

# TRADING ROUTE

**LAGERHOUSE ROTISSERIE PROVISIONS**

**T.R**

# MADE TO SHARE

Our menu is designed for sharing and, most importantly, crafted to pair perfectly with a beer, with our rotisserie oven serving as the heart of nearly every dish we create.

## ROTISSERIE

All carved and sliced to order fresh off the rotisserie, served with house pickles & dips.

Whole Chicken	22
½ Chicken	13

# FOOD

## SMALL PLATES

Smokey Almonds (vg)		3
Green Salad (vg)		4
Gordal Picante Olives (vg)		4.5
Focaccia & Romesco (vg)		5
Rotisserie Potatoes	Chicken fat mayo, salsa verde, pecorino	6

## SANDWICHES & SALADS

Served on freshly baked focaccia.

Burrata (v)	Tomato, pistachio pesto, rocket	8.5
Chicken	Pistachio pesto, chicken fat mayo, gem	8.5
Cavelo Nero (vg)	Pistachio pesto, roasted tomatoes	9.5
Chicken Caesar Salad	Cos, chicken schmaltz dressing, croutons	11

## SWEETS

Key Lime Pie (v)	6
Freshly Baked Cookies (v)	2.5

## BREAKFAST FOCACCIA SLICES

Crispy Sausage, Pancetta & Roasted Tomato	5.5
Roasted Tomatoes & Basil (vg)	5.5
Mushroom, Burrata & Basil (v)	5.5

Please notify us if you have any allergies or dietary requirements.

# HOME OF THE FOAM

Our lager is served in custom-made 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%	5.5
Manchester Union Black	(Pint) 4.5%	5.5
Manchester Union Mixed	(Pint) 4.6%	5.5

# BEER

## CANS & BOTTLES

Manchester Union Pale	(330ml) 4.2%	5.8
Track Sonoma - Pale Ale	(440ml) 3.5%	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
Magic Rock Fantasma - GF IPA	(330ml) 6.5%	6.5
Mongozo - GF Pilsner	(330ml) 5%	6.5
Schofferhofer Grapefruit	(500ml) 2.5%	5

## ALCOHOL FREE

Cloudwater Fresh AF	(330ml)	6.8
Cloudwater AF Margarita Gose	(330ml)	7
Chance AF Cider	(330ml)	6

Ask for local guest beers.

# WINE

Prices shown are: 125ml / 175ml / 250ml / 500ml / 750ml

## RED

Guillaume Letang, Malbec Bonarda – Argentina 13% 4.8 / 6.3 / 8.6 / 17.7 / —  
Lifted aromatics and a bright, brambly palate - an appealing Mendoza blend. vg. d.

Tenuta Olim Bauda, Barbera d'Asti – Italy 14.5% 6.9 / 9.7 / 13.8 / 6.8 / 34.3  
A rich nose of cherry and berry fruit, with a generous, full-bodied palate. vg. o.

Produttori Di Manduria, Electric Bee – Italy 13.5% 5.5 / 7.7 / 10.9 / 21.2 / 30.3  
Delicate, soft, and fresh, yet full-bodied. Hints of ripe cherry, plum, and chocolate. vg.

## WHITE

Vila Nova Vinho Verde – Portugal 10% 4.5 / 5.8 / 7.9 / 21 / —  
Sherbet lemon acidity, a touch of mango, and a bright mineral finish. vg. d.

Funkstille, Gruner Veltliner – Austria 12.5% 5 / 6.9 / 9.9 / 19.3 / 28.8  
The palate is rich with flavours of melon and grapefruit with a refreshing, zippy finish. vg.

Celler de Capçanes, Sense Cap Blanc – Spain 13% 5.1 / 7 / 10 / 19.4 / 29  
Peach, pear & mango. Hints of flowers and herbs: creamy and soft but crispy finish. vg. o.

## ROSE

Vila Nova Portuguese Rosé – Portugal 10% 4.8 / 6.3 / 8.6 / 17.7 / —  
Delicate wild strawberry and zesty redcurrant. Dry, with a soft, appealing finish. vg. d.

## ORANGE & FIZZ

Solara, Orange – Romania 12.5% 5.1 / 7.1 / 10.1 / 19.7 / 29.1  
Elegant, discreet flavour of stone fruits, powerful tannins, and long finish. vg.

Sumarroca Cava – Spain 12% 6.5 (175ml)  
A fresh, fruity fizz, with pear and pastry aromas. Incredibly well balanced. vg. o.

For full cellar list, please ask a member of our team  
vg - vegan d - draught o - organic

# COCKTAILS

## MADE TO ORDER

Passion Fruit & Pineapple Margarita 10.5  
Olmeca, passion fruit liquor, lime, pineapple juice, vanilla

French Martini 10.5  
Absolut Vanilla Vodka, blackberry liqueur, pineapple, vanilla, blackberries

Sunset Sour 10.5  
Jameson Black Barrel, amaretto, lemon, whites, winter spiced syrup, bitters

Ginger Sailor 10.5  
Havana 3 Rum, lime, ginger ale, crème de cassis, ginger

Pomme Fruit Spritz 10.5  
Xante, lemon, bramley apple syrup, Prosecco

## BOTTLED

Our small-batch cocktail menu is a unique blend of carefully selected spirits, house-made infusions, and seasonal ingredients.

Old Fashioned 11 / 70  
Bourbon, orange oil, demerara sugar, bitters

Gin Martini 12 / 80  
Gin, dry vermouth, bitters

Negroni 11 / 70  
Campari, gin & sweet vermouth

Vodka Martini 12 / 80  
Vodka, dry vermouth, lemon oil

Manhattan 12 / 80  
Rye, sweet vermouth, bitters

Classic cocktails are available on request.

# SOFTS

## CANS & BOTTLES

San Pellegrino 330ml Orange / Lemonade / 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	Coke Zero	2.5 / 3.5
Diet Coke	2.5 / 3.5	Lemonade	2.5 / 3.5

# HOT DRINKS

## COFFEE

Filter	3
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
Decaff	2.75

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

@THETRADINGROUTE

**COLD BEER. HOT CHICKEN.**