

Dine

LIGHT BITES

PEA AND FETTLE SALSA (V) (GF)	4.5
Yorkshire "feta", pea's, mint	
BOIS BOUDRIN (VG)	4
shallots,tarragon, ketchup	
ANCHOVIES (GF)	4
amalfi lemon, thyme, olive oil	

TRUFFLED MAC + CHEESE (V)	6
aged parmesan	
add Fresh Truffle shavings	3
PROSCIUTTO HAM (GF)	5.5
celeriac remoulade	
TOASTED FLATBREADS (VG)	3

SMALL PLATES

OYSTERS	7.5
Cumbray oysters, shallot dressing,lemon	
POTATO + OX CHEEK (GF)	6
terrine, French's mustard, dill pickles	
SALT BAKED CELERIAC (VG)	7
celeriac,truffle, sherry vinegar	
add Fresh Truffle shavings	3
GOOSNARGH CHICKEN	7
confit thighs, Yorkshire asparagus peas and fevs	

CHESHIRE BEEF	8
tartare, confit egg yolk, sourdough	
CAULIFLOWER TIKKA (VG) (GF)	7.5
cumin, coriander, pomegranate	
POLYSPORE MUSHROOMS (V)	7.5
BBQ mushrooms, yeast extract, black garlic	
LAMB FAT CABBAGE (GF)	7.5
hispi cabbage, braised shoulder, rosemary	

LITTLEWOODS BUTCHERS EST. 1964 FREE RANGE, NATURALLY REARED.

PORK CHOP 280G (GF)	18
Packington free range pork	
BARNSELY CHOP 300G (GF)	25
Gatehouse Farm lamb	

TRACEABLE MEAT MAINLY SOURCED FROM THE CHESHIRE PLAINS.

SIRLOIN STEAK 225G (GF)	30
Cheshire grass fed beef	

SIDE ORDERS

HERITAGE TOMATO SALAD(VG)	6.5
Red wine vinegar, extra virgin olive oil	
CHARD GREENS (VG) (GF)	6
SK14 broccoli, asparagus, cabbage	

CINDERWOOD CAESAR SALAD	6.5
Aged Parmasan, sourdough, white anchovies	
CHIPS (V) (GF)	4.5
Mr Koffmann potatoes	

DESSERT

SNICKERS (V)	9
60% macondo, candied peanuts, dulce de leche	
ARCTIC ROLL (V)	9
vanilla parfait, brambles, red-veined sorrel	

NANA BETTY'S RHUBARB & CUSTARD	9
HP Rhubarb, set custard and nutmeg	
THE CRAFTY CHEESE MAN'S BOARD (V)	12
British cheeses, oat cakes, chutney	

The Alan

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

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