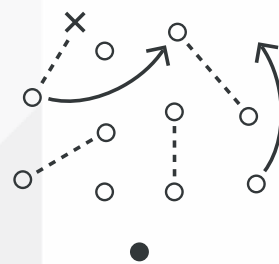


CAFE FOOTBALL

Old Trafford

LOVE FOOD.LOVE FOOTBALL



WHILE YOU DECIDE

GARLIC BREAD (V)
3.00

PIZZETTA (V)
Rocket, parmesan
3.00

CHEESY GARLIC BREAD (V)
3.00

CHIPOLATA SAUSAGES
Mustard mayonnaise
3.00

SALT & PEPPER PORK BELLY
3.00

THE WARM UP

CUPPA SOUP (V)
With cheese and onion toastie
5.00

OUR RACK OF RIBS
Spicy BBQ sauce, spring onion and coriander
7.00 / to share 12.00

NACHOS
Chilli beef, chorizo, jalapeño, roquitos,
guacamole and jalapeño cheese
6.00 / to share 10.00 (Add pulled pork 2.00)

CHICKEN SATAY
Chargrilled chicken, satay sauce
and pickled cucumber
8.00 / to share 14.00

CHICKEN IN A BASKET
Chicken wings, chilli and sesame
seeds, blue cheese dip
6.00 / to share 10.00

SALT CHILLI SQUID
Lime aioli, spring onion and coriander
8.00 / to share 14.00

BURGERS

All burgers served with skin on fries, swap to fat cut chips 1.00, double up 5.00.

HOMETEAM
Dry aged beef, cheddar,
lettuce, tomato, burger
sauce, onion relish
10.00

THE WIZARD
Welsh lamb and harrisa, smoked
chilli crème fraiche, pickled
cucumber, rocket and feta
13.00

MEXICAN WAVE
Home smoked beef patties,
lettuce, red pepper
and tomato relish, chilli
cheese, burger sauce
12.00

THE '66
Beef burger stuffed with stilton
wrapped in streaky bacon,
without bun, mushrooms,
peppercorn sauce, watercress
and rocket salad
13.00

THE SPECIAL ONE
Chargrilled chicken piri piri,
red onion, Memphis crème,
baby gem and goat's cheese
14.00

THE BEAST
Two dry aged beef patties, mac
and cheese patty, pulled pork,
cheddar, jalapeños, olives, aioli
15.00

THE BOSS
Dry aged beef, pulled pork,
Asian slaw, lime aioli
14.00

PIZZAS

MARGHERITA (V)
Mozzarella, Parmesan,
tomato sauce and basil
10.00

★ **MARA DONER** ★
Shredded lamb, tomato
sauce, mozzarella, garlic,
red onion, tomato and
rocket salad, mint aioli
14.00

AMERICAN HOT
Pepperoni, tomato sauce,
roquito peppers, jalapeño
and mozzarella
12.00

CARNE
Meatballs, Serrano ham,
mozzarella, chorizo
and tomato sauce
14.00

EL CLÁSICO
Chorizo sausage, tomato sauce,
red onion, roquito peppers,
olives and mozzarella
14.00

THE GOAL AND ZOLA (V)
Four cheese pizza, salad of
gorgonzola, pear and walnut
12.00

ADD EXTRA TOPPINGS TO YOUR BURGER OR PIZZA

Cheddar cheese, fried egg, chilli cheese, mushroom,
pepperoni, anchovies, bacon, jalapeños, roquito, chorizo
1.00


Pulled pork, blue cheese, mac & cheese patty,
meat balls, chicken, Serrano Ham
2.00

★ ★ ACADEMY WINNER ★ ★

BOBBY SAMOSA
Feta cheese, green chilli samosas,
pomegranate, soya sauce, pistachios
10.00

Fatima Alkandari is currently studying an NVQ level 2 Professional Chef qualification at Trafford College.
Her Arabic influences are evident in her cooking and helped inspire her winning dish which she hopes you enjoy!

LOCAL LEGENDS


SCHOLESY'S
Match Day Classic: Steak suet pudding,
chips, mushy peas and gravy
14.00


GIGGSY'S
Cumberland sausage,
mash and onion gravy
10.00


THE NICKY BUTTY
Classic Club Panini: Chicken, bacon, lettuce,
tomato, egg and mayonnaise, skin on fries
12.00


THE PUNDIT
Gary's roast cod fillet, chorizo
and red pepper broth
14.00

CLASSICS

FISH & CHIPS
Beer battered haddock and thick cut
chips, mushy peas, tartare sauce
12.00

★ **'THE IRONS'** ★
Flat iron steak, horseradish cream, watercress
and rocket salad, ciabatta, skin on fries
14.00

