STEAK & GRILLS

SLOW COOKED FEATHERBLADE STEAK 16.75

Tender beef braised in a chipotle spiced BBQ gravy With Cheddar mash and garlic buttered spinach and green beans

8oz RUMP STEAK 17.45

Grilled to your liking.

With mushrooms, grilled tomato, beer battered onion rings, peas and chips 1192 kcal

MIXED GRILL 20.95

Rump steak, chicken breast, gammon steak, Cumberland sausage, Bury black pudding and a fried egg.

With grilled tomato, beer battered onion rings, peas and chips

10oz THICK CUT GAMMON STEAK 14.45

With mushrooms, grilled tomato, peas and chips. Topped with your choice of pineapple or fried eggs

STEAK AND PEPPER BAGUETTE 10.85

Beef fillet, onions and peppers topped with melted Cheddar and fresh red chilli.

With beer battered onion rings and skinny fries

Add black pepper sauce/Diane sauce to your steak or grill for 1.75

Add five halloumi popcorn pieces to your steak or grill for 2.75

HANGING KERARS

All skewered with fresh vegetables and marinated in sweet chilli and ginger. With chips, dressed salad, flatbread and garlic and herb butter

Beef Fillet | Chicken Breast | Lamb Kofta | Halloumi (v)

13.85 13.95

PUB CLASSICS

JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS 12.95

With tartare sauce and your choice of peas or mushy peas



CHEESE AND ONION PIE (v) 12.25

Our classic Lancashire, Cheddar, mozzarella, onion and potato pie. With a Lancashire cheese dip, chips and peas

STEAK AND JOSEPH HOLT'S ALE PIE 12.95

Tender chunks of slow cooked beef in a rich Joseph Holt's ale gravy baked in shortcrust pastry. With chips, peas and gravy

ALL DAY BREAKFAST 11.45

Cumberland sausage, bacon, Bury black pudding, mushrooms, chips, tomato, two fried eggs and baked beans

WEXFORD CHICKEN 12.45

Chicken breast topped with a creamy button mushroom, black pepper and Stilton sauce.

With chips and garlic buttered spinach and green beans

KING PRAWN AND CHORIZO PAPPARDELLE 12.75

Pan-fried Spanish chorizo, king prawns, spinach and pappardelle pasta in a tomato sauce with Lodigrana Black Parmesan 724 kcal

SWEET POTATO, BEAN AND

RED PEPPER CHILLI (v) (ve) 11.55

With rice and tortillas

SCOTTISH SCAMPI AND CHIPS 12.45

With tartare sauce and your choice of peas or mushy peas

BEEF LASAGNE 12.45

Layers of pasta and rich Bolognese topped with a creamy cheese sauce.

With dressed salad and garlic and herb baguette

KERALAN CAULIFLOWER AND

PEPPER CURRY (v) (ve) 11.75

Red peppers and cauliflower in a mildly spiced coconut and tomato

With cauliflower rice, poppadoms and mango chutney

CHICKEN TIKKA MASALA 12.45

Marinated chicken breast pieces in a creamy, mildly spiced masala

With rice and naan bread

ADD POPPADOMS AND MANGO CHUTNEY FOR 1.95



SALADS

HOUSE SALAD (v) (ve) 10.85

Baby leaves, quinoa, avocado, cucumber, pepper, carrot, edamame beans, baby spinach, roquito peppers and pomegranate seeds with an apple, mustard and maple flavour dressing

Add one of our delicious toppings;

Chicken Breast Chicken Breast and Beef Fillet and Halloumi and Lamb Kofta and and Bacon Vegetable Skewer Vegetable Skewer Vegetable Skewer (v) Vegetable Skewer 12.25 13.25 12.95 13.35 13.45

CAESAR SALAD 9.95

Gem lettuce, creamy Caesar dressing, garlic croutons and Lodigrana Black Parmesan

Add pan-fried halloumi for 1.50 or chicken breast for 1.70

Adults need around 2000 kcal per day

SMALL PLATES

CHORIZO PATATAS BRAVAS 5.65

With a buttermilk ranch dressing

WARM GOATS CHEESE (v) 5.45

With crisp leaves, pine nuts and balsamic glaze

CHICKEN GYOZAS 5.45

Crisp fried Japanese style dumplings filled with chicken and vegetables. With a soy, honey and chilli sop 252 kgal

