

CHOICE

BAR & RESTAURANT

AA ROSETTE AWARD WINNER
MANCHESTER RESTAURANT OF THE YEAR 2003 - 2004
HI-LIFE FINE DINING RESTAURANT OF THE YEAR 2005

THE BIG 2010 WINTER SALE

1/3 OFF SELECTED FOOD & WINE

To take advantage of our Big Winter Sale you must become a Privilege Card Member.
Membership is free and requires at least one applicant per table. Privilege Card Members enjoy a set of exclusive benefits including discounts, email updates, feature dinner invitations and gift vouchers.

Starters

Local Bread Platter	£2.95	
<i>Manchester freshly baked White and Granary Breads served with Balsamic, Olives, Unsalted & Flavoured Butter and Pate of the Day</i>		
Squash Soup (V)	£3.65	£5.50
<i>Roast Winter Squash with Hazelnut and Red Onion Timbale</i>		
Cauliflower Croquettes (V)	£3.65	£5.50
<i>Breaded Curried Cauliflower Croquettes with Yoghurt, Cumin & Cucumber Salsa</i>		
Pigeon	£3.65	£5.50
<i>Pan Fried Breast of Wood Pigeon on Sautéed Red Cabbage with Duck Fat Potato Lardons</i>		
Crab Crème	£3.65	£5.50
<i>Crab Claw meat cooked in rich Cream & Spices with Parmesan & Onion Crisp topping and Ciabatta Toast</i>		
Prawn Cocktail	£3.65	£5.50
<i>Tiger Prawn, Little Gem and Tomato Confit Cocktail with Brandy laced Marie Rose Sauce</i>		
Rare Beef Salad	£6.50	
<i>Carpaccio of Beef Bavette on Rocket & Radish Salad with Pickled Walnuts and Spiced Beetroot Crisps</i>		
King Scallops	£7.50	
<i>Seared Irish King Scallops on Celeriac Puree with crisp Cheshire Air Dried Ham, Mustard Cress and Maple Syrup Dressing</i>		

Main Courses

Vegetable Galette (V)	£9.20	£13.95
<i>Forest Mushroom Filo Pastry Parcel, Dauphinoise Potato and Parsnip Crisps</i>		
Tomato Risotto (V)	£9.20	£13.95
<i>Tomato Confit & Pearl Barley Risotto with Parmesan Croutons and Balsamic dressed Rocket Leaves</i>		
Coq au Vin	£10.50	£15.95
<i>Burgundy Braised Chicken Leg with Carrots, Garlic & Shallots served with Roast New Potatoes and Balsamic glazed Vine Tomatoes</i>		
Plaice	£11.20	£16.95
<i>Grilled Plaice Fillet on Cockle & Mussel Risotto finished with soft Garlic & Herb Butter</i>		
Pheasant	£11.20	£16.95
<i>Roast Breast of Free Range Pheasant on crushed New Potatoes, Haggis Spring Roll and Bread Sauce</i>		
Salmon	£11.20	£16.95
<i>Roast Fillet of Wild Salmon with Pesto Hashcake and Seasonal Greens</i>		
Duck	£11.95	£17.95
<i>Lancashire Duck Breast in sticky sweet Cherry Brandy Jus, Chilli crushed New Potatoes and Duck Confit & Shallot Fritter</i>		
Lamb	£18.95	
<i>Roast Lamb Noisette on Lamb Kidney & Liver Hotpot and Sautéed New Potatoes</i>		
Côte de Bœuf	£20.95	
<i>Aged Cheshire Côte de Bœuf with thick Handcut Chips, Béarnaise Butter and Bacon wrapped Green Beans</i>		

Side Orders

<i>Seasonal Leaf Salad with Balsamic & First Press Dressing (V)</i>	£2.50
<i>Roast New Potatoes with Soft Herb Butter (V)</i>	£2.50
<i>Sautéed Red Cabbage</i>	£2.50

Desserts

Chocolate Tart	£3.65	£5.50
<i>Soft Dark Chocolate in a Sweet Pastry Tart with handmade Cheshire Farm Vanilla Ice Cream</i>		
Cranachan	£3.65	£5.50
<i>Fresh Raspberries, Chantilly Cream, Toasted Oats, Honey and Glenfiddich Whiskey</i>		
Blueberry Brûlée	£3.65	£5.50
<i>Blueberry Crème Brûlée with handmade Shortbread</i>		
Sticky Toffee Bread & Butter Pudding	£3.65	£5.50
<i>Bread & Butter Pudding laced with Sticky Toffee, warm Toffee Sauce and Vanilla Cream</i>		
White Chocolate Pannacotta	£3.65	£5.50
<i>White Chocolate Pannacotta finished with Toasted Almonds</i>		
Assiette of Mini Desserts	£7.50	
<i>A mini collection of Crème Brûlée, Bread & Butter Pudding, Chocolate Tart, Pannacotta, Cranachan and a Shortbread Finger</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

Robertson Winery Noble Late Harvest Riesling, South Africa, 2006 50ml	£1.50	
Chateau Filhot Sauternes 2eme Cru Classe, Bordeaux, France 1997 50ml	£2.25	
HOUSE DRY		
Robertson Sauvignon 2008	£10.00	£15.00
Tin Roof Chardonnay, Australia 2007	£10.00	£15.00
HOUSE MEDIUM		
Chemins des Dames, Pays du Comté, France 2008	£10.00	£15.00
HOUSE RED		
Robertson Merlot, South Africa 2008	£10.00	£15.00
Tin Roof Shiraz Cabernet, Australia 2007	£10.00	£15.00
ROSE		
Bois des Violettes Rosé, Languedoc, France 2008	£11.30	£17.00
WHITE WINES		
La Croisade Sauvignon Blanc, France 2006	£11.30	£17.00
King's River Viognier, Robertson 2007	£11.30	£17.00
Verdicchio dei Castelli di Jesi, Monte Schiavo 2008	£12.00	£18.00
Pinot Grigio Superiore, Breganze, Italy 2008	£12.60	£19.00
Chenin Blanc La Grille, Loire Valley, France 2008	£13.30	£20.00
Centellito Verdejo, Rueda 2008	£15.30	£23.00
RED WINES		
Bacaro Sangiovese 2008	£11.30	£17.00
Syrah Vins de Pays de l'Ardeche, Cave de Saint Desirat 2006	£12.60	£19.00
Tuella Tinto Duoro 2006	£13.30	£20.00
Valpolicella Classico, Veneto, Italy 2007	£14.00	£21.00
Gestos Malbec/Malbec, Mendoza, Argentina 2006	£14.00	£21.00
De Martino '347 Vineyards' Carmenère Reserva 2007	£14.60	£22.00

Head Chef – Mark A Jones

Sale Prices Available Sunday to Friday through January and February. Not Available Valentines Day
January Sale Promotion may not be used in conjunction with any outside promotion such as Hi-Life or City Card.
You must be or become a Privilege Card Member to qualify for the Sale prices.