
BAR MENU

INSIDE & GARDEN

TUESDAY - FRIDAY 12-10PM
SATURDAY 10AM-10PM
SUNDAY 10AM-10PM



PIZZA

MARGHERITA	The Tomato & Mozzarella Classic (v)	7
PEPE BRADOCK	N'duja Sausage, Roasted Peppers, Caramelised Onions	
SATRIALE'S	(Deli Meat Pizza) Mortadella, Prosciutto, Chorizo (n)	
ALONSO	(Spanish Pizza) Chorizo, Black Olives, Oregano	
MOLTISANTI	(Italian Breakfast Pizza) Salami, Bacon, Egg, Oregano	
LUCA	(Salty Fish Pizza) Anchovies, Pine Nut, Roasted Garlic, Capers (n)	
GORDON ZOLA	(White Pizza)* Asparagus, Prosciutto, Gorgonzola	
MCNULTY	(White Pizza)* Confit Potato, Rosemary, Caramelised Onions	
HIRSCH	(White Pizza)* Wild Mushroom, Fresh Oregano, Truffle Oil	
S'MORE	(Dessert Pizza)* Chocolate and Marshmallow	
GARLIC	(Side Pizza)*	Plain 6 / With Cheese 7
MAKE YOUR OWN	Start with a Margherita, add toppings for £1 each	
VEGAN/GLUTEN	Made with Vegan Cheese / Gluten Free Base, add £1	

SALADS

Mixed Green Leaf	3/5
Anchovy, Caper & Pine Nut Salad (n)	5
Shaved Asparagus & Gorgonzola Salad	5

SIDES

Mixed Olives (v) (vg)	3
Hummus with Ciabatta (v) (vg)	4
Toasted Ciabatta with Oil (v)	3
Potato Wedges (v) (vg)	3.5
Sweet Potato Fries (v) (vg)	3.5
Falafel with Hummus (v) (vg)	5.5

*Made without a tomato base.

Nuts: Dishes containing nuts are marked with (n)

Vegetarians: See items marked with (v) Vegans: See items marked with (vg)

Please speak to the team if you have dietary requirements.



PIZZA

...All £8.50, unless stated

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BRUNCH

...Served at weekends 10-1

CUCKOO BREAKFAST Grandad's Sausages, Pancetta, Two Fried Eggs, Beans, Bury Black Pudding, Fried Tomato, & Toasted Ciabatta	8.5
VEGETARIAN BREAKFAST Mushrooms, Two Fried Eggs, Confit Potatoes in Tomato, Beans, Fried tomato & Toasted Ciabatta (v)	8.5
BAKED EGGS Two Eggs Poached in Marinara Sauce, Mozzarella & Breadcrumb Topping with Toasted Ciabatta (v)	7.5
EGGS ON CIABATTA Scrambled or Fried (v)	5
SAUSAGE SANDWICH Grandad's Sausages on Ciabatta	5
BACON SANDWICH English Pancetta on Ciabatta	5
CROISSANT OR TOASTED CIABATTA With Jam & Butter (v)	2.5
JUICES Orange, Apple, Cranberry, Pineapple	2.25 / Child 1
BREAKFAST OF CHAMPIONS Bloody Mary / Margarita / Glass of Prosecco (with any brunch item)	5

COFFEE & TEA

...Coffee by Salford Roasters

	REG.	LARGE.
AMERICANO	2.2	2.4
CAPPUCCINO	2.4	2.6
FLAT WHITE	2.5	
LATTE	2.4	2.5
ESPRESSO	1.5	1.9
MACCHIATO	1.5	1.9
ICED	2.95	
MOCHA	2.5	
HOT CHOCOLATE	2.5	
BABYCHINO	.50	
TEA (BAGS / LOOSE)	1.8 / 2.2	
OAT / SOYA MILK	.30	
CREAM & MARSHMALLOWS	.50	

Vegetarians: See items marked with (v) Please ask the team if you have dietary requirements.



