



BREAKFAST & BRUNCH (10AM-1PM)

EGGS BENEDICT - £12

Poached free range eggs, English muffin & hollandaise sauce (add 2 hash browns +£2)
with treacle cured bacon (758kcal)
with crushed avocado (V) (756kcal)
with smoke house salmon (798kcal)
with sautéed spinach (V) (624kcal)

BOMBAY BREAKFAST - £9.50

Fried Eggs, mango chutney, onion bhaji, flatbreads & masala oil. (V) (724kcal) (add 2 hash browns +£2)

BREAKFAST BAP - £8.50

Bacon, fried egg, mushrooms & ketchup (GFA) (798kcal)
Veggie sausage, egg, mushroom & ketchup (GFA) (V) (693kcal) (add 2 hash browns +£2)

STEAK & EGGS - £14

Rump steak, fried egg & hash browns (GF) (817kcal)

TURKISH EGGS - £12

Poached eggs, Aleppo pepper, tomato, garlic, yogurt & flat-breads (V) (GFA) (803kcal)

FULL ENGLISH - LRG £13.95 / SML £9.50

Back bacon, Cumberland sausage,
Bury black pudding, choice of egg, baked beans,
roasted tomato, mushroom, toast & hash browns (V) (GFA) (1410kcal)

VEGGIE BREAKFAST- LRG £13.95 / SML £9.50

Halloumi, veggie sausages, choice of eggs,
hash browns, roasted tomato & mushroom (V) (GFA) (1152kcal)

KIDS MENU

STARTERS - £3:

Soup of the day & warm bread (VE) (147kcal)
Cucumber & tomato salad (VE) (70kcal)
Cheesy garlic bread (V) (386kcal)

MAINS - £7:

Miniature fish & chips (404kcal)
Cheese burger & fries (809kcal)
Chicken breast, chips, peas & gravy (GF) (656kcal)
Tomato pasta (VE) (GFA) (292kcal)

ALL LITTLE ONES' MAIN MEALS INCLUDE A SCOOP OF GRANDPA GREENE'S ICECREAM FOR DESSERT

MARTLET KITCHEN SPECIALS

CHEESE & ONION PIE (V) - £14

Triple cooked chips, home made baked beans,
chives & crispy onions (603kcal)

BRAISED STEAK & MANCUNIAN ALE PIE - £16

Triple cooked chips, mushy peas
& braised beef jus (635kcal)

SOUP OF THE DAY (VE) (GFA) - £7.50

Homemade soup & baked bread roll

TOASTED SANDWICHES - £11

ALL SERVED WITH FRIES

Reuben sandwich (beef pastrami, sauerkraut, smoked cheddar & horseradish mayonnaise) (GFA) (912kcal)

Caprese sandwich (mozzarella, basil & green chilli pesto & sun-dried tomatoes) (V)(VEA)(GFA) (560kcal)

Tuna Melt (tuna, carrots, sweetcorn & cheddar cheese) (GFA) (590kcal)

SOUP, SANDWICH & FRIES - £14.95

TOWN HALL LUNCHES

Crab & prawn brioche roll, Marie-Rose dressing & fries (GFA) (736kcal) - £12

Bury Black Pudding and Denshaw Scotch Egg,
homemade piccalilli and cornichons ketchup (676kcal) - £10

Smoked haddock & leek fishcake, poached egg,
basmati rice, chickpea curry sauce & herb oil (GF) (419kcal) - £12

Wild mushroom & soft herb risotto, grated parmesan (GF)(V)(VEA) - £10

Homemade sausage roll, chips & house curry ketchup - £10

SUSTAINABLE & LOCAL

We pride ourselves on using high quality, sustainable and local produce. Most of our meat, cheese, vegetables, teas and ice cream are supplied from farms and businesses within Greater Manchester.

ROCHDALE TOWN HALL CLASSICS

BACON CHOP CRISPY - £16

Denshaw hens egg, Bury Black Pudding, spiced pineapple chutney & triple cooked chips (1013kcal)

RTH STEAK BURGER - £14.75

Served on a toasted brioche, melted aged cheddar, crispy gem, beef tomato, pickled red onions, garlic mayonnaise & sea salt fries (1520kcal)

JACKSON'S RAG PUDDING - £14

Seasonal greens, Hasselback potato & braised juice gravy (655kcal)

ALE BATTERED HADDOCK - £14.75

"Manchester caviar" (Mushy peas), lemon & triple cooked chips & vinegar salt (GF) (1006kcal)

PAN FRIED CAULIFLOWER - £14

Pan-fried cauliflower steak, baby carrots, wild mushroom & beetroot hummus (GF) (VE) (948kcal)

