

Dine

LIGHT BITES

| | | | |
|----------------------------------|-----|---------------------------|-----|
| PEA AND FETTLE SALSA (V) (GF) | 4.5 | TRUFFLED MAC + CHEESE (V) | 5.5 |
| Yorkshire "feta", pea's and mint | | aged parmesan | |
| BABA GANOUSH (VG) (GF) | 3.5 | PROSCIUTTO HAM (GF) | 5.5 |
| aubergine, tahini, lemon | | celeriac remoulade | |
| ANCHOVIES (GF) | 3.5 | TOASTED FLATBREADS (VG) | 3 |
| amalfi lemon, thyme, olive oil | | | |

SMALL PLATES

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| HALIBUT (GF) | 7 | CHESHIRE BEEF | 7.5 |
| ceviche, burnt orange, chicory | | tartare, confit egg yolk, sourdough | |
| POTATO + OX CHEEK (GF) | 6 | CAULIFLOWER TIKKA (VG) (GF) | 7 |
| terraine, French's mustard, dill pickles | | cumin, coriander, pomegranate | |
| SALT BAKED CELERIAC (VG) | 7 | POLYSPORE MUSHROOMS (V) | 7 |
| celeriac, truffle, sherry vinegar | | BBQ mushrooms, yeast extract, black garlic | |
| GOOSNARGH CHICKEN | 6.5 | LAMB FAT CABBAGE (GF) | 7.5 |
| confit thighs, Yorkshire asparagus peas and fevs | | hispi cabbage, braised shoulder, rosemary | |

THE BUTCHERS QUARTER

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|----------------------------|----|-------------------------|----|
| PORK CHOP 280G (GF) | 16 | SIRLOIN STEAK 225G (GF) | 28 |
| Packington free range pork | | Cheshire grass fed beef | |
| BARNSELY CHOP 300G (GF) | 23 | | |
| Gatehouse Farm lamb | | | |

SIDE ORDERS

| | | | |
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| CHICORY SALAD (VG) (GF) | 6 | add Fresh Truffle shavings | 2.5 |
| radicchio, burnt grapefruit, pomegranate | | CAESAR SALAD | 6.5 |
| CHARD GREENS (VG) (GF) | 6 | Aged Parmesan, sourdough and white anchovies | |
| SK14 broccoli, asparagus, cabbage | | CHIPS (V) (GF) | 4.5 |
| | | Mr Koffmann potatoes | |

DESSERT

| | | | |
|--|---|---|----|
| SNICKERS (V) | 8 | NANA BETTY'S RHUBARB & CUSTARD | 8 |
| 60% macondo, candied peanuts, dulce de leche | | HP Rhubarb, set custard and nutmeg | |
| ARCTIC ROLL (V) | 8 | CHEESE (V) | 12 |
| vanilla parfait, brambles, red-veined sorrel | | butchers quarter cheese, oat cakes, chutney | |

A discretionary 10% service charge will be added to your bill.

The Alan

Please inform your server of any allergies/intolerances
before placing an order.

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