

Nibbles & Sharers

Mixed Kalamata and Halkidiki Olives (vv) Marinated with oregano, thyme and rosemary	£3.95	Vegetarian Platter (v) Courgette fritters, goat's cheese bon bons, charred halloumi and chimichurri-spiked houmous. Served with a rocket, sunblazed tomato and onion salad, olives and handmade warm flatbreads	£14.95
Hand Pulled Garlic Pizza Bread (v) - With roasted San Marzano tomato sauce (v) +£0.50 - With melted mozzarella (v) +£0.50 - Half mozzarella, half tomato (v) +£0.50	£4.95	Meat Platter Air-dried salt beef, prosciutto, chorizo and salami milano. Served with chimichurri-spiked houmous, pickled cornichons, caperberries, rocket salad and handmade warm flatbreads	£16.95
Home Made Dough Balls (v) Served with smoked confit garlic butter	£2.95	Panko-Crumbed Goat's Cheese Bon Bons (v) With roasted red pepper and tomato jam	£5.95
Handmade Warm Flatbread (vv) With harissa-spiked houmous	£4.95		

Starters

Bury Black Pudding Wilted chard, poached egg, wholegrain mustard cream	£5.95	Artisan Chicken Liver Pate Smooth chicken liver pate with toasted ciabatta and tomato chutney	£6.95
Blacksticks Blue Salad (v) With pear, pomegranate and pickled walnuts	£5.95	Red Pepper and Red Onion Bhajis (vv) With tofu raita and chilli-spiked mango chutney	£5.50
Paprika-Dusted Charred Halloumi (v) With balsamic reduction, sunblazed tomato and rocket salad	£5.25	Homemade Fishcakes Haddock, hot-smoked and poached salmon fishcakes served with homemade tartare sauce	£6.95
Thyme Roasted Mushroom (v) Wilted chard, poached egg, wholegrain mustard cream	£4.95	Cornish Mussels In a sundried tomato pesto broth with garlicky flatbread	£6.95
Wild Boar and Chorizo Meatballs Oven baked in our rich tomato sauce with melted mozzarella, served with handmade warm flatbread	£6.25	Whisky Cured Salmon Gravalax With balsamic cucumber and beetroot crème fraiche	£7.25

Mains

Slow Braised Beef Chestnut mushroom and pearl onion reduction, creamed potato, smoked bacon crisp	£14.95	Pan Seared Sea Bream Fillet With crushed herb new potatoes, spinach, Cornish mussels and a tomato and garlic butter sauce	£15.95
Fish and Chips Beer-battered haddock with proper mushy peas, fat chips and homemade tartare sauce	£13.95	Baked Plaice With fennel mash, wilted spinach, caper butter sauce	£13.95
Not Fish and Chips (v) Beer-battered halloumi with proper mushy peas, fat chips and homemade tartare sauce	£10.95	Harissa Yoghurt Marinated Chicken With aubergine, squash and chickpea tagine, flatbread, micro coriander	£13.95
Aubergine, Squash and Chickpea Tagine (vv) Sumac-infused tofu yoghurt, pomegranate, flatbread, micro coriander	£9.95		

Allergen menu available on request. Please ask your server.

Grill

Steak Frites Flattened rump steak chargrilled to pink or well done, with smoked garlic confit butter and skinny fries	£12.95
8oz 28 Day Dry-Aged Sirloin Steak Cooked to your preference and served with roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£17.95
8oz 21 Day Dry-Aged Ribeye Steak Cooked to your preference and served with roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£21.95
Half Chicken With roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£14.95
10oz Bacon Chop With fried egg, thyme roasted mushroom, slow roast vine plum tomatoes, and your choice of fat chips or skinny fries	£11.95

Mixed Grill for Two (or one greedy person) £32.95
Half chicken, 6oz rump steak, four award winning farmhouse sausages, 10oz gammon chop, fried egg, mushroom, slow roasted tomato, onion rings and fat chips

Burgers

All our burgers come in a brioche bun, with Tusk burger sauce, gherkin, tomato, onion and baby gem lettuce, and are served with skinny fries. Gluten-free burger buns are available on request.

