



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

### BLOOD ORANGE MARGARITA £10.5

Tequila, Cointreau, blood orange, lime

### NEGRONI £10

Campari, gin, sweet vermouth

### APEROL SPRITZ £9.5

Aperol, Prosecco, soda

### VODKA MARTINI £10.5

Cîroc vodka, dry vermouth

## WHILE YOU WAIT...

### HOMEMADE BREAD SELECTION £8.5

Trio of house butters (V)

### OLIVES £6

Lemon & thyme marinade (Ve)

### HOMEMADE PICKLES £5

House selection (Ve)

### BROAD BEAN HUMMUS £7

Preserved lemon. Crudités (Ve)

## SIDES

### BUTTERED SUMMER VEGETABLES £5.5

### CAULIFLOWER CHEESE £6

## 2 COURSE £24 | 3 COURSE £28.5

### STARTERS

#### SPINACH & WILD GARLIC SOUP

Lemon & cracked pepper. Crème fraîche (V)(Gf)

#### HOMEMADE SAUSAGE ROLL

Curried crème fraîche. Pickles

#### SMOKED SALMON

Lemon & caper dressing. Herb croute

#### BLUE CHEESE, PEAR & WALNUT SALAD

Honey vinaigrette (Gf)

### MAINS

All served with carrots, roast potatoes, sautéed greens & confit garlic mash

#### SIRLOIN OF BEEF

Roasted with rosemary & garlic. Yorkshire pudding

#### ROASTED CHICKEN

Garlic & herb supreme. Yorkshire pudding

#### FRESH MARKET FISH

Café de Paris butter

#### SPINACH & BEAN WELLINGTON

English tomato ragù. Purple sprouting broccoli (Ve)

### DESSERTS

#### WHITE CHOCOLATE & BLACKCURRANT TERRINE

Mixed Summer fruit salad

#### LEMON, RASPBERRY & PISTACHIO CAKE

Pistachio syrup. Raspberry ice cream

#### ICE CREAM & SORBET

Homemade flavours

#### CHEESE PLATE

House chutney & biscuits (V)