

MUSEUM CAFÉ MENU



Breakfast and Brunch

BREAKFAST

Served 8.30am to 11am

Breakfast meal deal - £3.95

Any hot drink and breakfast item from the list below

Veggie sausage barm with a choice of ketchup or HP Sauce **(Vg)**

Cheese omelette barm with a choice of ketchup or HP Sauce

Any freshly baked pastry from the counter

Homemade granola, nut and seed bar **(Vg)**

Homemade porridge pot



BRUNCH (available all day)

Granola bowl - £5.95

A wholesome bowl of house-made granola packed with oats, nuts and seeds. Topped with yoghurt and honey

Garlic mushrooms on toast - £7.95

Garlic mushrooms on sourdough served with a poached egg

Smokey beans on toast (Vg) - £7.95

Cannellini beans packed with flavour on buttered wholemeal toast. **Add Cheese for £1**

Seasonal French toast - £7.95

Thick slices of brioche cooked to perfection, with fresh berries and mascarpone cream

Shakshuka with feta - £7.95

Two poached eggs cooked in a smoky tomato sauce with peppers. Served with crusty bread.

Eggs on toast - £4.95

A choice of fried, scrambled or poached eggs on rustic sourdough toast

From the Counter (11:45 – 15:00)

Homemade soup of the day (Vg) - £5.50

Made using seasonal produce from Manchester Veg People and local bread from local artisan bakers

Quiche of the Day - £7.95

Served with mixed green leaves and a new potato salad

HM Pies and Pasties

Vegan sausage roll (Vg) - £4.95

Cheese and onion pasty - £5.50

Aloo Saag pie (Vg) - £5.50

Any pie, pasty or roll, with your choice of 2 sides for £9.95.

Cold Sandwiches

Spiced roasted squash with spinach and goats cheese - £5.75

With harissa aioli in a nigella seeded half moon roll.

[Vegan cheese can be substituted for the goats cheese on request]

Chargrilled vegetables - £5.75

With pickles, mozzarella and rocket served in a Mediterranean bread

Homemade semi dried tomatoes and pesto (Vg) - £5.50

With cucumber, oak leaf lettuce, onions and balsamic in a hand rolled rustic baguette

Coronation chickpea (Vg) - £5.25

Babygem, onion chutney and pickled slaw in a freshly baked sourdough baguette £5.25

Add any side for £2.95

Weekly cold sandwich specials (see specials board) - £6.50



From the Kitchen (11.45 – 15:00)

Hot sandwiches

Loaded chip barm (Vg) - £6.95

Buttered barm loaded with fries served with vegan baconaise, crispy shallots and spring onions.

Battered halloumi and tomato relish flatbread - £7.95

Halloumi served with tomato relish, red onion and local leaves

Grilled cheese sandwich £7.95

Cheddar, mozzarella and smoked cheese toastie served with a side salad.

Crispy onion bhaji wrap - £7.50

Homemade onion bhaji with rocket, beetroot and carrot coconut raita with Bombay mix and mango chutney.

Add any side for £2.95

Weekly hot and sandwich specials (see specials board)
- £8.50

Jacket potato (Vg) - £5.50

Baked jacket potato with green salad

Toppings £1.00 each:

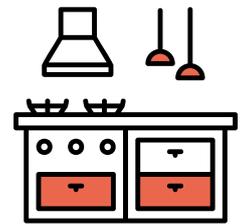
Sour cream with spring onions and chilli

Beans (Vg)

Cheese

5 bean chilli (Vg)

Homemade Coleslaw (Vg)



Sides

Skin-on fries (Vg) - £3.95

Waffle chips (Vg) - £3.95

House dressed salad (Vg) - £3.95

Potato and spring onion salad (Vg) - £3.95

Homemade coleslaw (Vg) - £3.95

Heinz baked beans (Vg) - £1.95

Our new exhibition **Wild**, explores our relationship with the natural world and looks at how people across the globe are creating, rebuilding and repairing connections with nature. Below we've created a range of unique dishes designed in response to the exhibition and its themes.



Wild gnocchi (Vg) - £10.95

With local seasonal vegetables (See our specials board)

Wild mushroom arancini - £6.75

With a garlic truffle and herb dressing

Za'atar roasted carrots with whipped ricotta - £11.95

With pickled carrots, pistachio and an apricot dressing

Panzanella salad (Vg) - £11.95

Traditional Italian tomato and bread salad with sweetcorn, olives and a basil dressing

Children's meals - £4.50

Grilled cheese sandwich and fries

A golden grilled cheese sandwich, made with mozzarella and served with fries

Cheese and tomato pitta pizza

A crispy pitta bread topped with a rich tomato sauce and mozzarella

Crudites with red pepper houmous (Vg)

An assortment of cucumber, carrots and breadsticks served with a creamy houmous

Tomato pasta and garlic bread (Vg)

Penne pasta topped with a rich, flavourful tomato sauce. Served with a side of buttery garlic bread

Each option is served with a fruit juice carton of your choice



All ingredients used to cook the food served in our café are assigned a carbon footprint based on their emissions to the atmosphere. The carbon footprint is based on the type of ingredient, production method and country of origin

Our Chefs build recipes to calculate the total carbon footprint of a meal Klimato's climate label shows how climate friendly each dish is, so you can be a climate hero every meal time.