COCKTAILS

BRAMBLE	Portobello Road Gin, Mint, Lime, Creme De Mure	7
MOJITO	Matusalem Añejo Rum, Matusalem Platino Rum, Mint, Lime, Sugar	7
GIN & GINGER BEER MOJITO	Gin, Mint, Lime, Ginger Beer	8
COSMOPOLITAN	Belenkaya Vodka, Cointreau, Lime, Cranberry Juice	7.5
RHUBARB COSMO	Vodka, Rhubarb Briottet, Cointreau, Lime, Cranberry	8
CLOVER CLUB	Gin, Dry Vermouth, Raspberries, Egg White, Sugar, Lemon*	7.5
MARGARITA	El Jimador Tequila, Cointreau, Lime, Chili Salt Rim	7.5
BLOOD ORANGE MARGARITA	Tequila, Cointreau, Lime, Chili Salt Rim	8
APEROL SPRITZ	Aperol, Prosecco, Soda, Slice of Orange	7
NEGRONI	Portobello Road Gin, Campari, Antica Formula	7.5
OLD FASHIONED	Evan Williams Bourbon, Orange Peel, Sugar, Bitters*	8.5
MANHATTAN	Evan Williams Bourbon, Vermouth & A Whole Lot of Love	7.5
MOSCOW MULE	Belenkaya Vodka, Ginger Beer, Bitters, Lime	7.5
MAI TAI	Matusalem Añejo & Platino Rums, Cointreau, Orgeat, Lime	7.5
DAIOURI	Matusalem Añejo & Platino Rums, Lime, Sugar	7
STRAWBERRY DAIQUIRI	Matusalem Añejo & Platino Rums, Lime, Sugar	7.5
ESPRESSO MARTINI	Belenkaya Vodka, Kahula, Espresso	7
APPLE MARTINI	Belenkaya Vodka, Apple Juice, Lime, Sugar	7
FRENCH MARTINI	Belenkaya Vodka, Chambord, Pineapple Juice	7
SOUS	Whisky, Brandy, Rum or Amaretto - We'll Make it Sour with Lemon, Egg White & Sugar*	8

...ALL COCKTAILS £7 FROM THE 'TO GO' HATCH *NOT AVAILABLE FROM 'TO GO' HATCH

BEERS & CIDER

DRAUGHT

Estrella (4.6%) 4.7 Outstanding Lager (4%) 4.4 ShinDigger IPA (4.2%) 4.9

CANS & BOTTLES

ShinDigger Cans 4.5

Samuel Adams 4.4

Peroni 4.25

Alhambra Reserva 4.8

Beavertown Cans 4.6/4.9

Brightside Bottles 4.5/4.8

Brooklyn Lager 4.5

Cider 4.9/5.2

...Please ask the team for the full selection.



WINE

WHITE

TIERRA ROCOSA, SAUVIGNON BLANC - CHILE

Fresh lime and lemon with a riper hint of pineapple.

175ML/ 4.6 250ML/ 6 BOTTLE / 17 BOTTLE (TO GO) / 15

MALANDRINO, PINOT GRIGIO - ITALY

Dry with fragrant stone fruit aromas and a touch of lime zest.

175ML/ 4.9 250ML/ 6.5 BOTTLE / 18.5

OLTRE PASSO FALANGHINA - ITALY

Native variety from Southern Italy. Great all-rounder with citrus & quince.

BOTTLE / 19.5

L'ABIELLE PICPOUL DE PINET - FRANCE

Crisp white from rare Picpoul grape. Zesty lime and apple fruit.

BOTTLE / 21

ROKAKO SAUVIGNON BLANC - NZ

Blockbuster Sauvignon with Gooseberry, Tropical Fruit & citrus backbone.

BOTTLE / 24.95

CAIXAS ALBARINO - SPAIN

Light & zesty with citrus backbone, subtle hints of stone fruits & nectar.

BOTTLE / 26

LA GAVE D'AZE MACON-VILLAGES - BURGUNDY

An elegant wine with notes of pineapple + grilled almond. Refreshing and well balanced.

BOTTLE / 25

RED

BIG BOMBORA SHIRAZ - AUSTRALIA

A wave of red berry and bramble fruit and a hint of peppery spice.

175ML/ 4.3 250ML/ 5.7 BOTTLE / 16.5 BOTTLE (TO GO) / 14

TIERRA ROCOSA MERLOT - CHILE

Ripe plums and strawberries, a rounded, easy style.

175ML/ 4.6 250ML/ 6 BOTTLE / 17.5

OLTRE PASSO PRIMITIVO - ITALY

From the heel of Italy's boot. Rich date & figs flavours with sweet spice.

BOTTLE / 19.5

BEAUTÉ DU SUD MALBEC - FRANCE

Ripe black fruit held together by lush tannins.

175ML/ 5.95 250ML/ 7.5 BOTTLE / 22

THREE REALMS PINOT NOIR - ROMANIA

Light bodied and red fruit driven, bursting with redcurrant and cranberry

BOTTLE / 22.95

LES FRÈRES LUMIÈRE CÔTES DU RHÔNE - FRANCE

Red & black berry fruit flavours with a warming hint of black pepper.

BOTTLE / 25

SAN MILLAN RIOJA, RESERVA - SPAIN

A bold red with sweet vanilla spice.

