

## TRADING ROUTE

# MADE TO SHARE

# FOOD

**\*3 BEER  
BITES  
FOR £14**

## BEER BITES

Currywurst, potato dumpling, sauerkraut	11
Dressed burrata, fennel, mint (v)	8.5
*Cheese tart, chives, branstons (v)	6.5
*Rotisserie potatoes, pecorino, salsa verde, garlic aioli (v)	6.5
*Roasted cabbage, romesco (ve)	5.5
*Focaccia, balsamic, olive oil (ve)	5.5

## SANDWICHES

Served on freshly baked focaccia

Chicken, pistachio pesto, baby gem	9
Charcuterie, cherry toms, rocket, balsamic	9
Sardine, cucumber, dill creme fraiche	9
Roasted veg, ricotta, lemon & thyme dressing (v)	8.5

## ROTISSERIE CHICKEN

Chickens served with pickles, romesco & mustard mayo

Whole Chicken	23
1/2 Chicken	14
Caesar Salad	12

## SWEETS

Key lime pie (v)	6
Raspberry jam sponge, vanilla custard (v)	7

## DIPS

1.5 each / 5 for 5

Lemon & Thyme (ve) / Romesco (ve) / Garlic aioli (v) / Hot Sauce (ve) / Whole-grain mustard mayo(v)

Please notify us if you have any allergies or dietary requirements

# T.R

# CHOOSE YOUR POUR

## **THE 7 MINUTE SLOW POUR**

We pour the lager in three stages

POUR ONE: fills the glass with creamy foam, allowing it to settle and separate some liquid from the head.

POUR TWO: crashing foam from a height to create larger bubbles and a frothier foam, releasing fresh hop aromas and reducing CO<sub>2</sub>.

POUR THREE: tops up the glass, pushing out the old foam and pulling in the fresh

A smoother finish with softer carbonation and better balance.  
Reducing CO<sub>2</sub> lessens the bitterness and brings out the malty sweetness.  
And of course... it looks pretty great too!

## **THE IMMEDIATE CZECH SIDE POUR**

We use a particular side pour tap which can be utilised to better control the foam part of a pour, this pours what we call a wet foam which is a drinkable foam unlike the more fluffy foam from the slow pour.

Once we create the foam head, the rest of the lager is poured under the head locking in the freshness. This pouring technique preserves the sharpness in the beer, that prickle on your tongue as the carbonation helps deliver the bitterness.

# HOME OF THE FOAM

Our lager is served in custom-made oversized Turbinger glasses, allowing for a continental head atop a perfectly poured pint. This full and frothy serve gives our beer the perfect balance, ideal for enjoying any time in our home of Goods Yard Street.

## DRAUGHT

Manchester Union Lager	(Pint) 4.8%	5.8
Manchester Union Black	(Pint) 4.5%	5.8
Manchester Union Mixed	(Pint) 4.6%	5.8
Manchester Union Pale	(Pint) 4.2%	5.8

# BEER

## CANS & BOTTLES

Track Sonoma - Pale Ale	(440ml) 3.8%	7
Cloudwater Fuzzy - Hazy Pale	(440ml) 4.2%	7
Sureshot Milson - Pale Ale	(440ml) 5.2%	8.5
Augustiner Helles - Lager	(500ml) 5.2%	7
Peroni Red - Lager	(330ml) 4.7%	5.6
Vedett Extra - Lager	(330ml) 5.2%	6.5
Vedett White - Wheat	(330ml) 4.7%	6.5
Caple Road Cider	(330ml) 5.2%	5.9
Red Fin Meloncherry Cider	(330ml) 3.4%	7
Cloudwater SoCal - GF Pale Ale	(440ml) 4.8%	6.5
Mongozo - GF Pilsner	(330ml) 5%	6.5
Schoferhofer Grapefruit	(500ml) 2.5%	7

