



MASONS
RESTAURANT BAR

GROUND FLOOR | MANCHESTER HALL

36 BRIDGE STREET | MANCHESTER | M3 3BT

Vegan (Ve) Vegetarian (V) 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.

SUNDAY LUNCH



APERITIF

BLOODY MARY £8.5

Finlandia vodka, tomato juice & tabasco

RASPBERRY & ELDERFLOWER BELLINI £7.5

Raspberry puree, prosecco, elderflower

GIN SOUR ROYAL £8

Tanqueray royale, lemon, egg white

WHILE YOU WAIT...

WARM BREADS £5

Salted butter & black olive tapenade

OLIVES £3.5

Market selection (Ve)

BAKED WELSH GOATS CHEESE £9

Hazelnut crust, balsamic onions & herb croutons (V)



2 COURSES £18 | 3 COURSES £21

STARTERS

ROASTED CAULIFLOWER SOUP

Crispy sage leaves & parsnip crisps (V)

MASONS ANTIPASTI BOARD

Continental meat & cheese board accompanied with olives, sundried tomatoes, & warm bread

PARMESAN ARANCINI

White truffle mayonnaise & shaved black truffle (V)

SMOKED SALMON

Lemon & caper dressing with artisan bread

MAINS

All served with Yorkshire Pudding, Buttered Mash, Roasted Potatoes, Seasoned Greens & Honey Roasted Carrot

SIRLOIN OF BEEF

Roasted with rosemary butter

ROASTED CHICKEN

Tarragon rubbed cornfed supreme

BLACKENED COD

Creamed leeks & fresh thyme

BALSAMIC ONION & GOATS CHEESE TART

Shaved apple, pickled walnut, & watercress salad (V)

DESSERTS

RHUBARB & GINGER PANACOTTA

Ginger crumb & blackcurrant sorbet (V)

STICKY TOFFEE PUDDING

Honeycomb shard & clotted cream ice-cream (V)

SORBET

Wild berries & elderflower (Ve)

CHEESE PLATE

House chutney & biscuits (V)