SEA FOOD LINGUINI - £17

Prawns, crayfish & mussel meat, chilli, garlic & sun-blushed tomatoes (1198kcal)

CHICKEN & CHORIZO PAPPARDELLE - £16

Chicken & Chorizo, onions, garlic, tomato & parmesan cream (1029kcal)

THE MARTLET GRILL

RIBEYE - £26 FLAT IRON - £22
10oz (GF) (1319kcal) 8oz (GF) (1051kcal)

OLD SPOT PORK CHOP & ROAST APPLES - £18
(GF) (1166kcal)

SAUCES - £3.75

PEPPERCORN | BLUE CHEESE | GRAVY

Locally produced meat from Lee Frost of Manchester, roasted cherry tomatoes, triple cooked chips, flat mushrooms & flavoured butter

SPECIAL DIETARY REQUIREMENTS

V - Suitable for vegetarians - VE - Suitable for vegans - VE* - Dish can be amended to be suitable for vegans.
Please ask for our full allergen menu



DESSERTS

STICKY TOFFEE PUDDING - £7

Rich toffee sauce & a scoop of vanilla ice cream (v)
(728kcal)

GARSTANG BLUE- £7

And warm Eccles cakes (v) (244kcal)

WHITE CHOCOLATE & MARSHMALLOW PARFAIT - £6

freeze dried raspberries & raspberry gel
(GFA) (538kcal)

CHOCOLATE CHIP BROWNIE- £6

With chocolate ice cream (v) (738kcal)

GRANDPA GREENE'S LUXURY ICE CREAM

Ask our team for our flavour selection

AFTERNOON TEAS

TRADITIONAL AFTERNOON TEA - £23

(24HR+ NOTICE REQUIRED) (V/VE AVAILABLE)

Flavoured tea +30p / Alternative Milk +75p

A selection of finger sandwiches

Egg mayo & watercress (187kcal)

Local honey roast ham & pickle (191kcal)

Smoke house salmon, creamed cheese & chive (279kcal)

Vegetable samosa (226kcal)

Homemade soup of the day

Fruit scones, seasonal fruit jam & clotted cream (460kcal)

Raspberry Macaron (47kcal)

Carrot cake & vanilla pod buttercream (113kcal)

Homemade Battenberg cake (109kcal)

HOT DRINKS

ALL OUR COFFEES ARE AVAILABLE WITH A RANGE
OF ALTERNATIVE MILKS. (+75P)
DECAFFEINATED OPTION AVAILABLE

Espresso £3.30

Americano £3.70

Latte £4.00

Mocha £4.00

Cappuccino £4.00

Matcha £4.00

Hot chocolate £4.00

Deluxe hot chocolate £5.00

(Hot chocolate, topped with cream, marshmallows
and chocolate sauce)

ADD A SYRUP FOR 75P

Choose from vanilla, honeycomb, amaretto,
gingerbread or caramel

TEAS

English Breakfast Tea - £3.50

Flavoured Teas - £3.80

Earl Grey, Lemongrass & Ginger, Peppermint,
Red Berry, Green Tea, Camomile, Decaffeinated Tea

COFFE (OR TEA) & CAKE

Flavoured tea +30p / Alternative Milk +75p

PLEASE ASK FOR SELECTION - £6.50

CAKE SLICE INDIVIDUAL - £4

RTH CREAM TEA - £6.50

Flavoured tea +30p / Alternative Milk +75p

Selection of fresh scones, fruit jam, clotted cream
(460kcal) & a hot drink

ABOUT ROCHDALE TOWN HALL & THE MARTLET KITCHEN

ROCHDALE TOWN HALL

Designed by William Henry Crossland and built between the years 1866 and 1871, Rochdale Town Hall is a glorious Gothic Revival style building.

Since January 2021, dedicated teams have been working hard to return this stunning, Grade I listed building to its former glory.

Beautiful features including vibrant stained-glass windows, sophisticated wood panelling and traditional 18th century stonework have all been restored.

The newly restored town hall hosts a myriad of events, from festivals to markets, private bookings to special tours.

THE MARTLET KITCHEN

The restaurant, which opened in 2024, has been named 'The Martlet Kitchen', after a mythical bird which appears in imagery throughout the Town Hall.

The mythical bird with no feet, never roosts from the moment of birth until its final fall. Martlets are proposed to be continuously on the wing and ever in flight.

Executive Chef Darren Parkinson and his team serve up an array of tasty treats suitable for everyone to enjoy.

We can host birthdays, christenings, funerals, baby showers, weddings and more! Speak to our team for more information.

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