

GROUND FLOOR | MANCHESTER HALL

36 BRIDGE STREET | MANCHESTER | M3 3BT

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www.masonsrestaurantbar.co.uk





before dining! With our vast array of gin choices, sourced near and far,

the perfect sharpener to start your Masons experience!

NIBBLES

SHARING SOURDOUGH BREAD & BALSAMIC CARAMELISED ONION HUMMUS £6

HOMEMADE CHICKEN & THYME CRISPS £4

WATERMELON, GOATS CHEESE & PISTACHIO PEARLS £6



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.

TO START

SUNDAY SOUP

Farmhouse Bread (v)

HAM HOCK

Pressed Ham With Juniper. House Chutney. Crackers

SMOKED SALMON

Honey & Grain Mustard Vinaigrette. Leaves & Farmhouse Bread

GOATS CHEESE & CHARRED VEGETABLE SALAD

Orange & Tarragon Dressing (v)

TO FOLLOW

SLOW ROASTED SHOULDER

Garlic & Rosemary Marinated Lamb. Rich Mint Gravy & Yorkshire Pudding

LEMON BUTTER CHICKEN

Roasted Half Chicken. Sage & Thyme Stuffing & Yorkshire Pudding

HAKE

Orange Glazed Loin Of Hake. Rosemary Butter Sauce

CAULIFLOWER STEAK

Yorkshire Pudding & Vegetarian Gravy (v)

All Mains Served With Roast Potatoes, Spring Greens & Carrot & Swede Puree

Add Cauliflower & Blue Cheese Gratin £5

TO FINISH **PROFITEROLES**

White Chocolate & Caramel

STICKY TOFFEE SUNDAE

Chunks of Pud. Ice Cream. Honeycomb & Cream. Our Toffee Sauce

MFION & BERRIES

Elderflower Sorbet

MASONS CHEESE MENAGERIE

House Chutney. Candied Nuts & Biscuits

