



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 combined 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)

Featherblade Steak | Burnt Shallot | Silver Skin Onions | Celeriac Puree | (£2 supplement)

Mussels | Chunky Chips | Chorizo & Tomato or Marinère Sauce

Pork Belly | Cream Cabbage | Crackling

Superfood Salad | Avocado | Quinoa | Pomegranate | Charred Vegetables (v)(vegan)

Add Halloumi (v) or Shredded Chicken

SIDES

New Potatoes | £3

Mixed Salad | £3

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



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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.