## ALCOHOL FREE

Cloudwater Fresh AF	(330ml)	6.8
Chance AF Cider	(330ml)	6

# WINE

Prices shown are: 175ml / 250ml / 500ml / 750ml

## RED

Estampado, Malbec, Argentina (ON TAP)	6.5 / 9 / 18
Le Fou, Pinot Noir, Langeudoc, France (Available chilled)	7.5 / 10 / 19.5 / 29
Ontanon, Plinio, El Vejo Rioja, Spain	9 / 11.5 / 22.5 / 34.5

## WHITE

Vila Nova, Vinho Verde, Portugal (ON TAP)	6.5 / 9 / 18
Les Volets, Chardonnay, Roussillon, France	7.5 / 10 / 19.5 / 29
Ontanon Contreiba, Temperanillo Blanco, Spain	9 / 11.5 / 22.5 / 34.5

## ROSE & ORANGE

Vila Nova, Vinho Verde Rose, Portugal (ON TAP)	6.5 / 9 / 18
Wildeberg, Coterie, Cinsault Rose, South Africa	9 / 11.5 / 22.5 / 34.5
Teliani Valley, Kakhuri No. 8, Georgia (ORANGE)	9 / 11.5 / 22.5 / 36

## SPARKLING

Mas Macia, Cava, Brut, Spain	125ml - 7 / BTL - 40
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# COCKTAILS

## ORIGINALS

CUCUMBER & ELDERFLOWER HUGO Beefeater Gin, St Germain Elderflower Liqueur, House Cucumber Cordial, Lime, Soda & Cava	11 / 25
DANDELION & BURDOCK PUNCH Sagatiba Cachaca, Strawberry Vermouth, Lime, Ginger, Fruit Salad, Dandelion & Burdock	11 / 25
BLOOD ORANGE & GINGER SOUR Malfy Blood Orange Gin, Kaveri Ginger Liqueur, Orange Bitters & Whites	11
ICED IRISH COFFEE Jameson Irish Whiskey, No Apologies Cold Brew Coffee, Vanilla & Cream (CONTAINS DAIRY)	11
VERDITA-RITA Olmecca Blanco Tequila, Citrus blend, Lime, Jorj's Verdita, Jalapeno, Chilli Salt	11

## BEER, BATCHED & BOOZY

ZOM-BEER (Approach with caution!) Wray & Nephew, Appleton Estate 8yr, Velvet Falernum, Lime, Grapefruit, Pineapple, Peychauds & MCR Union Black Lager Syrup	13.5
UNION LAGERITA Olmecca Blanco Tequila, Green Apple, Citrus blend & MCR Union Lager	11
KEY-LIME-PIE-TINI Pod Pea Vodka, Cocchi Dry Vermouth, House Lime Cordial, Orange Bitters (Contains Lactose)	11
OLD FASHIONED Makers Mark Bourbon, Bitters, Sugar	11
SUMMER NEGRONI Beefeater Gin, Santoni Rhubarb Amaro, Campari & Asterley Brothers Rose Vermouth	11

# SOFTS

## CANS & BOTTLES

San Pellegrino 330ml Orange / Lemon / Blood Orange / Grapefruit	2.8
Fentimans - Botanically brewed soft drinks 330ml Curiosity Cola / Rose Lemonade / Dandelion & Burdock / Ginger Beer	4.5
Marlish Sparkling Water 330ml	2
Marlish Still Water 330ml	2

## DRAUGHT

Coke	2.5 / 3.5	Lemonade	2.5 / 3.5
Diet Coke	2.5 / 3.5		

# HOT DRINKS

## COFFEE

Espresso	3
Macchiato	3
Long Black	3.3
Flat White	3.75
Cappuccino	3.75
Latte	3.75

## TEA

English Tea	2.75
Green Tea	2.75
Earl Grey	2.75
Deca	2.75

Alternate milk: soy | almond | oat | coconut +40p

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