



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

Ciroc vodka, dry vermouth

WHILE YOU WAIT...

OLIVES £6

Marinated in rosemary, thyme & garlic

ARTISAN BREAD SELECTION £8.5

House whipped butter

CANDIED & ROASTED NUTS £6

Cashews, almonds & walnuts (Ve)

SIDES

BUTTERED WINTER VEGETABLES £5.5

TRUFFLED CAULIFLOWER CHEESE £6

2 COURSE £24 | 3 COURSE £28.5

STARTERS

DILL GRAVADLAX

Lemon, dill cucumber pearls, frisée. Pink peppercorn vinaigrette

HAM HOCK

Winter chutney, butter toasted brioche. Rocket & pumpkin seed salad

BABY CUCUMBER & BLUE CHEESE

Air dried tomato gel, pine nuts, chive oil. Honey mustard dressing (V)(Gf)

WINTER VEGETABLE SOUP

Homemade maple loaf & herb oil (Ve)

MAINS

All served with roasted potatoes, maple roasted carrot, cabbage & confit garlic mash

SIRLOIN OF BEEF

Roasted with rosemary & garlic. Yorkshire pudding

CHICKEN SUPREME

Roasted with herb butter. Yorkshire pudding

FRESH MARKET FISH

Truffle hollandaise

LENTIL WELLINGTON

Smoked tomato sauce & sautéed winter greens (Ve)

DESSERTS

CHOCOLATE MOUSSE

Macerated black cherries, chocolate soil, chocolate shard.
Sour cherry sorbet (Ve)

STICKY TOFFEE PUDDING

Salted caramel sauce, blackberry, caramel brittle. Tonka bean ice cream

ICE CREAM & SORBET

House selection

CHEESE MENAGERIE

Winter chutney, fig, celery & biscuits