

Head Chef – Mark A Jones

Starters

Local Bread Platter	£2.95
<i>Manchester freshly baked Breads served with Aged Balsamic, Olives, Unsalted & Flavoured Butter and Pate of the Day</i>	
Crab Spring Roll	£5.50
<i>Lightly spiced Crab Claw meat wrapped in Spring Roll Pastry with Pea, Mint & Horseradish Dressing</i>	
Spinach & Watercress Soup (V)	£5.50
<i>Spinach & Watercress Soup finished with Crème Fraiche</i>	
Wild Mushroom Pâté (V)	£5.50
<i>Wild Mushroom & Herb Pâté served with handmade Shallot Relish and toasted local Baked Bread</i>	
Goats Cheese (V)	£5.50
<i>Goats Cheese with soft Herbs with Red Pepper Tapenade and local Brown Bread</i>	
Fishcakes	£5.50
<i>Smoked Salmon & Sesame Seed Fishcakes on Seasonal Leaves with Sweet Green Chilli Dip</i>	
Chicken Liver Salad	£5.50
<i>Pan Fried Chicken Liver and Black Pudding Salad with crisp Parma Ham and Balsamic Dressing</i>	
Pork Belly	£6.50
<i>Soy marinaded Pork Belly on Pickled Vegetables and Seasonal Leaves</i>	
Tuna Carpaccio	£6.50
<i>Thinly sliced Sashimi Tuna Loin with Cherry Tomato & Coriander Salad</i>	

Main Courses

Polenta Terrine (V)	£13.95
<i>Roast Red Pepper, Roast Red Onion, Spinach & Herb Mozzarella Terrine with Pine Nut Salad and Lemon & Coriander Pesto</i>	
Pea Risotto (V)	£13.95
<i>Garden Pea, Mint and Chive Risotto finished with Parmesan and Truffle Oil</i>	
Plaice	£16.95
<i>Fillet of Plaice on Crab Risotto with Extra Virgin Olive Oil dressed Seasonal Leaves</i>	
Pork Fillet	£16.95
<i>Roast local reared Pork Fillet on Braised Squid, Mussel & Chorizo Stew with New Potatoes</i>	
Smoked Haddock	£16.95
<i>Grilled Fillet of Smoked Haddock on Spinach & Parmesan Mash with Thyme Hollandaise and Broccoli Florets</i>	
Chicken	£16.95
<i>Roasted corn fed Chicken Breast on Celeriac Mash with Spinach and Pancetta reduction</i>	
Duck	£17.95
<i>Oven seared Lancashire Duck Breast with Fondant Sweet Potato, Shallot Bhaji with Plum Sauce</i>	
Lamb Rump	£18.95
<i>Oven roasted Lancashire Lamb Rump with Bubble & Squeak Mash, Red Wine Jus and Minted Spring Peas</i>	
Veal Shin	£18.95
<i>British Rose Veal Shin with Madeira Sauce and Polenta Mashed Potato</i>	
Côte de Bœuf	£20.95
<i>Aged Cheshire Côte de Bœuf with thick Handcut Chips, Béarnaise Butter, Roasted Beef Tomato and Rocket Leaves</i>	

Side Orders

<i>Buttered Lancashire New Potatoes (V)</i>	£2.50
<i>Sautéed Savoy Cabbage with crispy Bacon</i>	£2.50
<i>Seasonal Leaf Salad with Balsamic & First Press Dressing (V)</i>	£2.50