Tusk Beef Burger Our succulent juicy beef burger with cheddar cheese	£12.95
Wild Boar and Chorizo Burger Wild boar and chorizo burger with Cashel Blue cheese and crispy streaky bacon	£14.95
Chicken Burger Butterfly chicken breast in a crispy panko-breadcrumb	£13.95
Spinach and Falafel Burger (vv) With baby gem, beef tomato, red onion, gherkin, sumac tofu yoghurt, brioche bun and skinny fries	£9.95

Salads

Salmon Nicoise Poached salmon fillet on top of baby gem, fine green beans, Kalamata olives, new potatoes, San Marzano tomatoes and free-range hard boiled egg	£9.25
Chicken Caesar Classic caesar salad with chargrilled chicken breast, homemade caesar dressing, sourdough croutons, Gran Padano shavings	£9.95
Roasted Vegetable Salad (vv) Roast squash, charred fennel, chard, chicory, candied beetroot, tomato salad and toasted pine nuts Add Feta/Halloumi £3	£6.50
Greek Salad (v) Barrel aged feta, green peppers, red onion, cherry tomatoes, cucumber, Kalamata and Halkidiki olives and oregano infused oil	£7.95

Pizzas

Our homemade dough is freshly made on site every day - lovingly hand crafted and stone baked in our traditional Italian pizza oven. Gluten-free bases are available on request.

Margarita (v) Tomato, mozzarella, basil	£8.50
Pollo Chargrilled chicken breast, pesto, lemon and thyme infused oil	£10.50
Mediterranean (vv) Sunblushed tomato, mushroom, roasted red pepper, olives, oregano infused oil, rocket (no cheese)	£8.95
Goats Cheese (v) Goat's cheese, courgette, sunblush tomato pesto, pine nuts and rocket	£9.50
Greek Pizza (v) Barrel aged feta, green pepper, red onion, olives	£9.50
All Day Breakfast Bacon, sausages, mushroom, egg and tomato	£10.95
Americano Pepperoni, mozzarella, tomato and oregano infused oil Make It Hot! Add green jalapenos and chilli oil +50p	£9.25
Meat Feast Wild boar and chorizo meatballs, salami, chicken breast, mozzarella, tomato and basil oil	£11.95

Sides & Sauces

Skinny fries (vv)	£2.95
Fat chips (vv)	£2.95
Truffle and parmesan fries (v)	£3.25
Seasonal greens (vv)	£3.95
Courgette fritti (v)	£3.25
Rocket and parmesan salad (v)	£2.95
Beer battered onion rings (vv)	£2.95
Bearnaise (v) / Pink Peppercorn / Cashel Blue Cheese (v)	£2.95

TUSK
HEATON MOOR

All prices are inclusive of VAT.
There is a discretionary 10% service charge for parties of 6 or more.

White Wine

			Bottle	175ml	250ml
Trebbiano IGT Rubicone, Emilia Romagna	ITALY	£17	£4.25	£5.75	
Pinot Grigio delle Venezie IGT, Veneto (vv)	ITALY	£19	£4.75	£6.50	
Sauvignon Blanc, Lanya, Central Valley (v)	CHILE	£19	£4.75	£6.50	
Picpoul de Pinet, Languedoc (v)	FRANCE	£21	£5.25	£7.00	
Free-Run Steen Cheninc Blanc, Western Cape (v)	SOUTH AFRICA	£21	£5.25	£7.00	
Frost Pocket Sauvignon Blanc, Marlborough (v)	NEW ZEALAND	£24	£6.00	£8.00	
Gavi de Gavi, la Minaia, Piemonte (v)	ITALY	£24	£6.00	£8.00	

Red Wine

			Bottle	175ml	250ml
Sangiovese IGT Rubicone, Emilia Romagna	ITALY	£17	£4.25	£5.75	
Merlot Lanya, Central Valley (v)	CHILE	£19	£4.75	£6.50	
Cabernet Sauvignon, de Gras, Colchagua Valley (v)	CHILE	£19	£4.75	£6.50	
Monte Llano Tinto, Rioja	SPAIN	£21	£5.25	£7.00	
Pinot Noir, Les Mougeottes, Languedoc (v)	FRANCE	£21	£5.25	£7.00	
Cuma Organic Malbec, el Esteco, Salta (vv)	ARGENTINA	£24	£6.00	£8.00	
Stump Jump Shiraz, d'Arenburg (v)	SOUTH AUSTRALIA	£24	£6.00	£8.00	

