

THE EARLY BIRD

SERVED SUNDAY – THURSDAY 4PM – 6PM

2 COURSES - £10.95

3 COURSES - £15.00

NOT TO BE RUSHED.... The early bird menu is perfect for a pre-show dinner, but do allow plenty of time to enjoy your meal. Please let your server know if you are attending an event at The Met and we'll happily advise on timings.

STARTER

HOMEMADE SOUP OF THE DAY 

with a wedge of warm sourdough

GARLIC CIABATTA 

topped with basil oil & balsamic glaze

'FOUR DIP' TASTER 

three varieties of houmous: lime & coriander; roasted red pepper; blue cheese & walnut, plus our vibrant beetroot and feta dip. Served with Khoubz (Arabic flatbread) & pitta.

SMOKED BACON & SPRING ONION CROQUETTE

with pear & Automatic ale ketchup

OAK SMOKED SALMON & HORSERADISH PATÉ

with watercress & wholemeal toast

MAIN

AUTOMATIC FRIED CHICKEN

chicken strips coated in a lightly spiced batter, deep fried & served with skinny fries & our BBQ dip

8OZ RUMP OF RARE BREED PORK

with baked apple & cider syrup, served with skinny fries

WARM POTATO, FETA & ASPARAGUS SALAD 

SPRING LAMB SAG ALOO

with raita, spiced mango chutney & naan

GRILLED FILLET OF LEMON SOLE

with Jersey Royals, lilliput capers & tomato butter

FIVE BEAN & QUINOA CHILLI 

served with rice, wedges or a bit of both. Topped with sour cream, cheddar cheese & scallions

DESSERT

Please ask a member of our team for the dessert menu

THIS IS A PRE-SHOW SET MENU

To maintain consistency and keep waiting times down we are unable to offer any alternatives, upgrades or additional items to the above listed dishes. We reserve the right to withdraw this menu at any time.

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INTRODUCING...

I am pleased to introduce our new Seasonal Menu for the Summer. Warmer weather and lighter nights are on the way (hopefully!), so the emphasis is on lighter dishes as well as some of our favourites.

After talking to our regular diners, I have introduced the **'four dip' taster**. Our usual two types of houmous are joined by a new blue cheese and walnut one, as well as our vibrant beetroot and smoked feta dip.

It's not just me who devises Automatic's new dishes. I am also reliant on the support of my brigade for new ideas. Lucy Burke came up with the **smoked bacon & spring onion croquette**; one of my favourites on this menu. The natural smokiness in the bacon compliments the sweet spring onions and works wonderfully with her pear and Automatic ale sauce.

Josh Phelan's **oak smoked salmon & horseradish paté** is tantalising when eaten with the bitterness of the watercress and local Radcliffe-grown horseradish.

The grilled **rare breed pork** with apple & cider syrup takes me back to my childhood, many, many years ago... a dish that used to be a Summer highlight for me.

Josh's second dish is the main course, **warm potato, feta & asparagus salad**. Perfect now English asparagus and new season potatoes have arrived. Enjoy this dish relaxing with a chilled glass of Prosecco on a warm night.

I've taken you down a new avenue with **spring lamb sag aloo**. Inspired by a dish my wife made as part of her healthy eating programme, I've used 5% fat minced lamb and potato curry with baby leaf spinach and a fat-free raita salad, meaning I can call it 'SYN free'. (Those who are aware of the 'World of Slimming' will know what I mean!)

Hope you enjoy your meal.

LEE PAGE, HEAD CHEF

DRINKS THE DEALS

PINT OF AUTOMATIC ALE **£2.80**

A 4% lightly hopped pale ale brewed exclusively for us by Silver Street Brewing Co.

PINT OF OUSTANDING'S PILSNER 5% **£3.50**

500ML CARAFE OF HOUSE WINE **£8.95**

A BOTTLE OF PROSECCO **£20**
(wine/Prosecco offer available for 2 people ordering a minimum of 2 courses)

The listed drinks at discounted prices are only available when ordering food from the Seasonal Menu.