



À LA CARTE MENU

WOOD

MANCHESTER

Simon will be on site daily working with his team to create incredible food for everyone who visits WOOD, from Manchester and Beyond...

Simon started cooking when he could 'reach the top of an oven'. His passion began when, at eight years old, he won a competition to be anything for a day and he chose to be a chef. Thirty years later Simon's MasterChef win saw him fulfilling a dream he has had since he was young. The dream continues now with the announcement of Simon's second WOOD Restaurant within the new Hotel Indigo in Chester.

His areas of passion include fine dining, the art of plating, and teaching. His debut cookbook is *At Home with Simon Wood - Fine Dining Made Simple*.





À LA CARTE

STARTER

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| Wild Mushroom Raviolo Sage Chestnut Pangrattato | 9.50 |
| 82°C Belly Pork Cider Apple Sage Onion | 9.50 |
| Halibut Verbena Tomato Lobster Bisque | 12.00 |
| Cheshire Short Rib Seven Brothers Stout Truffle | 11.50 |
| Veal Sweetbread 'Kiev' Bagna Cauda Seasonal Frills | 10.50 |
| Orkney Scallops Chicken Wing Potters Malt Salty Fingers Hand dived king scallops from the Isle of Orkney, availability is limited | 16.00 |



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MAIN COURSE

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| Assiette of Lamb Bosworth Ash Cheshire New Potato Lavender Honey | 33.00 |
| Red Deer Suet Haunch Douglas Fir Crapaudine Neeps & Tatties | 32.00 |
| Artichoke Celeriac Apple White Stilton Gnocchi | 18.00 |
| Cheshire Beef Burnt Onion Horseradish Madeira Truffle | 35.00 |
| Pan Roast Monkfish Oxtail Ragu Lardo Yellow Chanterelle Samphire | 29.50 |
| Pan Roast Monkfish Black Trumpette Ragu Yellow Chanterelle Samphire | 28.50 |
| Tomahawk to Share Peppercorn Sauce Duo of Sides | 80.00 |



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SIDES

| | |
|---|------|
| Creamed Potatoes | 4.00 |
| Cheshire New Potatoes with Abernethy Butter | 4.50 |
| Fine Beans & Salsa Verde | 4.50 |
| Waldorf Salad | 4.50 |

If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.



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DESSERT

Honeycrisp Apple | White Chocolate Crumble | Toffee 9.00

Blackberry & Elderflower 9.00
Freshly baked to order by our pastry team, please allow up to 20 minutes

Black Forest Gateau 10.00

Milk & Cookies 7.50

Citrus Tutti-frutti 7.50
50p from the sale of this dessert goes directly to the charity Hospitality Action



Cheese | Chutney | Rye Bread 15.00