Desserts

Vanilla Pannacotta	£5.50
<i>Vanilla Pot Pannacotta with handmade Blackcurrant Jam</i>	
Summer Berry Bread & Butter Pudding	£5.50
<i>Bread & Butter Pudding with Summer Berries and Clotted Cream</i>	
Hazelnut Brûlée	£5.50
<i>Hazelnut Crème Brûlée served with handmade Shortbread</i>	
Apple & Rhubarb Tart	£5.50
<i>Bramley Apple & British Rhubarb Tart finished with Cheshire Clotted Cream</i>	
White Chocolate Tart	£5.50
<i>White Chocolate Crème Patissiere, Raspberry Sauce and Vanilla Ice Cream</i>	
Assiette of Mini Desserts	£7.50
<i>A mini collection of Raspberry Trifle, Summer Berry Pudding, Eton Mess & Hazelnut Crème Brûlée</i>	
English Cheeses	£6.50
<i>Selection of English Cheeses served with homemade Chutney and English Cheese Biscuits</i>	
<i>Cheeseboard served with Taylors Port, Dalmore Malt Whisky or Sauternes Dessert Wine</i>	£8.50

Dessert Wines

Brown Brothers Orange Muscat & Flora, Australia, 2007	50ml glass	£2.00
Chateau Filhot Sauternes 2eme Cru Classe, Bordeaux, France 2007	50ml glass	£3.00

Drinks

Mawson's Traditional Soda						£1.95
<i>Joe Mawson has supplied the temperance bars of Oldham since 1933 with these Herb recipes</i>						
Sarsaparilla Soda		Dandelion & Burdock			Ginger Beer	
Pago Fruit Juices						£1.95
Mango	Blood Orange & Lime	Pineapple	Pink Grapefruit	Soft Peach	Cranberry	Pressed Apple
Draught Beer	ABV	Pint	Half	Soft Drinks	Dash	Glass
Fruli Fruit Beer	4.1%	£5.00	£2.50	Coke / Diet Coke	£0.60	£1.60
Nastro Azzurro Peroni	5.1%	£4.20	£2.10	Lemonade	£0.60	£1.60
Amstel Lager	4.1%	£3.50	£1.80	Orange	£0.80	£1.80
John Smith's Bitter	3.8%	£3.50	£1.80	Big Tom Spiced Tomato Juice		£1.95
Bottle Beer	ABV	Size	Bottle	Hot Beverages		
Moretti	4.6%	330 ml	£3.60	Espresso		£1.50
Innis Gunn	6.6%	330 ml	£3.50	Café au Lait		£1.75
Tiger Beer	4.8%	375 ml	£3.60	Cappuccino		£1.75
Kasteel Cru	5.2%	330 ml	£3.60	Tea		£1.50
Cruzcampo	5.0%	330 ml	£3.60	Latte		£2.00
Vedett	5.2%	330 ml	£3.60	Hot Chocolate		£2.00
Modelo Especial	4.5%	330 ml	£3.60	Liqueur Coffee	<i>from</i>	£3.50
Erdinger Weiss	5.3%	330 ml	£4.00	Mineral Water		Bottle
St Peter's Organic Bitter	4.1%	500 ml	£3.90	Tonic Water / Bitter Lemon		£1.10
Magners	4.5%	568 ml	£4.20	Hildon Mineral Water 330 ml		£1.95
Fruit Beer	5.8%	375 ml	£4.20	Hildon Mineral Water 750 ml		£4.00
Guinness	4.2%	275 ml	£3.40			

Choice Bar & Restaurant is an independently family owned business established in 2001.

We are proud members of Marketing Manchester who promote the city throughout the world and the North West Development Agency who champion the freshest and finest local produce from the regions premier suppliers.

Please allow time for the preparation of some dishes, ask your server for recommendations if your party has limited time to dine or if you have particular dietary requirements. All our dishes are prepared freshly on the premises and some items may occasionally become unavailable.

Some dishes may contain nuts or nut derivatives, please ask for assistance.

We welcome most major credit cards including **Visa, MasterCard, Delta, Maestro, Electron, Solo & American Express.**

10% Service Charge is added to all bills. Service Charge is estimated at the full value of all meals before any promotional discount is calculated.

Service Charge is payable at guest's discretion and distributed to all staff and not to any part of the company.

All prices are inclusive of VAT at 17.5% - VAT No. 781 3358 18
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