

starters...

rustic baguette	small	£2.50
tapenade and unsalted butter	large	£4.00
french toast, wild mushrooms, truffle butter		£6.50
roast pigeon, black pudding, sweet cured bacon		£6.95
puy lentil		
oysters	rock	£1.50
natural, tabasco or shallot vinegar	natives	£2.00
game terrine, spiced pear chutney		£5.95
classic french onion soup		£4.50
gruyere croûte		
port of lancaster smoked haddock gratin		£5.95
butlers tasty lancashire		
goosnargh corn fed potted duck		£6.50
piccalilli, toasted sour dough		
watercress, endive and butlers beacon		£5.50
blue salad		
walnut vinaigrette		

fish...

whole plaice, purple sprouting broccoli,	£11.50
hollandaise sauce	
pan-fried halibut en croûte, salsify and creamed leeks	£15.50
seared redfish fillet, parsnip purée	£12.50
saffron-vanilla sauce	
sautéed monkfish, braised oxtail, cèpes	£15.50

meat...

roast rack of lamb	£14.50
lancashire cavolo nero, celeriac cream	
free range roast derbyshire pork	£12.50
dauphinoise potatoes, prune and calvados sauce	
steak au poivre	£25.00
chicken and crayfish pie	£12.50

the grill...

all our beef is supplied by donald russell, holders of a royal warrant, who sources and selects only grass-fed and naturally reared beef for the finest flavour, then traditionally matures for a minimum of 28 days on their premises in aberdeenshire.

for more information or to purchase steaks online, visit www.donaldrussell.com or telephone 01467 629666

the mal burger (better than the one next door) £13.50
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries

veal chop, anchovy and rosemary butter £25.00
steak frites £16.95

250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries

250g entrecote £19.50
naturally reared, grass fed, dry aged on the bone sirloin

both steaks served with a choice of béarnaise, au poivre, garlic butter or roquefort butter

vegetarian...

macaroni cheese, cèpe mushrooms	£10.50
pumpkin and gorgonzola filled gnocchi,	£11.50
sage and hazelnut butter	

Home grown & local

"sample menu only – please see brasserie for today's selection"

to start...

carrot and ginger soup
mrs kirkhams cheese on toast smoked streaky bacon
port of lancaster smoked mackerel potato and horseradish salad
goosnargh chicken liver parfait grape chutney, toasted brioche

to follow...

ballentine of goosnargh chicken pomme dauphine, red wine jus
ribble valley free range beer and mustard sausages mash, onion jus
grilled port of lancaster smoked haddock poached egg
asparagus and pea risotto

to end...

egg custard tart
rhubarb crumble iced parfait
yoghurt mousse macerated cherries
strawberry sorbet
2 courses £14.50 3 courses £16.50

sides...

two fried eggs	all £2.95
braised red cabbage	
crushed pumpkin	
mash potatoes	
slow roast root vegetables	
green salad	
tomato & onion salad	
hand cut fries	£3.25
with bloody mary sauce or aioli	

to end...

red wine poached pears	all £5.95
organic custard tart, warm autumn fruit compote	
iced zabaglione parfait	
steamed pudding du jour, custard	
rum and raisin crème brûlée	
warm valrhona chocolate tart	
from our cheese trolley	£8.50
a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney	

homemade ice cream and sorbet... £1.75 a ball	
strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

dishes on our a la carte menus may be subject to change

Maison MANCHESTER

Hotel | Bar | Brasserie | Le Petit Spa

head chef – kevin whiteford

lunch 12.00 – 14.30 dinner 18.00 – 22.30

a discretionary service charge of 10% will be added to your bill. prices are inclusive of vat.