RUMP STEAK
Grilled tomato and field mushroom,
peppercorn sauce and skin on fries
19.00

CF SAUSAGE ROLL
With skin on fries and pulled
pork baked beans
14.00

PIES

VEGETABLE PIE (V)
Fat cut chips with four cheese sauce
14.00

BEEF & BOVRIL PIE
With mash or fat cut chips and Bovril gravy
14.00

CHICKEN CURRY PIE
Chips and curry sauce
14.00

KEBABS

★ **PIRI PIRI CHICKEN** ★
10.00

CHAR-GRILLED HALLOUMI & VEG (V)
10.00

LAMB KOFTA
12.00

All served with pickled cabbage, red onion and
tomato salsa, guacamole and hot Memphis sauce

EAT LIKE A PRO

PROTEIN PROMOTION
Grilled breast of chicken, chorizo, warm sweet
potato salad, basil and coriander yoghurt
11.00

METABOLIC KICK
Spicy Thai beef, flat rice noodle salad, cucumber,
mango, carrot, red pepper, sesame and soy
dressing
12.00

FAT RELEGATION
Prawn curry with cauliflower rice, coriander,
mange tout, French beans, lime
12.00

CALORIE PLAY-OFF (V)
Pear and walnut salad, blue cheese, baby gem lettuce
8.00

THROW-INS

**BAG OF SKIN
ON FRIES**
Rosemary or spicy
3.00

HOT MESS FRIES
Goat's cheese,
chorizo, jalapeños
and Bovril gravy
5.00

**BAG OF FAT
CUT CHIPS**
Rosemary or spicy
3.50

**BEER BATTERED
ONION RINGS**
3.00

**COLESLAW OR
ASIAN SLAW**
3.00






MIXED LEAF SALAD
3.00

SAUCES
Four cheese, curry
sauce, Bovril
2.00






(V) Suitable for vegetarians. A discretionary 12.5% service charge will be added to tables of six or more. If you suffer from any allergies, please tell our staff. Halal food, gluten free pasta and burger buns are available on request.

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WHITE WINES

 ACACIA TREE CHENIN BLANC, SOUTH AFRICA Lemon, pineapple, juicy BTL 19.00 175ml 4.70 250ml 6.50 125ml available on request	 CONDE VILLAR VINHO VERDE BRANCO, PORTUGAL A 'buzz wine' of today. Pineapple, mango, slight fizz BTL 22.00	 ALISIOS PINOT GRIGIO RIESLING, BRAZIL Lime, pear, light BTL 25.00 175ml 6.20 250ml 8.50 125ml available on request
 YERING STATION, LITTLE YERING CHARDONNAY, AUSTRALIA Toasted almond, lemon and lime BTL 28.00 175ml 6.60 250ml 9.40 125ml available on request	 SATELLITE SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND Passionfruit, melon, zesty BTL 30.00 175ml 7.30 250ml 10.20 125ml available on request	

RED WINES

 FINCA VALERO TEMPRANILLO GARNACHA, SPAIN Berries, cherry, juicy BTL 19.00 175ml 4.70 250ml 6.50 125ml available on request	 THE BULLETIN ZINFANDEL, USA Velvet smooth, dark notes, plum fruit BTL 23.00 175ml 5.40 250ml 7.50 125ml available on request	 EL COLECTIVO MALBEC, ARGENTINA Blackberry, spice, rich BTL 25.00 175ml 6.20 250ml 8.50 125ml available on request
 LE VERSANT PINOT NOIR IGP D'OC 2016, FRANCE Raspberry scent, tender and smooth BTL 28.00	 CHATEAU CHANGYU MOSER XV CABERNET SAUVIGNON NINGXIA, CHINA Purple hue, blackcurrant, blackberry BTL 30.00 175ml 7.10 250ml 10.10 125ml available on request	

SUPER SUBS

 A20 ALBARINO, SPAIN Delicate and refreshing. Mouth-watering peach BTL 30.00	 MORGASSI SUPERIORE GAVI DI GAVI, DOCG, ITALY Lemon, herbs, elegant BTL 38.00
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SUPER SUBS

 SOME YOUNG PUNKS PASSION HAS RED LIPS SHIRAZ CABERNET, AUSTRALIA Lip smacking, sensual. Red cherry, cranberry BTL 30.00	 CHARLES SMITH VELVET DEVIL MERLOT, USA Plum, black cherry, smooth BTL 35.00
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ROSÉ

 STATUA PINOT GRIGIO BLUSH SICILIA IGT, ITALY Strawberry, raspberry, light BTL 23.00 175ml 5.70 250ml 7.90 125ml available on request
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FIZZ