HALLOUMI POPCORN (v) 5.35

With a sticky spiced honey dip

LAMB KOFTAS 5.75

With a mint yoghurt dip

CRISPY CHICKEN WINGS 5.65

With Joseph Holt's beer BBQ sauce

HOT HONEY CHICKEN 5.75

Battered chicken breast chunks in a sticky hot and spicy honey glaze

GARLIC AND STILTON MUSHROOMS (v) 5.45

Button mushrooms in a creamy garlic and Stilton sauce with garlic and herb baguette

CHEDDAR TOPPED GARLIC

AND HERB BAGUETTE (v) 5.35

JOSEPH HOLT'S BEER BATTERED BURY BLACK PUDDING AND BACON FRITTER 5.25

With a poached egg and red onion jam 504 kcal

CAESAR SALAD 5.25

Gem lettuce, creamy Caesar dressing, garlic croutons and Lodigrana Black Parmesan

WARM INDIAN SPICED QUINOA AND VEGETABLE SALAD (v)(ve) 4.85

Chickpeas, peppers and broad beans in fragrant ginger, lemongrass and coriander spiced quinoa

Add three pan-fried king prawns for 1.50 75 kcal



SIGNATURE BURGERS

All of our burgers come in a bun with crisp leaves and gherkin, served with your choice of chips or skinny fries

HALLOUMI, RED PEPPER AND SMASHED AVOCADO (v) 11.75

Pan-fried halloumi, charred red pepper with chilli spiced smashed avocado

BUTTERMILK CHICKEN 13.25

Two crisp buttermilk chicken fillets topped with mature Cheddar, bacon, fried onions and buttermilk ranch dressing

Go large and add a 6oz beef burger/crisp buttermilk chicken fillet/ slow cooked beef brisket for 2.50 372 kcal/300 kcal/226 kcal

THE ULTIMATE 12.75

Our Classic Beef Burger, a crisp buttermilk chicken fillet and slow cooked beef brisket topped with mature Cheddar, BBQ sauce and beer battered onion rings

CLASSIC BEEF 11.95

Simply seasoned beef burger

Add mature Cheddar and bacon for 1.50

Upgrade your chips (464 kcal) or skinny fries (582 kcal) to sweet potato fries for 1.25 460 kcal

FLATBREADS

LAMB KOFTA 10.65

Garlic buttered flatbread topped with baby leaves, pickled red onions, cucumber, tomato, pomegranate seeds and a mint yoghurt drizzle

SWEET POTATO AND RED PEPPER FALAFEL (v) (ve) 10.45

Baby leaves, spring onion, tomato, cucumber, pomegranate seeds and a lemon mayonnaise

SLOW COOKED BEEF BRISKET 10.95

Baby leaves, red chilli, spring onion and hot honey mayonnaise

PESTO ROAST VEGETABLES AND GOATS CHEESE (v) 9.75

Baby leaves, pine nuts and balsamic glaze

Add chicken breast for 2.00



DESSERTS



SIMPLY ICE CREAM (v) 4.95

Three scoops with a wafer. Ask a member of the team for today's choice

VEGAN ICE CREAM (v) (ve) 5.75

Three scoops topped with a chocolate flavoured sauce. Ask a member of the team for today's choice

COOKIES AND CREAM CHEESECAKE 5.95

With chocolate flavoured sauce and a whip of fresh cream

APPLE AND ALMOND TART (v) (ve) 5.95

Served hot with vegan vanilla ice cream 534 kcal

MALTESERS AND SALTED CARAMEL SUNDAE (v) 5.75

Vanilla and salted caramel ice creams with crushed Maltesers, cream, chocolate flavoured sauce and a chocolate flake

STRAWBERRY, CARAMEL AND WAFFLE SUNDAE (v) 5.75

Strawberry and vanilla ice creams, fresh strawberries, vanilla waffle pieces, caramel sauce and cream 1049 kcal

STICKY TOFFEE PUDDING (v) 5.95

Served hot with your choice of vanilla ice cream, cream or custard 894 kcal

TRAILBLAZER CHOCOLATE BROWNIE (v) 5.75

Rich dark chocolate brownie made with Joseph Holt's Trailblazer stout.

