



BREAKFAST & BRUNCH (10-2)

EGGS BENEDICT - £11

Poached free range eggs, English muffin & hollandaise sauce

- with treacle cured bacon (758kcal)
- with crushed avocado (v) (756kcal)
- with smoke house salmon (798kcal)
- with sautéed spinach (v) (624kcal)

AVOCADO ON TOAST - £7

Roasted cherry tomatoes & coriander chimichurri sauce (ve) (267kcal)

add poached egg (v) (74kcal) - £1

BREAKFAST BAP - £6

Fried egg, sausage, mushrooms & ketchup (798kcal)
Veggie sausage, egg, mushroom & ketchup (v) (693kcal)

STEAK & EGGS - £13

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

TURKISH EGGS - £11

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

FULL ENGLISH - LRG £13 / SML £9

Back bacon, Cumberland sausage, Bury black pudding, choice of egg, baked beans, roasted tomato, mushroom, toast & hash browns (1152kcal)

VEGGIE BREAKFAST- LRG £13 / SML 9

Halloumi, veggie sausages, choice of eggs, hash browns, roasted tomato & mushroom (v) (1410kcal)

KIDS MENU

STARTERS - £3:

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

MAINS - £6:

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

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

LUNCH (MON-SAT)

Sausage roll, chips and curry sauce ketchup (569kcal) - £10

Crab & prawn brioche roll, marie-rose dressing & fries (736kcal) - £10

Sticky Asian chicken drum sticks, sesame seeds, spring onions & gochujang emulsion (377kcal) - £10

Salt & pepper pork belly bao bun, sweet & sour Thai salad & sweet chilli sauce (476kcal) - £10

Onion bhajis & mango chutney (v) (256kcal) - £10

Smoked haddock & leek fishcake, poached egg & herb oil (419kcal) - £10

Soft herb risotto, crispy onions, truffle nuts & Pecorino cheese (v) (504kcal) - £10

Pickled beetroot, radishes & white balsamic - £10
with goats cheese (v) (406kcal)
with tofu (ve) (347kcal)

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 - £14

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

RTH STEAK BURGER - £14

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

Minted garden peas, Hasselback potato & braised juice gravy (655kcal)

ALE BATTERED HADDOCK - £14

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

PAN FRIED CAULIFLOWER - £14

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

THE MARTLET GRILL

Focused on locally produced meat from Lee Frost of Manchester, all served with roasted cherry tomatoes, triple cooked chips, flat mushrooms & flavoured butter

RIBEYE - £21
10oz (1319kcal)

RUMP - £18
10oz (956kcal)

FLAT IRON - £17
8oz (1051kcal)

OLD SPOT PORK CHOP &
ROAST APPLES - £17
(1166kcal)

SIDE ORDERS

Buttered baby potatoes (v) - £4
(263kcal)

Triple cooked chips & vinegar salt (ve) - £4
(394kcal)

Plain salted fries (ve) - £4
(410kcal)

Green salad & house dressing (ve) - £4
(134kcal)

Hasselback potatoes & garlic butter (v) - £4
(187kcal)

Sea salt fries, parmesan & truffle oil (v) - £4
(535kcal)

Sauces - £2.50: Peppercorn, Blue Cheese, Gravy
(227kcal), (210kcal), (106kcal)

SPECIAL DIETRY 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 - £5

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

GARSTANG BLUE- £5

And warm Eccles cakes (v) (244kcal)

WHITE CHOCOLATE & MARSHMALLOW
PARFAIT - £5

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

WHITE CHOCOLATE CHIP BROWNIE- £5

With chocolate ice cream (v) (738kcal)

GRANDPA GREENE'S LUXURY ICE CREAM

Ask our team for our flavour selection

AFTERNOON TEAS

TRADITIONAL AFTERNOON TEA - £21
(24HR+ NOTICE REQUIRED) (V/VE AVAILABLE)

A selection of finger sandwiches

Egg mayo & watercress (187kcal)

Local honey roast ham & pickle (191kcal)

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

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

Banana bread, dulce de leche & chocolate crumb
(253kcal)

Macaroon & vanilla butter cream (47kcal)

Madeleines & lemon icing (103kcal)

(Total for afternoon tea 1,547kcal)

HOT DRINKS

ALL OUR COFFEES ARE AVAILABLE WITH A
RANGE OF ALTERNATIVE MILKS. DECAFFEINATED
OPTION AVAILABLE

Espresso £3.00

Americano £3.50

Latte £4.00

Cappuccino £4.00

Hot Chocolate £4.00

Deluxe Hot Chocolate - Hot Chocolate, topped with
cream, marshmallows and caramel or chocolate
sauce £5.50

ADD A SYRUP FOR 50P

**Choose from Vanilla, Honeycomb or
Caramel**

TEAS

We offer a selection of Birchall Tea for £3.00.

Please ask our team for our choices

Pot of tea for two £5.50

COFFEE & CAKE

PLEASE ASK FOR SELECTION - £5

RTH CREAM TEA - £8

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

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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