



# MASONS

RESTAURANT BAR

Lunch Menu 12-3pm | Tuesday to Saturday | Pre-Theatre 5-7pm | Tuesday to Friday

1 Course £12 | 2 Course £15 | 3 Course £19

## ENGLISH SPARKLING WINE

Henners Brut 2011 | £10.80

Sour dough aromas combine with crunchy green apple fruit to provide a wonderfully welcoming nose. Green apple and pear fruit characters mix with a toasted brioche leesy flavour helping to provide a complex and more-ish palate. Balanced acidity and a long finish make this a very classy sparkling wine.

## BREADS & OLIVES

Artisanal Bread | Whipped Butter | Balsamic & Oil | £3.95  
Olives | £2.95

## STARTERS

Soup of the Day | (v)  
Goats Cheese | Mango & Passionfruit | Pistachio | Chicory | (v)  
Fish Beignet | Wasabi Tartar | Pickle |  
Pierogi 3 Ways | Butternut Squash | Beetroot | Celeriac | (v)  
Chicken Liver Parfait | Pear Textures | Melba Toast

## MAINS

Wild Mushroom Risotto | White Truffle Oil | Melba Toast | (v)  
Superfood Salad | Avocado | Quinoa | Pomegranate | Charred Vegetables | (v)(vegan)  
add Halloumi (v) or Shredded Chicken |  
Featherblade Steak | Burnt Shallot | Silver Skin Onions | Celeriac Puree | (£2.00 supplement)  
Mussels | Chunky Chips | Chorizo & Tomato or Marinère Sauce |  
Pork Belly | Cream Cabbage | Crackling

## SIDES

New Potatoes | £3.00  
Mixed Salad | £3.00  
Peppercorn Sauce | Diane Sauce | Blue Cheese | £3

## DESSERTS

Cointreau Blood Orange Crème Brûlée |  
Sticky Toffee Pudding | Salted Caramel Ice Cream |  
Mount Gay Chocolate Marquise | Double Chocolate Ice Cream |  
World Cheese Board | Home Made Chutney



36 Bridge Street . Manchester . M3 3BT . T. 0161 359 6952

Allergen information is available upon request. All weights stated are prior to cooking. Please note that a discretionary 10% service charge will be added to your bill.