

Brunch

Served till 1pm & all day Sunday

Bloody Mary - as spicy as you like it	£6.50
(v) French toast	£2.50
(v) Cinnamon toast	£2.50
Blueberry pancakes with maple syrup and cream or vanilla ice cream	£4.50
(v) Banana & chocolate chip pancakes, maple syrup and cream or ice cream	£4.50
New York waffle with scrambled egg, bacon & maple syrup	£5.75
Smoked salmon bagel with scrambled egg, cream cheese & cracked black pepper	£5.50
Huge breakfast Two sausages, double bacon, two fried eggs, fried tomatoes, heinz beans, mushrooms, hash browns, toast & butter (vegetarian option available)	£9.50
Small breakfast (vegetarian option available)	£6.50
Omelette with mushroom, bacon & onions	£4.75
(v) Omelette with mushroom, tomato & spinach <i>Add extra fillings for 75p each</i>	£4.75

Light Bites

Sharer 1 - Garlic foccacia, tortillas, caramelised onion & tomato bagel.	£9.95
Sharer 2 - Marinated olives, chicken skewers, garlic foccacia	£9.95
* Chilli & garlic marinated olives with warm foccacia	£3.95
* Baked tortilla chips with salsa & guacamole (vegan) <i>add cheddar for 75p</i>	£3.95
Chicken skewers, marinated in lemon & herbs with sweet chilli dipping sauce	£4.75
¼ rack of smoky, slow-cooked BBQ ribs with coleslaw	£4.95
Caramelised onion, sliced tomatoes, (v) mint and olives on toasted bagel	£4.25
* Soup of the day served with (v) a chunk of warm bread	£3.75
* Garlic foccacia (v) <i>add cheddar for 75p</i>	£3.95
Baked flat mushrooms with blue cheese and fresh leaves	£5.25
Crispy fish cakes served on fresh leaves with sweet chilli dipping sauce	£5.50
3 mini burgers (plain, blue cheese & mushroom and BBQ, cheddar & bacon)	£5.25

2 Courses for £7.50 or 3 for £10.50

Mon-Fri **Sat**
11am-7pm **11am-2pm**

(offer applies to items marked with a * - at least one course must be a starter or dessert)

Excludes Bank Holidays



Sandwiches

All served with homemade chips and coleslaw (not vegan).

- Simple Club with chicken, bacon, lettuce, tomato & mayo **£6.25**
- Sirloin steak strips with caramelised onions on toasted foccacia **£8.50**
- Prawns and rocket with cucumber and sweet chilli mayo on toasted rye bread **£7.25**
- * Rosemary chicken & mozzarella on toasted foccacia with tomato, lettuce & mayo **£5.95**
- * Roasted aubergine, spinach, (v) mushroom & vegan mozzarella on toasted foccacia (vegan) **£5.75**
- * NYC footlong hotdog with onions and mustard. You'll either love it or hate it **£5.95**
- Pastrami, dill pickle, sauerkraut and mustard on toasted rye bread **£6.95**
- * Goats' cheese, caramelised onions (v) and cajun spiced courgettes on toasted foccacia **£5.75**

Tell your server if you'd prefer your sandwich on a different bread or wrap instead.

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for £7.50**

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Homemade Burgers

Cooked to your liking and served on a toasted bun with homemade chips and salad garnish.

- Simple Burger** **£7.50**
8oz 100% beef burger
- The Thomas Street** **£8.95**
with goats' cheese, salsa and red peppers
- Northern Quarter Pounder** **£8.50**
with BBQ sauce, cheddar & bacon
- The Affleck** **£9.50**
with onion rings & peppercorn sauce
- The Tib Street** jalapeño beef burger **£9.50**
with pepperoni, salsa and mozzarella
- (v) **Spicy Bean Burger** (vegan) **£7.50**
- Cajun Chicken & Mozzarella Burger** **£7.95**

Add extra toppings at 75p each

cheddar	guacamole	mozzarella
jalapeños	bacon	mushroom
salsa	onion rings	blue cheese

Add peppercorn or blue cheese sauce for £1.95

Salads

- * **Classic Chicken Caesar Salad** **£5.95**
Warm chicken, bacon, baby gem, parmesan, Caesar dressing, croutons
- Prawn & Rocket Salad** **£7.50**
(vegetarian option available for £5.50)
Fresh prawns, red peppers, rocket, red chard, spinach, cucumber with sweet chilli mayo dressing
- * **Sesame Potato & Spinach Salad** (vegan) **£5.50**
(v) New potatoes sauteed in sesame oil with spinach, peppers, red onion and cherry tomatoes
- Goats' Cheese Salad** **£7.25**
(v) Soft goats' cheese, sun-dried tomatoes, pine nuts, red onions, rocket, red chard and spinach with balsamic dressing

Mains

Ribs & Slaw

Smoky, slow-cooked BBQ baby-back ribs with homemade chips & coleslaw

½ rack **£10.50**

Full rack **£16.95**

Mac 'n' Cheese

- (v) Macaroni pasta in a creamy cheese sauce with red onion & crispy breadcrumbs, served with garlic foccacia

£6.95

add bacon or spinach **75p**

Fennel & Orange Sea bass

Whole roasted sea bass, stuffed with sliced orange and fennel, served with crushed new potatoes and green beans

£11.95

Smithfield Chicken

Oven roasted free range chicken breast topped with bacon, BBQ sauce and cheddar, served with homemade chips

£8.95

Beef Meatloaf

Thick, juicy slabs of beef meatloaf served with creamy mash, cajun-spiced courgettes and lashings of gravy

£8.95

Chicken Pot Pie

Slow-cooked free range chicken with carrots, sweetcorn, spring onions in a creamy rosemary sauce, topped with puff pastry and served with mash

£8.50

Corned Beef Hash

Corned beef hash piled high, topped with pickled beetroot and a fried egg

£7.95

Goats' Cheese Tagliatelle

- (v) Tangy goats' cheese, sweet red peppers, cherry tomatoes, pesto, olives and pine nuts

£8.50

Sirloin Steak

With grilled mushroom, tomato and your choice of two side orders

8oz **£14.95**

10oz **£16.95**

12oz **£18.95**

Add peppercorn or blue cheese sauce

£1.95

Greenmarket Pie (vegan)

- (v) Carrots, courgettes, green peas, celery and tomatoes in a white sauce, topped with celeriac mash, served with wilted spinach

£7.95

Spinach and Mushroom Stuffed Chicken

Oven-roasted free range chicken breast in a creamy blue cheese sauce with crushed new potatoes and roasted vine cherry tomatoes

£9.50

Great British Sunday Roast

Your choice of succulent meat or nut roast (vegan), two types of potato, vegetables, two Yorkshire puds and gorgeous gravy

Sunday only £9.50

Children's Menu

Choose a children's half portion of any of our main meals for half the adult price (Only available to those aged under 13)

Sides

Green beans	£2.00
Buttered spinach	£2.00
Cajun spiced courgettes	£2.00
Mixed dressed salad	£2.00
Homemade chips	£2.95
Peppercorn or Blue cheese sauce	£1.95
Mashed potato	£2.95
Tomato and onion salad	£2.00
Coleslaw	£2.50
Onion rings	£2.50
Crushed new potatoes	£2.95

Nut Allergy

Whilst our dishes do not have nuts as a main ingredient, unless stated there may still be traces of nuts and nut oil present.

Service Charge

A discretionary 10% service charge will be added to tables of seven or more.

Happy Hour

Mon-Fri
5pm-8pm

Bottle of
house wine
£5 off

Buy one get
one free house
cocktails

Excludes
Bank
Holidays

Homemade Desserts

Cheesecake

- (v) Served with today's choice of toppings
£4.50

* Apple Crumble

- (v) Spiced chunky apple filling with a golden crumble served with custard or cream
£3.95

Chocolate Sundae Sensation

- (v) Hot brownie pieces with ice cream, chocolate sauce & whipped cream
£4.50

New York Waffle

- (v) Served with cream or ice cream and a choice of maple syrup or chocolate sauce
£4.50

Blueberry Pancakes

- (v) Served warm with cream or vanilla ice cream
£4.50

* Chocolate Brownie

- (v) Served warm with cream or ice cream
£3.95

Trio of Simple Desserts

- (v) New York waffle, cheesecake, and chocolate brownie, served with ice cream. Indulge yourself or share it with someone special.
£7.50

*Desserts with * are part of the 2 or 3 course deals*

Milkshakes £3.75

Oreo cookie crunch

Raspberry Ripple

Strawberry Cheesecake

Vanilla & Honey

Tea & Biscuits

Chocolate Delight

Or, if you prefer, please suggest your own recipe to try.

Hot Drinks

Americano £2.00

Espresso £1.95

Latte £2.25

Cappuccino £2.25

Mocha £2.35

Hot Chocolate £2.50

Tea £2.00

Extra Shot £0.35

Iced Latte £2.25

Frappés £2.50

15 Minute
Organic Tea £2.25

Earl Grey Ginger Green
Black Mint Berry

Sweet Camomile
Peppermint & Liquorice



All our tea
and coffee
is fair trade

Ten things you might not know about Simple.

1 Simple Outside, our catering service, can bring a taste of Simple to all your parties & events.

2 All of our desserts are made fresh every day, here on the premises.

3 We have resident DJs on until late every Friday and Saturday night.

4 Our Wi-Fi is free all day, every day, with no download limits.

5 All our eggs and poultry are free range, from local butchers.

6 All our tea and coffee is fair trade.

7 Check out [facebook.com/SimpleNQ](https://www.facebook.com/SimpleNQ) to post your feedback and find out about all our upcoming events.

8 Simple is, and has been independently owned since opening in 2001.

9 On Fridays and Saturdays we have a dedicated dining area and an extra specials menu, which is changed weekly.

10 We love parties, and can offer pre-orders, party menus and buffets along with bespoke cocktails for your special event.

House Cocktails

All £5.95

During Happy Hour, these cocktails are buy one, get one free.

Cosmopolitan

Created in Florida to look pretty and pink; transformed into a classic in San Francisco by mistake; loved the world over. Vodka, cranberry and citrus notes with flamed essential oils.

Chocoholic's Dream

Rich, decadent blend of orange zest and chocolate folded through fresh cream, making a seriously indulgent treat.

Amaretto Sour

Like a cherry bakewell you can drink! Fruity, flirty and just a little moreish. This is one you'll be recommending to your friends tomorrow.

Mai Tai

Every bartender can tell you this is "out of this world," and it really is. The original tiki-tastic combination of rum, almonds, oranges, lime and bitters. Mmmmm!

Simple Iced Tea

A seriously refreshing combination of tea, peaches and lemons served tall with gin and vodka over crushed ice.

Elderflower Collins

As quintessentially British as one can get. Lashings of London Dry Gin, a squeeze of lemon juice and a healthy draught of fragrant elderflower cordial all topped up with soda water. Anyone for croquet?

Cocktails

All £6.50 unless stated otherwise

Candy Cane Margarita

Our latest version of the world's most popular cocktail. Strawberry bonbon syrup shaken with lime and tequila, with a neon pink garnish.

Cherry Cola Manhattan

Around since 1860, the manhattan has been popular with advocates from Frank Sinatra to Ron Burgundy since! This is our latest tribute to one of the greatest cocktails ever.

Lychilli

Take a liqueur made to seduce an emperor's concubine, add the heat of fresh chilli and a touch of pineapple to make this superbly balanced, slightly spicy sipper.

Carthusian

Take an ancient liqueur made by French monks and mix it NQ style with the addition of ginger, green apples and mint for a fantastic summer cooler.

Espresso Martini

Need a boost, or just love coffee? We roast the hazelnuts ourselves to make the syrup for this dark, broody and truly indulgent mix of vodka and fresh espresso.

Mayan Temple

From a recipe we discovered on the walls of an ancient temple, this is a dark and full-flavoured combination of ancient Mayan ingredients. Hints of chilli, mint and lime shaken with golden rum and coffee.

Daiquiri Libre

The ultimate summer combination of rum and coke given a Simple twist and served straight up Daiquiri style.

Velvet Embrace

A succulent blend of red fruits, french liqueur and lemon vodka, finished with a hint of macadamia and a sugar rim. Feel hugged inside!

