

SEASONAL MENU

Chef's Tasters 01 02 03 12

STARTERS

Roast langoustine, cauliflower, almond milk, lovage 15
Torched mackerel, lettuce, meat radish, white soy 11
Squab pigeon, pickled beetroot, fig, last year's damsons 15
Spiced quail, mango, cardamon, lime pickle 15

MAINS

Halibut, braised leeks, cockles, truffle, artichoke 29
Cod loin, broccoli, Ratte potato purée, Chipiron squid 22
Texel lamb, baby onions, potato, sweetbread 28
Poached chicken, wild garlic, morel mushrooms, asparagus 28
Hereford fillet – *224 grams* 40

DESSERTS

Bitter chocolate, pickled cherries, whiskey cream, cherry sorbet 8
Passion fruit, basil gel, caramalised white chocolate sorbet, meringue 8
Confit rhubarb, sheep yogurt mousse, ginger bread, blood orange 8

Cheese Trolley 15

M A N C H E S T E R
H O U S E

Vegetarian menu available

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.