



**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



### SIDES

CAULIFLOWER CHEESE GRATIN

HISPI CABBAGE

MINTED GREENS

ALL £4



TWO COURSE £19 | THREE COURSE £23

### STARTERS

#### PISTOU SOUP

Spring vegetable broth, garlic pistou sauce & toasted sunflower seeds (Ve)

#### CURED SALMON

Pea puree, shaved fennel, grapefruit & orange salad (Gf)

#### SMOKED BACON CAESAR

Charred gem, anchovies, bacon crisps (Gf)

#### GOAT CHEESE & APPLE BRUSCHETTA

Charred sourdough, Manchester honey & fresh thyme (V)

### MAINS

All served with dill and chives mash, roast potatoes, honey and thyme carrots, tenderstem, and Yorkshire pudding

#### SIRLOIN OF BEEF

Roasted with rosemary & mustard butter

#### ROASTED CHICKEN

Tarragon rubbed cornfed supreme

#### CATCH OF THE DAY

Pan roasted fish with fresh herb butter (Gf)

#### CELERIAC STEAK

Pan roasted celeriac. Fresh thyme & vegetable gravy (Gf/Ve)

### DESSERTS

#### CHEESE MENAGERIE

House chutney & biscuits (V)

#### CHOCOLATE TART

Marmite caramel, hazelnut ice cream (V)

#### BERRY PAVLOVA

Chantilly cream, summer berries & vanilla ice creams (Gf/Ve)

#### APPLE PIE

Vanilla ice-cream & apple crisp (V)