BOTTLE / 27.95



ROSE

TWO BIRDS ONE STONE - FRANCE

Bright and crisp, with very subtle strawberry fruit. Round yet refreshing.
175ML/ 4.6 250ML/ 5.7 BOTTLE / 17

CIRCUS ROSE - ITALY

An easy drinking wine of summer fruit flavours with a hint of sweetness.
BOTTLE / 19.95

FIZZ

PROSECCO BELCANTO - ITALY

Delicate and aromatic with a light body and fine bubbles.
125ML/ 5 BOTTLE / 20

SHARING BOARDS

MEAT BOARD Selection of Meats, served with Crackers & Olives 12.5

CHEESE BOARD Selection of Cheeses, served with Chutney & Crackers 12.5

VEGETARIAN BOARD Selection of Veg & Cheese, with Crackers & Olives 12.5

MIXED BOARD

Selection of Meat, Vegetables + Cheese, served with Crackers & Olives 15

Vegetarians: See items marked with (v) Vegans: See items marked with (vg)
Please speak to the team if you have dietary requirements.



HATCH

TAKE OUT & FRONT (DRINKS)

TUESDAY - FRIDAY 9AM-10PM
SATURDAY 10AM-10PM
SUNDAY 10AM-9PM



PIZZA

STONE BAKED WITH A SOURDOUGH BASE

TAKEAWAY
THURSDAY & FRIDAY 12-8PM
SATURDAY 12-8PM / SUNDAY 12-6PM



MARGHERITA

The Tomato & Mozzarella Classic (v)

7

PEPE BRADOCK

(Red Spicy Pizza)
N'duja Sausage, Roasted Peppers,
Caramelised Onions

8.5

SATRIALE'S

(Deli Meat Pizza)
Mortadella, Prosciutto, Chorizo (n)

8.5

ALONSO

(Spanish Pizza)
Chorizo, Black Olives, Oregano

8.5

MOLTISANTI

(Italian Breakfast Pizza)
Salami, Bacon, Egg, Oregano

8.5

LUGA

(Salty Fish Pizza)
Anchovies, Pine Nut, Roasted Garlic, Capers (n)

8.5

GORDON ZOLA

(White Pizza)*
Asparagus, Prosciutto, Gorgonzola

8.5

MCNULTY

(White Pizza)*
Confit Potato, Rosemary, Caramelised Onion (v)

8.5

HIRSCH

(White Pizza)*
Wild Mushroom, Fresh Oregano, Truffle Oil (v)

8.5

S'MORE

(Dessert Pizza)*
Chocolate and Marshmallow

8.5

'MAKE YOUR OWN' - ORDER A MARGHERITA
& ADD ANY ADDITIONAL INGREDIENT £1

ALL PIZZAS CAN BE MADE WITH VEGAN
CHEESE / GLUTEN FREE BASE, ADD £1

*Made without a tomato base
Vegetarians: See items marked with (v)
Vegans: See marked items with (vg)
Nuts: Dishes containing nuts are marked with (n)



SIDES



TAKEAWAY
THURSDAY & FRIDAY 12-8PM
SATURDAY 12-8PM / SUNDAY 12-6PM

GARLIC BREAD PIZZA

6

GARLIC BREAD PIZZA (WITH CHEESE)

7

POTATO WEDGES (v) (vg)

3.5

SWEET POTATO FRIES (v) (vg)

3.5

CAKES & BAKES

Ask the staff for this weeks tasty treats.

BRUNCH



SAUSAGE SANDWICH

Cumbrian Sausage on Ciabatta

4.75

BACON SANDWICH

English Pancetta on Ciabatta

4.75

GARLIC WIILD MUSHROOMS (vg)

Served with Rocket on Ciabatta

4.75

BREAKFAST OF CHAMPIONS

Bloody Mary / Margarita (with any brunch item)

5



Vegetarians: See items marked with (v)
Vegans: See marked items with (vg)

BITE SIZE

MINIMUM ORDERS FOR BOOZE + FOOD (FOR TWO PEOPLE)

