

rustic baguette, tapenade
& unsalted butter

small £2.50
large £4.00

to start...

salad of grilled winter vegetables £5.95
delamere goat cheese and walnuts

smoked ham hock, potato and shallot salad £5.95
mustard dressing

port of lancaster smoked salmon £7.95
toasted sour dough

goosnargh chicken liver parfait £5.50
red onion marmalade, toasted brioche

moules marinières £6.50

sweet potato soup, chilli crème fraîche £4.95

fish...

chargrilled fish du jour £mvp

port of lancaster smoked haddock fish pie £11.95

goujon of plaice, thick cut chips £11.95
tartar sauce

sautéed monkfish £15.50
chorizo and butter beans

meat...

cornfed goosnargh duck breast £15.50
salsify and beetroot

lamb shank £13.50
parsnip puree, roasted root vegetables

boeuf bourguignon £12.50

calves liver, dolcelatte polenta £14.50
caramelised onion jus

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 matured 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 rest) £13.95
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries

for every burger we sell we will be donating 50p to our nominated charity, the variety club

donald russell aged entrecôte £19.95
250 grams naturally reared & grass fed, dry-aged on the bone

400g cote de boeuf £25.00

35 day aged rump steak frites £16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade pommes frites

all steaks come with a choice of sauce béarnaise or sauce au poivre, garlic butter or roquefort butter

vegetarian...

macaroni cheese, cepe mushrooms £11.50

pumpkin and gorgonzola filled gnocchi £12.50
sage and hazelnut butter

Homegrown & Local

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

to start...

soup du jour

port of lancaster smoked trout salad

tomato and buffalo mozzarella salad

main...

onglet steak frites

pan fried cod
spinach, sauce vierge

coq au vin

artichoke and chestnut risotto

to follow...

white and dark chocolate mousse

mint chocolate chip ice cream

bread and butter pudding with sauce anglaise

2 courses £15.50 3 courses £17.50

sides...

£3.25

slow roasted onions

buttered spinach

chantenay carrots

leek and potato hash browns

mash potatoes

green salad

tomato & onion salad

homemade fries

£3.50

with aioli or bloody mary

to end...

all £5.95

baked rice pudding, armagnac prunes

crème caramel, raisins soaked in sauternes

lemon posset, blueberry compote, biscotti

sticky toffee pudding, butterscotch sauce

raspberry crème brûlée

homemade waffles, valrhona chocolate,
clotted cream

artisan cheeses from our trolley

£8.50

served with 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

MANCHESTER
Maison

Hotel | Bar | Brasserie | Le Petit Spa

head chef – kevin whiteford brasserie manager – chris bloomfield

lunch 12.00 – 14.30

dinner 18.00 – 22.30

we would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. for more information, please speak with our brasserie manager. all our prices include vat at the prevailing rate. a discretionary service charge of 10% will be added to your bill.