





BREAKFAST

8am - 11.30am | Monday to Friday
9am - 11.30am | Saturday & Sunday

LUNCH

12pm - 5pm | Tuesday to Friday

SUNDAY LUNCH

12pm - 7pm | Sunday

À LA CARTE

12pm-9.30pm | Tuesday to Thursday

12pm-10pm | Friday & Saturday

36 Bridge Street | Manchester | M3 3BT | T. 0161 359 6952

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.



M A S O N S

R E S T A U R A N T B A R

Serving locally sourced organically farmed produce. We are proud to use some of the best ingredients the British Isles has to offer.



THE MASONS GIN TROLLEY £12

There is nothing more quintessentially British than enjoying a gin & tonic before dining! With our vast array of gin choices, sourced near and far, carefully matched with tonic and garnish to suit your taste, our Gin Trolley is 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



STARTERS

SPRING CROQUETTES £6.5

Minted Peas & Goats Curd In Panko. Mint Mayonnaise & Pea Shoots (v)

SCOTTISH MACKEREL & CITRUS SALAD £9

Warm Mackerel Fillets. Herb & Citrus Salad. Honey & Grain Mustard Dressing

HAM HOCK TERRINE £8

Pressed Ham With Juniper. House Chutney. Crackers

LOCH FYNE SMOKED SALMON BRUSCHETTA £11

Smoked Salmon. Grilled Sourdough & Crushed Avocado. Lemon Zest & Pea
Tendrils

CHEF ROB'S VEGETABLE BROTH £6

Twice Cooked Spring Vegetables. British Herb & Pepper Dumplings (v)

LAMB SPRING ROLLS £8.5

Slow Cooked Shoulder. Harissa Yoghurt & Spring Mint Salad

MUSHROOMS ON TOAST £9

Tarragon & White Truffle Cream. Rosemary & Pecorino Polenta (v)

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MAIN COURSES

CORONATION HAKE £22

Smoked Haddock & Saffron Risotto. Curried Almonds & Tempura Okra

ROASTED GUINEA FOWL £19

British Pea & Leek Fricassee

CHESHIRE PORK FILLET £20

Warm Salad of Chard & Baby Gem. Cashel Blue Cheese.
Chargrilled Apricots & Pickled Walnuts

PEA & MINT RAVOLINI £18

Artichoke & White Truffle Cream. Broad Beans & Pea Tendrils (v)

MASONS FISH & CHIPS £22

Pan Cooked Sea Bream. Anchovy & Samphire Butter. Garlic & Parsley Chips

PRIME BRITISH RIB £26

10oz Rib Eye Forestière. Smoked Bacon, Mushrooms
& Crisp Garlic Diced Potatoes. Red Wine Sauce

SWEET POTATO GNOCCHI £17

British Tomato & Lovage Ragu. Pistachio Encrusted Avocado
& Balsamic Roasted Onion (v) (ve)

CHATEAUBRIAND FOR TWO £58

16oz Butter Basted Sharing Fillet. Garlic & Parsley Chips & Rosemary.
Truffle & Pecorino Polenta. Spring Greens. Red Wine Sauce & Béarnaise Sauce

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SIDES

COURGETTE RIBBONS £4

HOUSE CHIPS WITH GARLIC & PARSLEY £4.5

CHARGILLED BABY GEM, CHICORY, COURGETTES &
CARROTS. TARRAGON & ORANGE DRESSING £4.5

ROSEMARY, TRUFFLE & PECORINO POLENTA CHIPS £5.5

FORESTIÈRE: SMOKED BACON, MUSHROOMS & CRISP
GARLIC DICED POTATOES £6

RED WINE SAUCE £2.5

BÉARNAISE SAUCE £2.5



*Join us for
Sunday Lunch at...*



M A S O N S

R E S T A U R A N T B A R

12noon - 7pm | Sunday

1 Course £15
2 Course £18
3 Course £21

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