SHARE ANY PIZZA

SHARE A PLATTER

ANY TWO SIDES

BITE SIZE+

£1 DONATED FROM EVERY BITE SIZE+ ORDER



ANY PIZZA + PERONI / WINE

Every Tuesday & Wednesday

9.5

ANY PIZZA + TWO COCKTAILS

Every Thursday

20

ANY PIZZA + PINT

Every Tuesday, Wednesday & Thursday

11.5



COCKTAILS

BESPOKE COCKTAILS, CREATED TO TEMPT YOU AT TAKEAWAY PRICES



BRAMBLE

Portobello Road Gin, Mint, Lime, Creme De Mure

7

MOJITO

Matusalem Añejo Rum, Matusalem Platino Rum, Mint, Lime, Sugar

7

GIN & GINGER BEER MOJITO

Portobello Road Gin, Mint, Lime, Ginger Beer

7

COSMOPOLITAN

Belenkaya Vodka, Cointreau, Lime, Cranberry Juice

7

RHUBARB COSMO

Belenkaya Vodka, Rhubarb Briottet, Cointreau, Lime, Cranberry Juice

7

MARGARITA

El Jimador Tequila, Cointreau, Lime, Chili Salt Rim

7

BLOOD ORANGE MARGARITA

El Jimador Tequila, Cointreau, Lime, Chili Salt Rim and San Pellegrino Blood

7

APEROL SPRITZ

Aperol, Prosecco, Soda, Slice of Orange

7

NEGRONI

Portobello Road Gin, Campari, Antica Formula

7

OLD FASHIONED

Evan Williams Bourbon, Orange Peel, Sugar, Bitters

7

MANHATTAN

Evan Williams Bourbon, Vermouth & A Whole Lot of Love

7

MOSCOW MULE

Belenkaya Vodka, Ginger Beer, Bitters, Lime

7

MAI TAI

Matusalem Añejo Rum, Matusalem Platino Rum, Cointreau, Orgeat, Lime

7

DAIQUIRI

Matusalem Añejo Rum, Matusalem Platino Rum, Lime, Sugar

7

STRAWBERRY DAIQUIRI

Matusalem Añejo Rum, Matusalem Platino Rum, Lime, Sugar. Served with Homemade Strawberry Syrup

7

ESPRESSO MARTINI

Belenkaya Vodka, Kahula, Espresso

7

APPLE MARTINI

Belenkaya Vodka, Apple Juice, Lime, Sugar

7

FRENCH MARTINI

Belenkaya Vodka, Chambord, Pineapple Juice

7



WINE



SELECTED FROM A RANGE OF SMALL GROWERS & CLASSIC ESTABLISHED PRODUCERS

WHITE

TIERRA ROCOSA, SAUVIGNON BLANC - CHILE

Fresh lime and lemon with a riper hint of pineapple.

BOTTLE / 15

MALANDRINO, PINOT GRIGIO - ITALY

Dry with fragrant stone fruit aromas and a touch of lime zest.

BOTTLE / 18.5

OLTRE PASSO FALANGHINA - ITALY

Native Italian variety, a great all rounder with citrus and quince.

BOTTLE / 19.5

L'ABIELLE PICPOUL DE PINET - FRANCE

Crisp white from rare Picpoul grape. Zesty lime and apple fruit.

BOTTLE / 21

ROKAKO SAUVIGNON BLANC - NZ

A blockbuster Kiwi Sauvignon with Gooseberry, Tropical Fruit and a citrus backbone weight.

BOTTLE / 24.95

GAIXAS ALBARINO - SPAIN

Light & zesty with a well defined citrus backbone, overlaid with subtle hints of stone fruits and nectar.

BOTTLE / 26

LA CAVE D'AZE MACON-VILLAGES - BURGUNDY

An elegant wine with notes of pineapple + grilled almond. Refreshing and well balanced.

BOTTLE / 25

RED

BIG BOMBORA SHIRAZ - AUSTRALIA

A wave of red berry and bramble fruit and a hint of peppery spice.

BOTTLE / 14

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Ripe plums and strawberries, a rounded, easy style.

BOTTLE / 17.5

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Ripe black fruit held together by lush tannins.

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BOTTLE / 19.95

FIZZ

PROCECCO BELCANTO – ITALY

Delicate and aromatic with a light body and fine
bubbles.

BOTTLE / 20



BEER & CIDER



DRAUGHT

ESTRELLA LAGER

Brewed in Barcelona with Mediterranean ingredients since 1876 (4.6%).

500ML / 4.5 PINT / 4.7 GROWLER (3.2 PINTS) / 12.5*

SHINDIGGER SESSION IPA

Brewed in Salford with six hop varieties from America and Australia to create a big hop hit (4.2%).

500ML / 4.5 PINT / 4.9 GROWLER (3.2 PINTS) / 12.5*

OUTSTANDING CRAFT LAGER

Brewed in Salford with a crisp clean herbal hop flavour and a refreshing dry finish (4%).

500ML / 4 PINT / 4.4 GROWLER (3.2 PINTS) / 11*

*Buy Takeaway Beer Growler (3.2 Pints) for £12.

You can also bring your own vessel, with prices charges by 500ml.

BOTTLES & CANS

SHINDIGGER CANS

4.5

BRIGHTSIDE ALE BOTTLES

4.25

SOUTH WEST ORCHARDS CIDER

APPLE 4 / RASPBERRY 4.25

