



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...

ARTISAN BREAD SELECTION £7

House butters

OLIVES £6

Marinated in lemon & dill

BEETROOT CRISPS £4.5

Smoked bacon jam

SIDES

BUTTERED GREENS £5.5

MASONS CAULIFLOWER CHEESE £6

2 COURSE £24 | 3 COURSE £28.5

STARTERS

COURGETTE SOUP

Shaved asparagus & truffle (Ve)

SALMON, CHIVE & PEA TERRINE

Pea shoot salad & lemon vinaigrette (Gf)

PULLED HAM & SMOKED CHEESE RAREBIT

Textures of tomato & pickled shallots

PEA, ASPARAGUS, SHAVED CAULIFLOWER SALAD

Mixed herb dressing (Ve) (Gf)

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

SKATE WING

Dill cream sauce (Gf)

SPINACH, POTATO & CHEESE WELLINGTON

Buttered greens & creamed leeks (V)

DESSERTS

LAYERED CARROT CAKE

Vanilla cream cheese icing & caramelised walnut mascarpone

MILK CHOCOLATE GANACHE

Macerated strawberries & sweet milk sauce (Gf)

CHEESE PLATE

Locally sourced cheese, our own pickles, celery & crackers

ICE CREAM & SORBET

House selection (Ve)