



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



APÉRITIF

BLOODY MARY £8.5

BELLINI £9

PORNSTAR MARTINI £10

WHILE YOU WAIT...

HOUSE MARINATED OLIVES £4
Market selection (Ve)

BREAD SELECTION £6
Cut farmhouse loaves, salted butter (V)

HOUSE ROASTED NUTS £4
Cashew, smoked almonds,
honey roasted peanuts, Thai nuts (V)

SIDES

CAULIFLOWER CHEESE GRATIN £5

DIGESTIFS

ESPRESSO MARTINI £10



TWO COURSE £19 | THREE COURSE £23

STARTERS

SPRING VEGETABLE BROTH
Garlic pistou sauce & toasted seeds (Ve)

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

HAM HOCK TERRINE
Toasted Brioche, cucumber & radish salad, pickled pearl onions

GOATS CHEESE & APPLE BRUSCHETTA
Charred sourdough, Manchester honey & fresh thyme (V)

MAINS

All served with dill & chive mash, roast potatoes, carrot & swede purée,
garlic sauteed greens & Yorkshire Pudding

SIRLOIN OF BEEF +£2.5
Roasted with rosemary & garlic

ROASTED CHICKEN
Tarragon rubbed supreme

CATCH OF THE DAY
Pan roasted fish, beurre blanc sauce (Gf)

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

DESSERTS

CHEESE MENAGERIE
House chutney & biscuits (V)

CHOCOLATE TART
Salted caramel, local dairy ice cream (V)

CHERRY & BERRY ETON MESS
Chatilly, cherry soup & clotted cream ice cream (Gf/V)

CITRUS SEMIFREDDO
Lemon curd, candied peel & shortbread crumb (V)