

“Podiums Signature Menu”
3 Courses for £29.00 per person
2 Courses for £21.00 per person
1 Course for £15.00 per person

Starters

Roasted Butter Nut Squash Soup with a Confit Rabbit Ravioli, Toasted Hazelnuts and Parmesan

Creamy Sweet Corn and Sweet Potato Chowder with Fresh Coriander with Homemade Chilli and Corn Scone (V)

Corned Beef Hash with Fried Quails Egg, Crispy Shallot Rings, Red Wine Sauce and Homemade Catsup

Slow Roasted and Smoked Char Sui Pork with Braised Bok Choy, Fresh Chilli and a Soy and Miso Broth

Assiette of Potted Shrimp, Salmon Rillete and Fresh Crab Mayonnaise with Spring Peas, