

Brunch

(Served till 1pm & all day Sunday)

French toast (v)	£2.50
Cinnamon toast (v)	£2.50
Granola, honey & organic yoghurt	£2.50
Strawberry, blueberry, oat, banana and yoghurt smoothie	£3.75
Blueberry pancakes with maple syrup and cream or vanilla ice cream (v)	£3.95
New York waffle with scrambled egg, bacon & maple syrup	£3.95
New York waffle with scrambled egg, tomato, mushroom & maple syrup (v)	£3.95
Smoked salmon bagel with cream cheese & cracked black pepper	£3.95
Huge breakfast Sausage, bacon, egg, tomato, beans, mushroom, hash browns & toast (vegetarian option available)	£7.50
Small Breakfast (vegetarian option available)	£5.75
Omelette with mushroom, ham & onions	£4.95
Omelette with mushroom, tomato & spinach (v)	£4.95

Light Bites

Sharer plate (ideal starter for 2) Fancy trying a few of the above? Choose 3 different light bites to make up a sampling plate.	£9.95
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* Chilli & garlic marinated olives (v)	£2.95
* Baked tortilla chips with salsa & guacamole (vegan)	£3.95
* Chicken skewers, marinated in lemon & herbs with sweet chilli dipping sauce	£4.50
¼ rack of smoky, slow-cooked BBQ ribs with coleslaw	£4.95
Smoked mackerel on toasted foccacia with sweetcorn and red onion relish	£4.95
* Soup of the day served with a chunk of warm bread	£3.50
* Garlic foccacia (v) (with or without cheddar)	£3.95
Baked flat mushrooms with blue cheese and rocket (v)	£4.95
Crab cakes served on fresh leaves with sweet chilli dipping sauce	£4.95
3 mini burgers (plain, blue cheese & mushroom and BBQ, cheddar & bacon)	£4.95

2 Courses for £6.95

Mon-Fri **Sat**
12pm-7pm **11am-2pm**

(please choose 2 items with a* - 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 **£5.75**
- Caramelised bourbon sirloin steak strips with onions on toasted foccacia **£8.50**
- Spicy beef meatball sub with marinara sauce & melted mozzarella **£5.75**
- * Rosemary chicken & mozzarella on toasted foccacia with tomato, lettuce & mayo **£5.50**
- * Roasted aubergine, spinach, mushroom & blue cheese on toasted foccacia (v) **£5.50**
- * NYC hotdog with caramelised onions. You'll either love it or hate it. **£4.50**
- Crispy bacon, avocado & tomato on a toasted bagel **£5.75**
- * Roasted vegetables in a spicy tomato sauce wrapped in a flour tortilla (vegan) **£4.95**

Tell your server if you'd prefer your order on a wrap instead.

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for £6.95**

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Homemade Burgers

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

- Simple Burger** **£6.95**
8oz 100% beef burger
- The Smithfield** **£8.50**
with mushroom & blue cheese
- Northern Quarter Pounder** **£8.50**
with BBQ sauce, cheddar & bacon
- The Affleck** **£8.95**
with onion rings & peppercorn sauce
- The Tib Street** jalapeño beef burger **£9.50**
with pepperoni, salsa and mozzarella
- Spicy Bean Burger (vegan)** **£6.95**
- 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** **£5.50**
Warm chicken, bacon, baby gem, parmesan, Caesar dressing, croutons
- Crab & Red Pepper Salad** **£6.95**
(vegetarian option available for £5.50)
Crab meat, red peppers, red chard, red onion, lamb's lettuce, cucumber with sweet chilli dressing
- * **Waldorf Salad (v)** **£4.95**
Green apple, walnuts, lamb's lettuce, celery with mustard & mayo dressing
- Caramelised Bourbon Steak Salad** **£6.95**
Marinated sirloin steak strips with rocket, red chard, cherry tomatoes, cucumber and red onions

Mains

Ribs & Slaw

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

½ rack **£8.95**

Full rack **£15.95**

Mac 'n' cheese (v)

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

£6.95

Sirloin Steak

With homemade chips, grilled tomato, mushroom & onion rings

8oz **£14.95**

10oz **£16.95**

12oz **£18.95**

Add peppercorn or blue cheese sauce

£1.95

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

£7.95

Spinach and Mushroom Stuffed Chicken

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

£8.50

Lemon Pepper Sea Bass

Pan-fried sea bass with crushed new potatoes & buttered spinach

£10.95

Ranchero Chicken

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

£8.50

Daily Special

Please ask about our chef's choice for today

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.

Spicy Meatball Tagliatelle

Homemade meatballs in a rich marinara sauce with shaved parmesan & basil

£7.95

Beef Meatloaf

Thick, juicy slabs of beef meatloaf served with sautéed new potatoes, cajun-spiced courgettes and lashings of gravy

£8.95

Roasted Aubergine Stack (v)

Layers of seasoned aubergine, mushroom, tomato and melted mozzarella on toasted foccacia with crisp dressed salad leaves

£7.95

Hearty Vegetable Stew (vegan)

Courgettes, mushroom, carrots and peppers in a rich tomato sauce with sautéed new potatoes, served with crusty bread

£7.95

Great British Sunday Roast

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

Sunday only £8.95

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

Buttered spinach	£2.00
Cajun-spiced courgettes	£2.00
Mixed green 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

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
£6.95

Buy one get
one free house
cocktails

*Excludes
Bank
Holidays

Homemade Desserts

Cheesecake

Served with today's topping
£4.50

* Pear & Almond Tart

Competition winning dessert.
Served warm with cream or
vanilla ice cream
£3.95

Chocolate Sundae Sensation

Hot brownie pieces with
vanilla ice cream, chocolate
sauce & whipped cream
£4.50

* New York Waffle

Served with cream or
vanilla ice cream and a
choice of maple syrup or
chocolate sauce
£3.95

* Blueberry Pancakes

Served warm with cream
or vanilla ice cream
£3.95

* Chocolate Brownie

Served warm with cream
or vanilla ice cream
£3.95

Trio of Simple Desserts

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 courses for £6.95 deal*

Milkshakes £3.75

Oreo cookie crunch

Raspberry Ripple

Strawberry Cheesecake

Vanilla & Honey

Banoffee Pie

Chocolate & Peanut Butter

*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

Sweet Camomile
Peppermint & Liqueurice
Earl Grey Ginger Green
Black Mint Berry



All our teas
and coffees
are fairtrade

Ten things you might not know about simple.

1 Local Residents can have our food delivered to their door by City Servants.co.uk

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

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

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

5 Check our facebook group to post your feedback and find out about all our up-coming events.

6 All our tea and coffee is fair trade.

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

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

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.

Raspberry Alexander

Less a drink, more a soft pink pillow! Raspberries and white chocolate folded with a fine cognac and whipped with double cream. Yummy!

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.

Blueberry Muffin Manhattan

A juicy, slightly spiced and decidedly adult combination of flavours mixed with bourbon and served straight up with a lemon twist.

Bramble

Created in the 1980s by renowned bartender Dick Bradsell. A tart and clean combination of classic British flavours. Gin and blackberries anyone?

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

Espresso Martini

£5.95

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.

Blackberry Fool

£5.95

Peach and blackberries cobbled with rum, brandy and vanilla, like a comforting winter pudding, served long in a fancy glass. You'd be a fool not to...

Gem Saloon Peaches

£6.50

Based on the history of a famous Louisiana liqueur, we muddle peach and oranges with bourbon, mint and macadamia nut, and serve it wild west style, in a bean tin.

Gingerbread Sidecar

£5.95

Originally made for a general who had to be chauffeured home because he liked them so much. Add a little winter spice and it just got better.

Granny's Gooseberry Jam

£6.50

Homemade gooseberry puree, rhubarb liqueur, orange zest and granny's secret ingredient make a velvety treat. Only for good little boys and girls.

Mockney Staircase

£5.95

Apples an' pears, gov! A dash of spice, and a healthy measure of warming alcohol make this long drink much more palatable than listening to our Southern cousins.

Candy Cane Margarita

£5.95

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

Mayan Temple

£5.95

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.

Non-Alcoholic Cocktails

£3.95

Giving your liver a break? Please let our bartenders mix you something special.

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.

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.

Fidel-Fashioned

£6.95

Our salute to a true icon of our times. Stirred Havana rum with bitters, sugar and, in his honour, real tobacco. Unfortunately not made on the thighs of a virgin, we're sure Castro would still enjoy a few of these, in honour of fallen comrades.

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.

Festive Cheer!

£7.50

Sumptuous, sweet, spiced mulled wine reduction topped with celebratory bubbles and a little pinch of glitter.

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%	£2.70
Tanqueray 43.1%	£2.70
Hendrick's 41.4%	£3.40
Tanqueray 10 47.3%	£4.00
Plymouth Sloe Gin 26%	£2.80

Vodka (25ml)

Wyborowa 40%	£2.70
Zubrówka 40%	£2.70
Snow Leopard 40%	£4.00
Smirnoff Black 40%	£2.70
Belvedere 40%	£4.00
Pinky 40%	£4.00
Ciroc 40%	£4.00

Whiskies (25ml)

J&B Rare 40%	£2.70
Jameson 40%	£2.70
Jack Daniels 40%	£3.00
Makers Mark 45%	£3.00
Woodford Reserve 43.2%	£3.50
Glenmorangie 10 yr 40%	£3.50
Ardbeg 10 yr 46%	£5.00
Talisker 10 yr 45.8%	£5.00

Brandy (25ml)

Hennessy VS 40%	£3.50
Courvoisier VSOP 40%	£6.00
Remy XO 40%	£12.00

Rum (25ml)

Pampero 40%	£2.70
Sailor Jerry 40%	£2.80
El Dorado 3yr 40%	£2.80
Havana Club 7 yr 40%	£2.80
Appleton Estate V/X 40%	£2.80
Gosling Black Seal 40%	£2.80
Wray & Nephew 63%	£3.50

