

# PODIUM RESTAURANT



<b>Holy Grain Sourdough</b>	Lancashire Cheese Custard, Pork Lardo, Unsalted Butter	780 kcal	£7.50
<b>Northern Cure Manchester Charcuterie Board</b>	Peach Chutney, Pickles	920 kcal	£12.00

## STARTERS

- Duck Liver Parfait Tart** Pistachio and Cherry
- Marinated King Scallop** Tomato Dashi, Watermelon, Elderflower
- Hand Picked Cornish Crab** Sweet Corn, Horseradish Sorbet
- Smoked Carrot** Truffle Jelly, Baby Beetroot, Coal Oil **(VE)**
- Slow Cooked Pork Belly** Hazelnut, Peas, Nasturtium

## MAINS

- 8oz Cumbrian Rib-Eye Steak** Triple Cooked Chips, Watercress, Peppercorn Sauce or Chimichurri £5.00
- Pan Fried Chicken Supreme** Mushroom Tart, Black Garlic, Parmesan, Buckwheat
- Roast Rump of Herdwick Lamb** Roscoff Onion, Apricot, Confit Rib
- Pan Fried Loin of Cod** Pink Fir Potato, Smoked Butter, Brown Shrimp
- Salmon En Croute** Grilled Spring Onion, Oscietra Caviar
- Cauliflower Katsu** Coconut Curry, Peanut, Puffed Rice, Kimchi **(VE)**
- Lentil Bolognese** Gem Lettuce, Black Truffle Spaghetti **(VE)**

## DESSERTS

- Apricot Mille Feuille** Orange, Brandy, Vanilla Ice Cream
- Tunworth Cheese** Basil Brioche, Sun-Dried Tomato Butter
- Black Forest Gateaux** Cherry Sorbet, Manjari 66% Chocolate
- Peach and Egg Custard Tart** Crème Fraiche, Vanilla, Red Vine Peach Sorbet
- Wild Strawberry Cheesecake** Fraise De Bois **(VE)**
- Selection of Handmade Truffles**

## SIDES

- Blue Cheese and Bacon Fries** £4.50
- Salad of Isle of Wight** Tomato, Fennel, Watermelon & Basil, Sherry Vinaigrette £4.50
- Roast Carrots** Beef Fat Dressing, Crispy Onion £4.50
- Creamed Potato** Chimichurri £4.50

### OUR SIGNATURE DISHES

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

**VE** Vegan **V** Vegetarian