 VAPORETTO PROSECCO, ITALY Peach, pear, light BTL 30.00 125ml 6.50	 JEIO ROSE, ITALY Strawberry, redcurrant, fun BTL 34.00 125ml 7.00	 PALMER & CO BRUT RESERVE, CHAMPAGNE Lemon, brioche, classy BTL 48.00 125ml 8.50
 PALMER & CO BRUT ROSE, CHAMPAGNE Raspberry, toast, balanced BTL 55.00 125ml 9.50	 MOET & CHANDON BRUT NV Best known for a reason. Pop one and see BTL 60.00	

SOFT DRINKS

SPARKLING WATER 330ml 2.00 750ml 3.50	STILL WATER 330ml 2.00 750ml 3.50	ORANGE JUICE 2.50
CRANBERRY JUICE 2.50	PINEAPPLE JUICE 2.50	APPLE JUICE 2.50

SODAS

FIZZY VIMTO 330ml can 1.50	TIZER 330ml can 1.80	IRN-BRU 330ml can 1.80	SPRITE 330ml bottle 2.50	FANTA 330ml bottle 2.50	RED BULL 2.50
COKE 2.50	DIET COKE 2.50	VICTORIAN LEMONADE 3.50	DANDELION AND BURDOCK 3.50	ORANGINA 2.80	

DRAUGHT AND CRAFT

TUBORG 4% Half 1.90 Pint 3.70	SHED HEAD 4.6% Half 2.80 Pint 5.50	CELIA ORGANIC GLUTEN FREE CRAFT PILSNER 4.5% 330ml 5.00	GRIMBERGEN BLONDE 6.7% 330ml 4.50
SAN MIGUEL 5% Half 2.30 Pint 4.50	BIRRA PORETTI 330cl 4.4% 3.50	BEE 17 CRAFT PILSNER 4.7% 330ml 4.00	HOBGOBLIN 5.2% 500ml 5.50
BROOKLYN LAGER 5.2% Half 3.00 Pint 5.80	KOPPARBERG CIDER FRUIT CIDER 4% (Mixed berries, strawberry and lime) 5.00	LAWN MOWER CRAFT AMBER LAGER 4.8% 330ml 4.00	SAN MIGUEL FRESCA NO ALCOHOL 330ml 2.00
GUINNESS 4.1% 2.50 Pint 5.00	BUDVAR BUDWEISER 5 % 330ml 4.50		
SOMERSBY 4.5% Half 2.00 Pint 4.00			

SEVEN BRO7HERS BREWERY

SEVEN BRO7HERS BREWERY ARE AN AMBITIOUS AND IMAGINATIVE CRAFT BREWERY, RUN AND OWNED BY THE MCAVOY BROTHERS. OFFERING HIGH QUALITY AND INNOVATIVE CRAFT BEERS, USING ONLY NATURAL INGREDIENTS.

SEVEN BRO7HERS BREWERY make beers we want to drink the only way we know how, with passion and devotion to the artisan world of craft beer, Brewed in Salford.

CF BEER 4.2%
Pint 4.50 Half 2.30 Bottle 4.50

COCKTAILS

RED DEVIL Chilli Olmeca silver, Cointreau, agave nectar, blood orange, lime juice, grenadine, fire 7.50	PITCH PERFECT Tanqueray, lime juice, sugar syrup, mint, cucumber 7.50	HAMMERED Absolute vanilla, Chambord, lime juice, vanilla syrup, peycheds bitters, blue berries 9.00	LA ROJA Red wine, Aperol, apple juice, vanilla syrup, orange and grapes 7.50
RUUD BULLEIT Bulleit rye, lemon juice, Angostura bitters, gingerbread syrup, apple cider 7.50	SILKY SKILLS Pimm's No.1, St Germaine elderflower, lime juice, Prosecco, strawberries, cucumber 9.00	HALF TIME ORANGE Ketel One Citron, Cointreau, orange and lemon juice, orange bitters, sugar syrup 9.00	KEANE AS A BEAN Guinness, Jameson's, vanilla syrup, espresso 6.50
TIKI TAKA Koko Kanu, Kwai Feh, passion fruit liqueur, grenadine, lime and pineapple juice 7.00	CF SPECIAL BREW Captain Morgan dark rum, lime juice, honey, sea salt, lager 5.00	WINNING FORMULA Blue pea extract, Archers, Ketel One Citron, sugar syrup, Victorian lemonade 9.00	

Feel free to ask any of our team for your favourite cocktail – we'd be more than happy to make it

MILKSHAKES

VANILLA
STRAWBERRY
CHOCOLATE
BUBBLEGUM
3.50 each, add Oreos 1.00