Ginjamanginger

Plum jam swizzled with pink grapefruit, Brockman's berry-infused gin and a hint of mint. Juicy, jammy, fun and refreshing.

Non-Alcoholic Cocktail

£3.95

No alcohol doesn't mean no fun! We'll make you something special.

Cocktail of the Week

£ Various

We encourage our bartenders to get creative, so please ask your server what's so special this week.

Boutique Cocktails

Something about these cocktails is a little bit special. It might be the addition of bubbles, hand-crafted ingredients, or a touch of theatre, but they're well worth straying off the beaten track for.

Party Princess

£7.50

Because parties should always be fun. Raspberries, strawberry vodka and dark chocolate liqueur topped with pieces of our famous chocolate brownie and squirry cream, for daddy's special girl.

Islay her down

£6.95

Take a stroll through the spray on the Scottish coastline. Fragrant herbs, fresh apple, honey and a little smoke (and fire) make for a cocktail with outstanding depth. Order one, if just to watch it being made.

Sex on Fire

£6.95

Why have it on the beach with all that sand around? A tribute to one of our favourite bands. Passionfruit, cherries and lime delivered with a real kick and a flaming lime shell. A guaranteed showstopper.

Louis Quatorze

£7.50

An elegant, velvety and French combination of sumptuous raspberry liqueur, rich vanilla syrup and chilled champagne. We expect the Sun King enjoyed something very similar during his decadent heyday.

Northern Quarter Rush

£7.50

A delicious, crisp combination of elderflower, pressed apple juice and chilled champagne to refresh and revive you.

forever 
manchester

£6.95

We've given the classic mojito an NQ twist with spiced rum and fiery ginger beer to compliment the fresh mint and juicy limes. 50p from every sale goes to the Manchester grass-roots charity of the same name.

Drinks

Gin (25ml)

Plymouth 41.2%	£2.80
Tanqueray 43.1%	£2.80
Hendrick's 41.4%	£3.50
Tanqueray 10 47.3%	£4.00
Beefeater 24 45%	£3.70
Plymouth Sloe Gin 26%	£2.90

Vodka (25ml)

Wyborowa 40%	£2.80
Zubrówka 40%	£2.80
Snow Leopard 40%	£4.20
Smirnoff Black 40%	£2.80
Pinky 40%	£3.80
Ciroc 40%	£4.20

Whiskies (25ml)

J&B Rare 40%	£2.80
Jameson 40%	£2.80
Jack Daniels 40%	£3.10
Makers Mark 45%	£3.30
Woodford Reserve 43.2%	£3.70
Whyte & Mackay 13 yr 40%	£3.40
Glenmorangie 10 yr 40%	£4.00
Ardbeg 10 yr 46%	£5.10
Talisker 10 yr 45.8%	£5.10

Brandy (25ml)

Hennessy VS 40%	£3.70
Courvoisier VSOP 40%	£6.20
Remy XO 40%	£12.00

Rum (25ml)

Pampero 40%	£3.00
Pampero Anniversario 40%	£5.00
Sailor Jerry 40%	£3.00
El Dorado 3yr 40%	£3.00
Havana Club Especial 40%	£2.80
Havana Club 7 yr 40%	£3.20
Appleton Estate V/X 40%	£3.00
Gosling Black Seal 40%	£2.90
Wray & Nephew 63%	£3.70

Liqueurs (25ml)

Drambuie 40%	£3.10
Amaretto 28%	£2.80
Koko Kanu 37.5%	£2.80
Baileys (50ml) 17%	£3.60
St Germain Elderflower 20%	£3.20

The Rest (25ml)

Noilly Prat Dry (50ml) 18%	£2.80
Tuaca 35%	£3.00
Pimms 25%	£2.80
Isolabella Sambuca 40%	£3.00
Jose Cuervo Especial 38%	£2.80
La Fee Absinthe 68%	£5.00

Draught

	Pint	Half
Becks Vier 4%	£3.60	£1.80
Guinness 4.1%	£3.60	£1.80
Staropramen 5%	£3.70	£1.86
Hoegaarden 4.8%	£4.20	£2.10