Rose Wine

Pinot Grigio Blush IGT, Veneto	ITALY	£17	£4.25	£5.75
West Coast Swing White Zinfandel, California	USA	£19	£4.75	£6.50

Sparkling Wine & Champagne

			Bottle	125ml
Prosecco, Stelle d'Italie (vv)	ITALY	£26	£4.50	
Sergio Sparkling Wine, Veneto	ITALY	£32.50	-	
Sergio Sparkling Rose Wine, Veneto	ITALY	£34	-	
Moet et Chandon, Brut Imperial	FRANCE	£55	-	
Moet et Chandon Rose	FRANCE	£70	-	
Veuve Cliquot Yellow Label	FRANCE	£75	-	
Veuve Cliquot Rose	FRANCE	£90	-	
Cuvee Dom Perignon	FRANCE	£180	-	
Armand De Brignac Ace of Spades	FRANCE	£400	-	

Tap Beer

		Pint	Half Pint
Shed Head American Pale Ale		£4.80	£2.40
Bad Apple Cider		£4.00	£2.00
Mahou		£4.80	£2.40
Holsten Vier		£4.10	£2.05

Cocktails

Tusk's Chosen few

Solero Everyone's (well, ours) favourite ice lolly... Recreated with booze! Packed with vodka, passionfruit, vanilla and mango it's sure to brighten up any rainy day	£7.50
Raspberry and Elderflower Collins Gordon's gin, elderflower and raspberry make for a tall, floral and lip-smackingly fresh summer sipper	£7.50
South Manchester Bramble A classic bramble jazzed up with the flavours of Manchester's finest cordial – Vimto!	£7.50
PS I Love You A silky smooth combination of Malibu, vanilla vodka, strawberries and pineapple juice, so good she might start to worry you've done something wrong!	£7.50
Zombie Infamous as it is alcoholic – rum, rum, rum and more rum!	£9.50
Boozy Peach Ice Tea Our boozy twist on a summertime favourite - still deliciously sweet, but with a vodka and peach liqueur kick.	£7.00
Mission Accomplished Captain Morgan's Rum, with Apricot Liqueur, Almond, Lime, Pineapple and Mint.	£7.00
Berry Margarita A fruity berry twist on a classic margarita.	£7.00
Salted Caramel Espresso Martini Salted caramel vodka, Tosolini coffee liqueur and smooth espresso – simple and delicious	£8.00

Tusk Fizzes

Northern Lights A heavenly little blend of passion fruit liqueur, lemon, fresh raspberries and prosecco	£7.50
Aperol Spritz The classic! Aperol, blood orange syrup, soda and prosecco	£7.50
Pimm's Royale We've added an extra ingredient to the secret recipe – prosecco!	£7.50
Porn Star Martini Vanilla vodka, Passoa, fresh passionfruit, pineapple and lime with a cheeky shot of fizz	£8.00
Rhubarb Royale Tanqueray, Mr Fitzpatrick's Rhubarb Cordial, lemon juice topped up with prosecco	£7.50

To Share

Zombie Skull A sharing zombie served in a skull head, with double helpings of rum!	£20.00
A Pair Of Porn Stars Two porn star martini's served with a mini bottle of prosecco on the side	£22.00
Tusk Ice Tea A fruity twist on the classic Long Island ice tea, served in a teapot with china cups	£20.00

for The Designated Driver

Bramley Apple Crush Mr Fitzpatrick's Bramley Apple and Elderflower Cordial, refreshingly mixed with mint, lemon, apple juice and soda	£3.50
Rhubarb Fizz Mr Fitzpatrick's Rhubarb and Rosehip Cordial, lemon juice and soda	£3.50
Red Grape Cooler Mr Fitzpatrick's Hibiscus and Grape Cordial, pomegranate, cranberry and lime	£3.50