

BREAD & NIBBLES

SOURDOUGH BREAD £4.50
Roasted garlic butter or Balsamic vinegar & olive oil

OLIVES £3.75
Nocellara green olives on ice

SMOKED ALMONDS £3.50
Smoked & roasted almonds

TRUFFLE MAC & CHEESE BITES £5.50
Fried truffle mac & cheese bites

CRISPY DUCK FRITTERS £6.50
Crispy duck fritters, plum sauce

SERRANO HAM & CHEESE CROQUETTES £8.50
Serrano ham & cheese croquettes

ARANCINI SUN-DRIED TOMATO & MOZZARELLA £5.50
Arancini sun-dried tomato & mozzarella, pesto dip

STARTERS

SMOKED SALMON £11.50
Smoked salmon, lemon, capers, shallots

BUTTERNUT SQUASH SOUP £6
Spiced butternut squash soup, coconut

SPICED CRAB CAKE £9
Crab cakes, Asian slaw

RILLETTES OF PORK £8.50
Rillettes of pork, green peppercorn, sourdough toast

SANDWICHES

CROQUE MONSIEUR £10.50
Classic melted cheese & ham on toasted sourdough

CROQUE MADAME £10.80
Classic melted cheese & ham with a fried egg on toasted sourdough

REUBEN CIABATTA ROLL £10.80
Warm pastrami, sauerkraut & cheese

AVOCADO & POACHED EGGS £9.95
Classic zesty smashed avocado & poached eggs on toasted sourdough

POACHED EGGS ROYALE £10.50
Poached eggs, smoked salmon, hollandaise sauce

FALAFEL & BEETROOT HOUMOUS WRAP £6.95
Falafel, beetroot houmous wrap

FISH FINGER CIABATTA ROLL £10.80
Beer-battered fish fingers, tartar

SHARING BOARD

SMOKED & CURED MEAT SHARING BOARD £16.50
Smoked & cured meats, potted ham hock, duck fritters, pickles, plum sauce

MAINS

BRASSERIE BURGER £15.50
Ground British beef topped with Cheddar, beetroot & red onion chutney in a brioche bun, French fries

SLOW ROASTED PORK BELLY £18.50
Slow roasted belly pork, fondant potato, apple sauce, broccoli sprouting

BUTTERFLY CHICKEN BREAST £16.50
Chicken breast, puy lentils, broccoli, peppercorn sauce

BRAISED BEEF IN RED WINE £20.95
Braised beef, red wine, onions, mushrooms, creamed mash potato

FRESH TAGLIATELLE £14.50
Creamed spinach, minced truffle, truffle oil

POTATO GNOCCHI £14.75
Gnocchi, wild mushrooms, pesto

DESSERTS

MANCHESTER TART £6.75
Shortcrust pastry, raspberry jam, custard filling, coconut shaving, coconut ice cream

STICKY TOFFEE PUDDING £7.95
Traditional sticky toffee pudding, salted caramel ice cream

VEGAN MANGO & COCONUT PARFAIT £7.50
Iced mango & coconut parfait, Manchester gin soaked blackberries

VEGAN CHOCOLATE PAVÉ £7.50
Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze

SIDES

PARMESAN & TRUFFLE FRIES £4.50

TRIPLE-COOKED CHIPS £4.50

CREAMY MASHED POTATOES £4.50

TENDERSTEM BROCCOLI £4.50

MAPLE GLAZED ROOT VEG £4.50

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.