Bottled Beers/Cider

Peroni 5.1%	£3.50
Cusquena 5%	£3.60
Brahma 4.8%	£3.50
Vedett 5.2%	£3.80
Dos Equis 4.5%	£3.70
Innis & Gunn 6.6%	£4.20
Budvar 500ml 5%	£4.10
Rekorderlig Pear 4.5%	£4.30
Rekorderlig Apple 4.5%	£4.30
Blue Moon 5.4%	£3.80
Singha 5%	£3.80

Soft Drinks

Fentimans Ginger Beer	£1.40
Red Bull	£2.80
Fresh Orange Juice	£2.40
Coca Cola 330ml	£2.10
Still/Sparkling Water	£1.70
Cranberry Juice	£1.50
Lemonade	£1.50
Pressed Apple Juice	£1.50
Tomato Juice 125ml	£1.10
Pineapple Juice 125ml	£1.10
Grapefruit Juice 125ml	£1.10
Tonic Water 125ml	£1.10
Ginger Ale 125ml	£1.00
Fruit Juice Mixer	£0.90
Mixer/cordial	£0.80

SIT, SIP, SURF

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Whites

Chardonnay/Semillon

Hunter WS, SE Australia 11%

250ml Glass £4.75

Bottle £12.50

Sun kissed peach and tangy lime combine in this luscious white.

Chenin Blanc Parrotfish

Olifant's River, S. Africa 12.5%

250ml Glass £5.50

Bottle £15.00

Stunning off dry springbok, bursting with pear drops and a lively sherbet finish.

Pinot Grigio Campo dei Fiori,

Venezia Guiglia, Italy 12%

250ml Glass £6.50

Bottle £18.00

Juicy melon with a delicate pear drop backbone. Clean, dry and very refreshing.

Sauvignon Blanc Giddy

Goose, Marlborough,

New Zealand 13%

250ml Glass £7.50

Bottle £21.50

Moreish gooseberry and delicate eucalyptus with a pineapple bite. Wow!

Rosé

Rosado Kalius Garnacha,

Carinena, Spain 13%

250ml Glass £4.75

Bottle £12.50

Fab value dry rosé from the Grenache grape. Bursting with raspberries.

Blush Pinot Grigio

Tenuta Viscone, Venezia

Guiglia, Italy 12%

250ml Glass £6.50

Bottle £18.00

More fashionable than New York, Paris & Milan, but not Manchester!

Reds

Shiraz/Cabernet Sauvignon

Hunter WS, SE Australia 13.5%

250ml Glass £4.75

Bottle £12.50

Silky blackcurrant and spicy chocolate with a jammy finish.

Merlot Panilonco,

Colchagua, Chile 13%

250ml Glass £6.25

Bottle £17.00

The ultimate velvety red. Black cherries and mouth-watering plums.

Cabernet Sauvignon Aves del

Sur, Maule Valley, Chile 13%

250ml Glass £6.75

Bottle £19.00

Fantastic value, full bodied red from the sun kissed slopes of the Andes. Spicy blackcurrant and subtle chocolate dominate.

Malbec Piuquenes,

Mendoza, Argentina 13.7%

Bottle £21.00

Jammy black cherries, a hint of spice form Bodegas San Polo. La Consulta in Mendoza is fast becoming known for Argentina's finest Malbec. A must with any steak.

Sparkling

Cava Rabetlat I Vidal,

Penedès, Spain 11.5%

Bottle £21.00

Creamy everyday fizz made from the Xarel-lo and Maccabeo grapes, in the champagne style. Light tangy style with a hint of peaches.

Champagne

Faubert NV

Brut 12%

125ml Glass £5.95

Bottle £32.00

Blended with slightly more emphasis on Pinot Noir giving a fuller, richer body.

Mumm Rose NV

Brut Rose 12.5%

Bottle £50

Luscious aromas are dominated by fresh summer fruits such as strawberry with hints of caramel and vanilla.

Veuve Cliquot Vintage

Rich Reserve 12%

Bottle £75.00

Top quality, off dry blend of Chardonnay and Pinot Noir, which is a touch sweeter than the better known "Yellow Label"

Can't get to Simple?

Let Simple come to you

We offer an outside catering service direct to your home, office or function.

Ask a member of staff for more details, or view the full menu online: www.simplebar.co.uk

