

SMALL PLATES

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| <b>Garlic and parsley butter flatbread</b><br>with harissa hummus dip (v) 727kcal                                      | 7.50 |
| <b>Rotisserie chicken and sweetcorn soup</b><br>served with grilled ciabatta 415kcal                                   | 7.00 |
| <b>We donate 50p back to Embassy Village, supporting Manchester residents from the street to housed and employed.*</b> |      |
| <b>Buffalo chicken wings</b><br>Frank’s hot sauce, spring onion (gf) 1084kcal  | 8.50 |
| <b>Rotisserie chicken arancini</b><br>with romesco dip 682kcal   | 8.00 |
| <b>Calamari</b><br>with lemon aioli and marinara sauce (gf) 520kcal  | 9.00 |
| <b>Herb crusted portobello fries</b><br>with Harrogate blue cheese dip (v) 559kcal                                     | 7.50 |
| <b>Grilled king prawns and chorizo</b><br>served with garlic and parsley flatbread 442kcal                             | 9.50 |
| <b>Aubergine melanzane</b><br>with pomodoro sauce and basil (ve) (gf) 157kcal  | 7.50 |
| <b>Caprese salad</b><br>buffalo mozzarella, tomatoes, basil, shallot, capers, rapeseed oil (v) (gf) 367kcal            | 7.50 |

SALADS

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| <b>Caesar salad</b><br>baby gem, herb croutons, anchovies, soft egg, shaved Parmesan and creamy Caesar dressing<br>Small 296kcal   Large 593kcal                                   | 7.50   12.50         |
| <b>Charred corn and avocado</b><br>baby gem, soft herbs and lemon dressing (v) (gf)<br>Small 149kcal   Large 297kcal   | 8.00   13.50         |
| <b>Nourish bowl</b><br>mixed leaves, quinoa, mango, watermelon, avocado, tomato, radish, edamame, pomegranate and honey mustard dressing (v) (gf)<br>Small 227kcal   Large 436kcal | 8.00   13.50         |
| <b>Add a topping to your salad</b><br>Grilled halloumi (v) (gf) 196kcal<br>Rotisserie chicken (gf) 157kcal<br>Grilled king prawns (gf) 65kcal                                      | 3.00<br>4.00<br>4.00 |

STORE STREET SIGNATURE MAINS

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|---|---------------|
| <b>Store Street rotisserie chicken</b><br>served with skin-on-fries, roast chicken herb gravy and grilled lemon (gf)<br>Half 2024kcal   Full (serves 2) 3473kcal  | 19.50   34.50 |
| <b>Slow cooked lamb shepherd’s pie</b><br>with buttery mash and seasonal greens (gf) 947kcal  | 17.00         |
| <b>Slow cooked Sichuan pork belly</b><br>with pork shoulder croquette, pak choi, edamame purée and pickles 1709kcal   | 16.50         |
| <b>Store Street signature sharing plate</b><br>Half Store Street rotisserie chicken, slow cooked Sichuan pork belly with shoulder croquettes, braised feather blade of beef served with rotisserie garlic and herb new potatoes, roast chicken with herb gravy and grilled lemon 3289kcal | 49.50         |



\*TO LEARN MORE ABOUT EMBASSY VILLAGE, PLEASE SCAN HERE

MAIN PLATES

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| <b>Braised beef feather blade</b><br>with parsley creamed potato, wilted greens and herb gravy (gf) 871kcal   | 18.50 |
| <b>Manchester beer battered cod</b><br>served with hand cut chips, minted mushy peas and chunky tartare sauce (gf) 967kcal  | 18.50 |
| <b>Pea and broccoli risotto</b><br>with charred spring onions, pea shoots and lemon (ve) (gf option available) 316kcal  | 14.50 |
| <b>Mediterranean linguini</b><br>with roast peppers and courgette, vine tomatoes, baby spinach and marinara sauce (v) 543kcal   | 14.50 |
| <b>Red Tractor rib eye steak (280g/10oz)</b><br>served with herb and garlic confit, skin-on-fries and a choice sauce (gf) 696kcal<br>Peppercorn sauce (gf) 276kcal<br>Chimichurri butter (gf) 152kcal<br>Roast chicken and herb gravy (gf) 42kcal | 29.00 |
| <b>Steak frites</b><br>tender marinated bavette served pink with skin-on-fries and chimichurri butter (gf) 1032kcal   | 19.00 |
| <b>Store Street burger</b><br>Prime beef patty, slow cooked sticky beef brisket, crisp streaky bacon and melted Cheddar on a brioche bun with lettuce, tomatoes and club mayonnaise, served with skin-on-fries and coleslaw 1491kcal              | 19.50 |
| <b>Gourmet plant-based burger</b><br>with lentils, mixed seeds and roast peppers served on a pretzel bun with skin-on-fries and vegan slaw (ve) 1159kcal  | 17.00 |
| <b>Cornish coley supreme</b><br>with prawn butter on a pea and broccoli risotto, charred spring onions, pea shoots and lemon (gf) 388kcal   | 19.00 |

SIDES

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| <b>Tiger fries</b><br>mixture of sweet potato and skin-on-fries (ve) (gf) 501kcal | 4.50 |
| <b>Beer battered onion rings</b> 502kcal  | 4.95 |
| <b>Rotisserie garlic and herb potatoes</b> (gf) 566kcal                           | 4.45 |
| <b>Skin-on-fries with Maldon Sea Salt</b> (ve) (gf) 505kcal                       | 4.00 |
| <b>Parsley creamed potato</b> (v) (gf) 373kcal                                    | 4.00 |
| <b>Seasonal greens with lemon and chilli</b> (ve) (gf) 387kcal                    | 4.50 |
| <b>Charred corn on cob with lime and paprika butter</b> (v) (gf) 242kcal          | 5.00 |
| <b>House salad with lemon dressing</b> (v) (gf) 227kcal                           | 4.00 |
| <b>Mac and cheese with herb parmesan toasted breadcrumbs</b> (v) 247kcal          | 5.00 |

DESSERTS

|  |      |
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| <b>Spiced pineapple</b><br>slow cooked on the spit with coconut panna cotta and mango purée (ve) (gf) 248kcal  | 8.00 |
| <b>Lemon and mascarpone cheesecake</b><br>marinated strawberries (v) 766kcal   | 7.50 |
| <b>Store street sticky toffee pudding</b><br>butterscotch sauce and vanilla ice cream (v) 724kcal  | 7.50 |
| <b>DoubleTree cookie and strawberry sundae</b><br>strawberry and vanilla ice creams, whipped cream with a strawberry sauce (v) 866kcal   | 7.50 |
| <b>Warm triple chocolate brownie</b><br>vanilla ice cream (v) (gf) 866kcal   | 8.00 |
| <b>Choice of ice creams and sorbets – three scoops</b><br>vanilla 213kcal, strawberry 196kcal, chocolate 209kcal, lemon sorbet 97kcal, orange sorbet 118kcal, mango sorbet (ve) 74kcal | 7.00 |
| <b>Artisan cheeses</b><br>spiced pear chutney, grapes, celery, cracker biscuits (v) 566kcal  | 9.50 |

Adults need around 2000 calories per day. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. All items are subject to availability and all weight is approximate uncooked weights. All prices are inclusive of VAT at the current rate. A 10% discretionary service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please note, all prices are listed in GBP.  
v - Vegetarian    ve - Vegan    gf - Gluten Free