

THE
LAUREATE

EVENING A LA CARTE

SPRING
- 2018 -
SUMMER

STARTERS

Olives, Sunblushed tomatoes (v) (GF) £2.95

Artisan bread board, olive oil,
balsamic (v) £4

Devilled whitebait, wasabi mayo,
pickled ginger £4.50

Tom kha kai Thai broth (v) (GF) £4.50

Langoustine bisque, coriander,
chilli (GF) £6.50

Heirloom Beetroots, goats curd, candied
hazelnuts, quinoa (v) (GF) £7

Torched mackerel, fennel Thai 'slaw,
Thai basil (GF) £8

Cured salmon, yuzu, citrus fruits,
wasabi yoghurt (GF) £8.50

Raw beef, lemongrass, red chilli,
quail egg (GF) £8.50

PIZZA / FLATBREADS

Heritage tomatoes, smoked goats cheese, basil (v) £10

Feta, olives, sunblushed tomatoes, oregano (v) £11

Crispy anchovies, olives, capers, parmesan, rosemary oil £11

Four cheese pizza (Yorkshire blue, Kirkham's Lancashire,
parmesan, goats curd) (v) £11

Crispy chilli beef, peppers, avocado, coriander £13

Garlic plait, parmesan (v) £7

ALL OUR PIZZAS HAVE OUR PULCINELLA TOMATO
SAUCE AND FIOR DI LATTE CHEESE AS BASE.

FROM THE GRILL

10oz 28-day matured beef rump (GF) £18

10oz 28-day matured beef ribeye (GF) £23

8oz 35-day matured beef fillet (GF) £27

16oz 35-day matured chateau (to share) (GF) £60

8oz cornfed chicken (GF) £15

10 Shell on prawn, chimmichurri, charred lime (GF) £25

English asparagus, hollandaise, lemon (v) (GF) £12

SEASONED WITH SEA SALT & OREGANO, WATERCRESS,
VINE TOMATOES, FLAT MUSHROOM, HAND CUT CHIPS

AL FORNO'S

Wild mushroom, Yorkshire blue, spinach, pinenuts, gnocchi (v) £12

Crab, sunblushed tomato, capers, orechiette, mascarpone £12

Our braised beef cheek lasagne al forno, parmesan £13.50

FROM THE STOVE

Vegetarian pho, tofu, shitake, rice noodles, chilli, spring onions (v) £14

Crispy duck leg, butternut squash, barley, carrot, ginger, coriander (GF) £16

Stone bass, avocado, sesame bok choy, pickled ginger, citrus fruits (GF) £17

SIDES

House salad (v) (GF) £3

Hand cut chips (v) (GF) £3.50

Burnt butter sweet potato mash
(v) (GF) £3.50

Sticky coconut rice (v) (GF) £3.50

Tenderstem broccoli, chilli, soy
(v) (GF) £4.50

Edamame soy beans, chilli salt
(v) (GF) £4.50

SAUCES

Béarnaise sauce (v) (GF) £2

Peppercorn sauce (GF) £2

Red wine jus (GF) £2

Korean peanut sauce (v) (GF) £2

Chimmichurri (GF) £2

AFTERS

Tiramisu, coffee soil, ganache £6.50

Our Sticky toffee pudding, salted caramel
ice cream, honeycomb £7

Lemongrass Pannacotta, toasted granola,
frozen raspberries £7

Selection of our artisan ice creams (GF) £6

Artisan cheese board, celery, chutney,
grissini (GF) £9.50

(V) - VEGETARIAN | (GF) - GLUTEN FREE | (*) - AVAILABLE FOR MANCHESTER UNIVERSITY / DBB PACKAGE

A discretionary 12.5% service will be added to your final bill. All gratuities and service charges go to the team that prepare and serve your meal and drinks excluding all management. All prices include VAT at the current rate. Allergen information is available upon request. All weights stated are prior to cooking. If you are on any package please speak to your server regarding exclusions.

