

Dining &  
Drinking

# BRASSERIE ABODE

Served  
12pm - 8.30pm

## BREAD & NIBBLES

SOURDOUGH BREAD £4.50  
*Roasted garlic butter or Balsamic vinegar & olive oil*

OLIVES £3.75  
*Nocellara green olives on ice*

SMOKED ALMONDS £3.50  
*Smoked & roasted almonds*

TRUFFLE MAC & CHEESE BITES £5.50  
*Fried truffle mac & cheese bites*

CRISPY DUCK FRITTERS £6.50  
*Crispy duck fritters, plum sauce*

SERRANO HAM & CHEESE CROQUETTES £8.50  
*Serrano ham & cheese croquettes*

ARANCINI SUN-DRIED TOMATO & MOZZARELLA £5.50  
*Arancini sun-dried tomato & mozzarella, pesto dip*

## STARTERS

SMOKED SALMON £11.50  
*Smoked salmon, lemon, capers, shallots*

BUTTERNUT SQUASH SOUP £6  
*Spiced butternut squash soup, coconut*

SPICED CRAB CAKE £9  
*Crab cakes, Asian slaw*

RILLETTES OF PORK £8.50  
*Rillettes of pork, green peppercorn, sourdough toast*

## SANDWICHES

CROQUE MONSIEUR £10.50  
*Classic melted cheese & ham on toasted sourdough*

CROQUE MADAME £10.80  
*Classic melted cheese & ham with a fried egg on toasted sourdough*

REUBEN CIABATTA ROLL £10.80  
*Warm pastrami, sauerkraut & cheese*

AVOCADO & POACHED EGGS £9.95  
*Classic zesty smashed avocado & poached eggs on toasted sourdough*

POACHED EGGS ROYALE £10.50  
*Poached eggs, smoked salmon, hollandaise sauce*

FALAFEL & BEETROOT HOUMOUS WRAP £6.95  
*Falafel, beetroot houmous wrap*

FISH FINGER CIABATTA ROLL £10.80  
*Beer-battered fish fingers, tartar*

## SHARING BOARD

SMOKED & CURED MEAT SHARING BOARD £16.50  
*Smoked & cured meats, potted ham hock, duck fritters, pickles, plum sauce*

## MAINS

BRASSERIE BURGER £15.50  
*Ground British beef topped with Cheddar, beetroot & red onion chutney in a brioche bun, French fries*

SLOW ROASTED PORK BELLY £18.50  
*Slow roasted belly pork, fondant potato, apple sauce, broccoli sprouting*

BUTTERFLY CHICKEN BREAST £16.50  
*Chicken breast, puy lentils, broccoli, peppercorn sauce*

BRAISED BEEF IN RED WINE £20.95  
*Braised beef, red wine, onions, mushrooms, creamed mash potato*

FRESH TAGLIATELLE £14.50  
*Creamed spinach, minced truffle, truffle oil*

POTATO GNOCCHI £14.75  
*Gnocchi, wild mushrooms, pesto*

## DESSERTS

MANCHESTER TART £6.75  
*Shortcrust pastry, raspberry jam, custard filling, coconut shaving, coconut ice cream*

STICKY TOFFEE PUDDING £7.95  
*Traditional sticky toffee pudding, salted caramel ice cream*

VEGAN MANGO & COCONUT PARFAIT £7.50  
*Iced mango & coconut parfait, Manchester gin soaked blackberries*

VEGAN CHOCOLATE PAVÉ £7.50  
*Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze*

## SIDES

PARMESAN & TRUFFLE FRIES £4.50

TRIPLE-COOKED CHIPS £4.50

CREAMY MASHED POTATOES £4.50

TENDERSTEM BROCCOLI £4.50

MAPLE GLAZED ROOT VEG £4.50

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

## SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, IT 11.5%	£7	£38
NYETIMBER, CLASSIC CUVÉE MV, ENG 12%	£14.35	£85
CHAMPAGNE COLLET, BRUT, FR 12.5%	£15.75	£75
CHAMPAGNE COLLET, ROSÉ, FR 12.5%	£14.35	£85
CHAMPAGNE LAURENT-PERRIER, BRUT LA CUVÉE, FR 12%	£17	£95

## WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS 12%	£8.35	£11.35	£33
PINOT GRIGIO, BERTON VINEYARD, AUS 12%	£9.50	£12.35	£36
PICPOUL DE PINET 'LA SERRE', VILLA NORIA, FR 13.5%	£10.25	£13.95	£40
CHARDONNAY PAYS D'OC, DOMAINE DES POURTHIÉ, FR 13.5%	£10.50	£14.50	£42
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	£11	£14.50	£43
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, IT 12.5%	£12	£15.35	£45

## ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT 12%	£9	£11	£33

## RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUS 13.5%	£8.35	£11.35	£33
MERLOT RESERVA, VIÑA ECHEVERRIA, CL 13.5%	£9.50	£12.35	£36
RIOJA CRIANZA, HUGONELL, RIOJA, ESP 13.5%	£12.35	£13.95	£40
MALBEC 'RAICES', ANDELUNA, UCO VALLEY, MENDOZA, AR 14%	£12.35	£14.50	£42
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FR 14% <sup>5</sup>	£11.50	£15.35	£45
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, IT 13.5%	£11.50	£15.35	£45

## DESSERT WINE

	100ml	½Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FR 15.5%	£12.35	£36

## BOTTLED WATER

	330ml	750ml
STILL WATER	£2.65	£4.85
SPARKLING WATER	£2.65	£4.85

All wines are also available in 125ml measures

## DRAUGHT & BOTTLE BEER

ESTRELLA DAMM DRAUGHT	£5.50
BECKS BLUE 275ML	£5
BIRRA MORETTI 330ML	£5.50
ESTRELLA 330ML	£5.50
KIRIN ICHIBAN 330ML	£5.75
BLUE MOON 330ML	£5.75
DAURA DAMM - GLUTEN FREE 330ML	£5.75
VEDETT EXTRA BLONDE 330ML	£5.75
BROOKLYN LAGER 355ML	£5.85
RINGWOOD 500ML	£6
GUINNESS 330ML	£6

## BOTTLED CIDER

REKORDERLIG MIXED BERRY 500ML	£6.80
REKORDERLIG STRAWBERRY & LIME 500ML	£6.80
ASPALLS 500ML	£6.80

## COFFEE

Grumpy mule roasted coffee beans

ESPRESSO	£2
DOUBLE ESPRESSO	£3.95
AMERICANO	£3.95
LATTE	£3.95
CAPPUCCINO	£3.95
MOCHA	£3.95
FLAT WHITE	£3.95

Decaffeinated coffee is available upon request

## TEA

BREAKFAST	£3.95
DECAFFEINATED	£3.95
EARL GREY	£3.95
HUNAN GREEN	£3.95
STRAWBERRY & MANGO TISANE	£3.95
PEPPERMINT	£3.95
CHAMOMILE	£3.95

## HOT CHOCOLATE

HOT CHOCOLATE	£4
HOT CHOCOLATE WITH MARSHMALLOWS	£4.50

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