

# PÖT KETTLE BL'ACK

LUNCH MENU  
LUNCH | BREWS | BAKES



# MENU

## MANCHESTER AIRPORT



## LUNCH

<b>BURRATA &amp; TOMATO FOCACCIA (v)</b>	<b>12.00</b>	<b>EGGS BENEDICT</b>	<b>11.50</b>
Burrata, cherry tomatoes, salsa verde, hazelnuts, rosemary, fresh herbs, served on a sea salt focaccia <b>543 kcal</b>		Ham, poached eggs, hollandaise sauce, served served on house sourdough <b>760 kcal</b>	
<b>PULLED BEEF FOCACCIA</b>	<b>11.50</b>	<b>SPINACH &amp; MUSHROOM (v)</b>	<b>10.50</b>
Spiced pulled beef, pickled radish, toasted almonds, salsa verde on house rosemary and sea salt focaccia <b>758 kcal</b>		Spinach, mushrooms, sun dried tomato, poached eggs, salsa verde & hollandaise served on house sourdough <b>701 kcal</b>	
<b>NDUJA EGGS</b>	<b>13.00</b>	<b>B.L.T.</b>	<b>11.00</b>
Nduja, tomato ragu, two poached eggs and parmesan with house baked focaccia <b>521 kcal</b>		Smoked Streaky bacon, fresh tomato, rocket and tomato aioli on brioche bun <b>896 kcal</b> + avocado <b>2.00</b> <b>225 kcal</b>	
<b>AVOCADO &amp; POACHED EGGS (v)</b>	<b>10.50</b>	<b>H.L.T. (v)</b>	<b>13.00</b>
Smashed avocado, pickled shallots, poached eggs, mixed seeds, served on house sourdough <b>466 kcal</b> + feta <b>1.50</b> <b>116 kcal</b>		Halloumi, fresh tomato, rockets & tomato aioli on brioche bun <b>913 kcal</b> + avocado <b>2.00</b> <b>225 kcal</b>	

## WINE

VIN DU CAN. A GOOD GLASS OF WINE IN A CAN

<b>SAUVIGNON BLANC</b> France 12% 187ml   VG	<b>5.60</b>
<b>MALBEC</b> Argentina 13.5% 187ml   VG	<b>5.60</b>
<b>ROSE</b> France 12.5% 187ml   VG	<b>5.60</b>
<b>FIZZ</b> 12.5% 200ml   VG	<b>10.00</b>

## BEER

<b>ESTRELLA</b> 4.6% 330ml	<b>5.50</b>
<b>SHINDIGGER BREWING CO.</b>	
<b>LAGER TALLBOY</b> 4.6% 440ml	<b>5.50</b>
<b>SESSION IPA TALLBOY</b> 4.2% 440ml	<b>6.00</b>

### ALLERGENS

Our food and drink may contain allergens. If you require information about any ingredients in this menu or regarding allergens, please speak to your server.