With vanilla ice cream and chocolate flavoured sauce

CHOCOLATE FUDGE CAKE (v) 5.75

Served hot or cold with your choice of vanilla ice cream, cream or custard





TEA & COFFEE



Working in partnership with independently owned Cafeology, our bespoke Joseph Holt's espresso blend is made up of 100% speciality grade, Arabica coffee beans. This carefully selected, fully traceable coffee is the finest blend of Bolivar Colombian and Tarrazu Costa Rican coffee.

Our coffee can be enjoyed on its own or with milk making it the perfect blend with a rich and balanced flavour.

ESPRESSO 2.75

Rich and intense 4 kcal

AMERICANO 2.95

Espresso topped with hot water 8 kcal

CAPPUCCINO 3.25 With steamed and foamed milk, finished with a chocolate dusting 150 kcal

LATTE 3.25 With steamed milk, finished with foamed milk

MOCHA 3.25

A combination of Espresso and chocolate topped with foamed milk 315 kcal

HOT CHOCOLATE 3.25

POT OF TEA 2.50

SPECIALITY AND FLAVOURED TEAS 2.75

Please ask a member of the team for our range of speciality and flavoured teas

Add a flavoured syrup - 50 kcal

Please ask a member of the team for our range of flavoured syrups to add to any coffee

TERMS & CONDITIONS

Some of our poultry and fish dishes may contain small bones.

All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request.

Full altergen information is available upon request.

If you have a quadron, food altergy or inclorance, please let us know before placing your order.

(v) made with vegetarian ingredients, (ve) made with vegen ingredients, however, some of our preparations and cooking methods could affect this.

All weights are approximate and talken before cooking. Toz = 28.3 g.

Please be advised that our calorific values on this menu are based on standard recipe portions and, as dishes are freshly made to order, the values may vary slightly.

A version of this menu without calorific values is available upon request.

All prices include VAT at the current rate.

Joseph Holt reserves the right to change or withdraw any offers on this menu at any time

TERMS & CONDITIONS OF REGULAR OFFERS AND DAILY DEALS

+ Drink includes any Joseph Holt draught product, 175ml house wine, any regular draught soft drink, tea or coffee. ^ Not available on Bank Holidays or in conjunction with any other offers.

Joseph Holt Ltd, The Brewery, Empire Street, Manchester, M3 1JD Adults need around 2000 kcal per day



SIDES

SALT AND PEPPER CHIPS (v) (ve) 4.35

SKINNY FRIES (v) (ve) 3.25 582 kcal

SWEET POTATO FRIES (v) (ve) 4.25

CHIPS (v) (ve) 3.25

CHEESY CHIPS (v) 4.25

BEER BATTERED ONION RINGS (v) (ve) 3.25

WRAPS

BUTTERMILK CHICKEN, BBQ SAUCE, BACON AND CHEDDAR 8.75

Crisp buttermilk chicken fillet, melted Cheddar, bacon and BBQ sauce 884 kcal

NO CHICKEN 'CHICKEN' (v) (ve) 8.45

Plant based chicken with spinach, pickled red onion, carrot, spring onion and mayonnaise 718 kcal



SUNDAY ROAST

Give Sunday the respect it deserves

TRADITIONAL SUNDAY ROAST

With roast potatoes, broccoli, roast carrots, hispi cabbage, carrot and swede mash, homemade Yorkshire pudding and gravy

ADULT 12.95

CHILD 6.95

Add cauliflower cheese (v) for 1.95

342 kcal Add three pigs in blankets for 2.25 186 kcal

Adults need around 2000 kcal per day

ALL DAY MONDAY TO FRIDAY



2

Courses & a Drink

£19.75

Choose a dish from one of our Small Plates OR

choose a Dessert

Choose any main* from the menu. 3.00 supplement for rump steak and slow cooked featherblade steak

Enjoy!

OR *

3

& a Drink

£22.25

Choose a dish from one of our Small Plates

Choose any main* from the menu.
3.00 supplement for rump steak and slow-cooked featherblade steak

Choose a Dessert to finish and enjoy!

CHOOSE YOUR DRINK

Any Joseph Holt draught beer from our extensive range including the below brands and others













175ml house white, red or rosé wine Tea or Coffee Any regular draught soft drink





* mains include dishes from Steak & Grills (excluding mixed grill), Pub Classics, Salads, Signature Burgers and Flatbreads. Excludes Wraps.