

# Nº55

RESTAURANT & BAR

## RESTAURANT MENU

*Our food style incorporates the varied cultural natures of Manchester and celebrates the city's diversity. Our expert team of chefs have carefully curated this seasonal menu full of mouth-watering dishes using sustainably sourced ingredients. We can cater for any dietary, religious or special requirements.*

All prices include VAT at current rate.  
Wine by the glass available on request in 125ml & 175ml measurements.

WHILE YOU WAIT

Lemon and herb olives (V) (VE) (GF)	4.5
Pork crackling	4.5
Hummus, cumin roasted chickpeas, basil, warm focaccia (6 wheat, 10)	5.5
Artisan bread, whipped butter, Maldon sea salt (6 wheat, 7) (V)	6.5

STARTERS

Soup of the day, artisan bread, whipped butter (6 wheat, 7) (V)	7
Caesar salad, herb croutons, caesar dressing, parmesan, soft boiled egg (3 anchovies, 6 wheat, 7, 11, 13)	8
BBQ wings, sour cream and blue cheese dip and celery (7, 11, 12, 13)	8.5/12
Crispy whitebait, tartar sauce, lemon (3 whitebait, 6 wheat, 7, 11, 13)	8.5
Crispy calamari, lemon mayo (1 & 2 squid, 11, 13)	8.5
Pressed ham hock, apricot chutney, crispbread (6 wheat, 7, 8, 9, 11)	9
Goats cheese and caramelised shallot tart, rocket (6 wheat, 7 goats cheese)	9

FROM THE GRILL

Served roasted tomato, confit shallot, dressed rocket, french fries or hand cuts chips.	
Halal chicken breast (GF)	18
Rump steak (GF)	26
Sirloin 240g (GF)	33
<b>Sauces:</b>	
Peppercorn (7), red wine jus (9), blue cheese (7), garlic and herb butter (7)	3
Fried chicken burger, crispy fried chicken thigh coated in sticky sweet chilli glaze, siracha mayo, gem lettuce (6 gluten & wheat, 7, 8, 11, 13)	17
Cheeseburger, brioche bun, gherkin, tomato, gem lettuce, burger sauce (6 wheat, 7, 11, 13)	18
Vegan beyond meat cheeseburger, vegan brioche bun, gherkin, tomato, gem lettuce, vegan burger sauce (6 gluten, 13) (VE)	18

FROM THE STOVE

Caesar salad, herb croutons, caesar dressing, parmesan, soft boiled egg (3 anchovies, 6 wheat, 7, 11, 13)	12
<b>Add chicken for £5</b>	
Chickpea and sweet potato curry, basmati rice, naan bread, mango chutney (6 wheat, 13) (V)	17
<b>Add chicken for £5</b>	
Guinness battered fish, split minted peas, hand cut chips, tartare sauce, lemon (3 basa, 6 wheat, 11, 13)	19
Beef featherblade, red wine jus, mashed potato, kale and savoy cabbage (7)	23

PIZZA

12" 4 Cheese pizza (V) (6 wheat, 7)	15
12" Pepperoni pizza (6 wheat, 7, 9)	16

SIDES

French fries (V) (VE) (GF)	5
Hand cut chips (V) (VE) (GF)	5
Seasonal greens (V) (VE)	5
Sweet potato fries (V) (GF)	5.5
Mashed potatoes (V) (7)	5.5
Parmesan fries (V) (7)	5.5

TO FINISH

Selection of local ice creams, honeycomb (7, 8) (V) (GF)	7.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (6 wheat, 7, 8, 11)	8.5
Apple strudel, vanilla ice cream or crème anglaise (6 wheat, 7, 8, 11)	8.5
Salted caramel tart, chocolate crème (6 wheat, 7, 8, 11) (V)	8.5
Cheesecake of the day, seasonal garnish (6 wheat, 7, 8, 11)	8.5

FOOD ALLERGY INDEX

No. 1&2 Shellfish No. 3 Fish No. 4 Peanuts No. 5 Nuts No. 6 Cereals containing Gluten No. 7 Milk / Milk Products No. 8 Soya No. 9 Sulphur Dioxide No. 10 Sesame Seeds No. 11 Egg No. 12 Celery & Celeriac No. 13 Mustard No. 14 Lupin

WINE

WHITE WINE

	250ml	Bottle
Los Romeros Chardonnay, Chile <i>Fresh and fruity, shows plenty of tropical fruit aromas with citrus and stone-fruit flavours on the finish</i>	8	25
Cullinan View Chenin Blanc, Western Cap <i>Youthful, fruity character and a fresh, zesty acidity</i>	8	25
Between Thorns Sauvignon Blanc, Australia <i>Aromas of tropical and citrus fruit</i>	9.25	28
Pontebello Pinot Grigio di Pavia, Italy <i>A crisp, dry wine cool-fermented for maximum fruit and acidity retention</i>	10.5	30

RED WINE

	250ml	Bottle
Los Romeros Merlot, Chile <i>Light bodied, soft, juicy and shows spiced plum and dark berry fruit</i>	8	25
Between Thorns Shiraz, Australia <i>Fruit-driven Shiraz with aromas of cherry and raspberry</i>	9.25	30
La Campagne Cabernet Sauvignon, France <i>Blackcurrant fruit flavours</i>	9.25	30
Lunaris by CalliaMalbec, Argentina <i>Enticing aromas of cherry and plum</i>	10	33
Don Jacobo RiojaCrianza, Spain <i>Abundant raspberry aromas mingle with sumptuous cherry</i>		42

ROSÉ WINE

	250ml	Bottle
Vinuva Pinot Grigio Rose Pavia, Italy <i>Ripe flavours of peach and strawberry</i>	10.5	33
Whispering Hills Zinfandel, California <i>A slightly medium-dry rosé</i>	9	28

CHAMPAGNE & SPARKLING

	250ml	Bottle
Galanti Prosecco Extra Dry, Italy <i>Typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent soft fizz</i>	8.25	45
Galanti Prosecco Rose Extra Dry, Italy <i>Refreshing with light summer fruits and a hint of white peach</i>		41
Louis Dornier et Fils Brut, France <i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate</i>		75
Louis Dornieret Fils Brut Rosé, France <i>Amber-coloured rosé with classic summer-fruit aromas, backed by fresh citrus and apple-pastry notes on the palate</i>		75

BOTTLED BEER

Heineken	5.75
Birra Moretti	5.5

NON-ALCOHOLIC BEER

Heineken 0%	5
Corona Cero	5

DRAUGHT BEER & CIDER

	Half	Pint
Stella Artois	4	6.5
Orchard Pig Cider	3.5	6

BOTTLED CIDER

Rekorderlig Pear	7
Rekorderlig Strawberry & Lime	7.5
Rekorderlig Wild Berries	7.5

SOFT DRINKS & JUICES

Coca Cola	4
Diet Coke	4
J2O Orange & Passion Fruit	3.75
Red Bull	4.5

JUICES

Orange   Apple   Cranberry   Pineapple   Lychee	3.5
---	-----

WATER

	330ml	750ml
Strathmore Spring Water Still	3.5	5
Strathmore Spring Water Sparkling	3.5	5