERBS 	8.95
On sourdough toast. Make it creamy by adding Mascarpone & chive (V) .	

SWEET STUFF

BANANA TOAST (V)	6.5
Our famous banana & blueberry bread, served toasted with mixed berry compote, Greek yoghurt, honey & pumpkin seeds. Add bacon - £1.50.	
FRENCH TOAST (V)	9
Toasted cinnamon brioche, topped with vanilla Mascarpone, mixed berry compote & honey. Add bacon - £1.50.	
GRANOLA (V)	6
Home-baked granola, with Greek yoghurt, mixed berry compote & honey.	
CAKES & PASTRIES (V)	
Check out the cake counter or ask your server about our selection!	

EXTRA BITS & ADD-ONS

HUMMUS & FLATBREAD 	6	HALLOUMI (V)	1.5
SMOKED SALMON	3.75	BOSTON BEANS 	1.5
SMASHED AVOCADO (V)	2	SOURDOUGH TOAST 	1.5
BEEF SAUSAGE	2	POACHED EGG (V)	1.25
BACON	1.5	NUTELLA (V)	0.5
FETA (V)	1.5	PEANUT BUTTER (V)	0.5
MUSHROOM 	1.5	JAM / HONEY (V)	0.5



DRINKS MENU

COFFEE

We serve a double shot as standard. Coffee is developed & roasted by Dark Woods Coffee.

FLAT WHITE	3.0	
LATTE	3.2	3.6
CAPPUCCINO	3.0	3.4
LONG BLACK / AMERICANO	2.8	3.2
MOCHA (Choose from Hot Choc below)	3.8	4.2
MACCHIATO	2.7	
CORTADO / DBL CORTADO	2.7	
ESPRESSO	2.3	
BABYCCINO	1	

HOT CHOCOLATE

Made with Kokoa Collection Chocolate

MILK: VENEZUELA 58%	3.2	3.6
DARK: ECUADOR 70%	3.2	3.6
DARKEST: MADAGASCAR 82%	3.2	3.6
WHITE: IVORY COAST	3.2	3.6
KIDS HOT CHOC	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)	0.4	
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 CAMOMILE	
PEPPERMINT	
LEMONGRASS & GINGER	
MATCHA	
RED BUSH / ROOIBOS	
ROSEHIP & HIBISCUS	
SPICED CHAI	
YUNNAN GREEN TEA	

ICED DRINKS

ICED MOCHA	4.2
ICED LATTE	3.6
ICED CHOCOLATE	3.6
ICED CHAI/MATCHA/TURMERIC	3.6
ICED AMERICANO	3.2
ICED TEA	3

COLD SOFT DRINKS

SAN PELLEGRINO: LIMONATA / BLOOD ORANGE	2.5
FIREFLY ICED TEAS: PEACH & GREEN TEA / POMEGRANATE & ELDERFLOWER	3
LEMONAID: GINGER / LIME / PASSIONFRUIT	3
EAGER PRESSED JUICES: ORANGE / APPLE / TOMATO	2
FOLKINGTONS JUICES: ELDERFLOWER / CRANBERRY	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

Hand picked by our Sommelier '@thatwinefella'

GLASS 175ml BTL 750ml

PROSECCO	6	24
VIURA, SPAIN White	5	19
SAUVIGNON BLANC, NZ White	6	22
GRENACHE, SPAIN Red	5	19
MALBEC, ARGENTINA Red	6	22
GRENACHE ROSE, FRANCE Rose	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
JJ WHITELY POTATO 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
PATRON CAFE XO	5	9
AMARETTO	4	7
BAILEYS		6
CAMPARI	4	7
KAHLUA	5	9
LAGRIMA WHITE PORT	5	9
PIMM'S		6