

LUNCH MENU

Chef's Tasters 01 02 03

12

STARTERS

Torched mackerel, lettuce, meat radish, white soy

Wild pigeon, pickled beetroot, baby fig, last year's damson

MAINS

Poached cod, broccoli soup, Ratte potato purée, Chipiron squid

Salt aged duck breast, kohlrabi, granny smith apple, star anise

DESSERTS

Confit rhubarb, sheep yogurt mousse, ginger bread, blood orange

Apple tarte tatin, molasses, burnt butter ice cream, muscavado tulle

2 COURSES 24.50

3 COURSES 29.50

MANCHESTER
HOUSE

A discretionary 12.5% service will be added to the final bill. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may be made with vegetable rennet. Our dishes may contain nuts or nut traces.