Liqueurs (25ml)

Drambuie 40%	£3.00
Amaretto 28%	£2.70
Koko Kanu 37.5%	£2.70
Baileys (50ml) 17%	£3.50
St Germain Elderflower 20%	£3.00

The Rest (25ml)

Martini (50ml) 15%	£2.70
Tuaca 35%	£2.80
Pimms 25%	£2.70
Luxardo Sambuca 32%	£2.70
Jose Cuervo Especial 38%	£2.70
Absinthe 68%	£5.00

Draught

	Pint	Half
Becks Vier 4%	£3.50	£1.75
Gaymer's Cider 4.5%	£3.50	£1.75
Guinness 4.1%	£3.60	£1.80
Staropramen 5%	£3.60	£1.80
Hoegaarden 4.8%	£4.00	£2.00
Lefte 6.5%	-	£2.70

Bottled Beers/Cider

Peroni 5.1%	£3.40
Tsing Tao 4.7%	£3.40
Brahma 4.8%	£3.40
Vedett 5.2%	£3.50
Dos Equis 4.5%	£3.50
Innis & Gunn 6.6%	£4.00
Budvar 500ml 5%	£4.00
Koppaberg Pear 4.5%	£4.10
+46 apple 4.5%	£4.10

Soft Drinks

Fentimans Ginger Beer	£2.70
Red Bull	£2.70
Fresh Orange Juice	£2.30
Coca Cola 330ml	£2.00
Still/Sparkling Water	£1.60
Cranberry Juice	£1.40
Lemonade	£1.40
Pressed Apple Juice	£1.40
Tomato Juice 125ml	£1.00
Pineapple Juice 125ml	£1.00
Grapefruit Juice 125ml	£1.00
Tonic Water 125ml	£1.00
Ginger Ale 125ml	£1.00
Fruit Juice Mixer	£0.90
Mixer/cordial	£0.70

SIT, SIP, SURF

Our wireless
connection
is free all day
everyday with
no download
limits.



Whites

**Chardonnay/Semillon
Hunter WS**, SE Australia 11%
250ml Glass £4.50
Bottle £11.95
Sun kissed peach and tangy lime combine in this luscious white.

Pinot Grigio Campo dei Fiori,
Venezia Guillia, Italy 12%
250ml Glass £5.25
Bottle £14.95
Juicy melon with a delicate pear drop backbone.

**Sauvignon Blanc Giddy
Goose**, Marlborough,
New Zealand 13%
250ml Glass £6.25
Bottle £17.95
Moreish gooseberry and delicate eucalyptus with a pineapple bite. Wow!

Gavi di Gavi La Caplana,
Piedmont, Italy 12%
Bottle £20.95
Delicate white from the Cortese grape, taken from vines in the sun kissed hills surrounding the medieval town of Gavi. Zesty apple and delicate apricot.

Rosé

Rosado Kalius Garnacha,
Carinena, Spain 13%
250ml Glass £4.50
Bottle £11.95
Fab value dry rosé from the Grenache grape. Bursting with raspberries.

**Blush Pinot Grigio
Tenuta Viscone**, Venezia
Guillia, Italy 12%
250ml Glass £5.25
Bottle £14.95
More fashionable than New York, Paris & Milan. But not Manchester!

Reds

**Shiraz/Cabernet Sauvignon
Hunter WS**, SE Australia 13.5%
250ml Glass £4.50
Bottle £11.95
Silky blackcurrant and spicy chocolate with a jammy finish.

Merlot Panilonco,
Colchagua, Chile 13%
250ml Glass £5.25
Bottle £14.95
The ultimate velvety red. Black cherries and mouthwatering plums.

Malbec Piuquenes,
Mendoza, Argentina 13.7%
Bottle £17.95
Jammy black cherries, a hint of spice from Bodegas San Polo. La Consulta in Mendoza is fast becoming known for Argentina's finest Malbec.

**Rioja Crianza Bodegas
Larchago**, Alavesa, Spain 13.5%
Bottle £20.95
Gold Medal Tempranillo from this family owned winery. Having spent 12 months cooped up in French oak, this red is bursting with fat bacon and toasted vanilla.

Sparkling

Cava Rabetllat I Vidal,
Penedès, Spain 11.5%
Bottle £19.50
Creamy everyday fizz made from the Xarel-lo and Maccabeo grapes, in the champagne style. Light tangy style with a hint of peaches.

Champagne

Helene Bourmault
Brut Blanc de Blancs 12%
125ml Glass £5.95
Bottle £28.95
100% Chardonnay from the Cote de sezanne vineyards of Champagne.

Taittinger
Brut Reserve 12%
Bottle £46.95
Aged for three years this stunning champoo is now back in Family Taittinger's hands again.

Veuve Cliquot Vintage
Rich Reserve 12%
Bottle £67.95
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