SUNDAY RISING

DIECAST

DIECAST, MANCHESTER

APERITIF

CAMPARI SPRITZ 12 | NEGRONI 12.6 | MARGARITA 12.6 | PALOMA 12.6

FOLONARI PROSECCO / ROSÉ PROSECCO 7.4 | LAURENT-PERRIER BRUT NV 16.8

SNACKS

GORDAL OLIVES (VE) 4.5 | PARMESAN CRISPS (V) 4.5 | SALTED CRISPS (VE) 2.5

SMALL PLATES

CRACKLING PORK 9
GUACAMOLE, LIME

LABNEH, HOT HONEY 7
ALMOND CRUNCH (V)

BROCCOLINI 8
ZA'ATAR BUTTER (V)

HOUSE CAESAR 8.5
GARLIC PANGRATTATO (V)

HOUSE FOCACCIA (VE) 5

CAULIFLOWER CHEESE (V) 8.5

SUNDAY ROASTS

ROASTS SERVED WITH A YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES, HONEY-GLAZED CARROTS + PARSNIPS WITH THYME, BUTTERED SEASONAL GREENS, HOUSE GRAVY. VEGGIE + VEGAN ROASTS SERVED WITH OLIVE OIL ROAST POTATOES + SEASONED VEGETABLES.

ROAST TOPSIDE LANCASHIRE BEEF 26
32 DAY DRY-AGED,
OVERNIGHT ROASTED

GARLIC, THYME + LEMON-ROASTED CHICKEN
BREAST 25
MARINATED IN GARLIC, LEMON + THYME,
PORK, PISTACHIO + APRICOT STUFFING BALL
HALF CHICKEN 28
BREAST, LEGS + THIGH

SLOW ROASTED PORCHETTA 25
ROLLED PORK BELLY,
RUBBED WITH HERBS + SPICES
PORK, APRICOT + PISTACHIO
STUFFING BALL

PORCINI, BUTTERBEAN + LEEK WELLINGTON (V) 23
VEGAN ROAST AVAILABLE WITH
OLIVE OIL ROAST POTATOES +
SEASONED VEGETABLES

EXTRAS

CAULIFLOWER CHEESE (V) 8.5 HONEY + MUSTARD CHIPOLATAS 6.5
PORK, PISTACHIO + APRICOT STUFFING 3 HOUSE OR VEGAN GRAVY 2.5 EXTRA YORKIE / ROASTIES 2
ADD SAUCE 2.5 EACH – APPLE / CRANBERRY / HORSERADISH / ENGLISH MUSTARD

PIZZA EX MACHINA

MARINARA TOMATO, GARLIC, OLIVE OIL, BASIL (VE) — 10

MARGHERITA TOMATO, FIOR DI LATTE, PARMESAN, BASIL (V) (VEGAN OPTION AVAILABLE) — 13

VERDURA TOMATO, ARTICHOKES, OLIVES, CONFIT PEPPER, RED ONION, PARMESAN, FIOR DI LATTE, OREGANO (V) — 14.5

CREMINI MUSHROOM WHITE BASE, FIOR DI LATTE, PARMESAN (V) — 14.5

PEPPERONI PEPPERONI CUPS (PLENTY OF 'EM), TOMATO, FIOR DI LATTE, PARMESAN — 17
FOR EVERY PEPPERONI PIZZA SOLD, WE DONATE £1 TO THE GREATER MANCHESTER YOUTH FEDERATION!
SUPPORTING ASPIRATION. CREATING OPPORTUNITIES.

HAM + PINEAPPLE DRY AGED PANCETTA, MACERATED PINEAPPLE, FIOR DI LATTE, SICILIAN OREGANO — 15.5

DIAVOLA 'NDUJA, SOPPRESSATA PICCANTE, PICKLED GREEN CHILLI, TOMATO, FIOR DI LATTE — 16.5

PHILLY CHEESE STEAK TRIPLE CHEDDAR, MOZZARELLA, GRILLED BEEF STEAK, PEPPERS, ONIONS, MUSHROOM, CHIVES — 15

IL PAZZO DOUBLE PEPPERONI CUPS, WHOLE BURRATA, TRUFFLE HONEY, TOMATO, FIOR DI LATTE, PARMESAN — 21

DIPPING POTS 2.5

ROASTED GARLIC YOGHURT AIOLI / 'NDUJA CHILLI HONEY SAUCE / CALABRIAN CHILLI HONEY / SUMMER TRUFFLE MAYO /
TRUFFLE HONEY / SOUR CREAM + SICILIAN OREGANO / DILL + JALAPEÑO RANCH

SIGNATURES

STRAWBERRY GUAVA SOUR 12 | CLASSIC DAIQUIRI 11 | MARGARITA 12.6 | MANGO RUM SOUR 12

PLEASE NOTE A DISCRETIONARY 11% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
ALL TIPS ARE COMPLETELY AND FAIRLY DISTRIBUTED AMONGST OUR TEAM.
WE MAKE EVERYTHING FRESH AND SOME PRODUCTS MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE DETAILS.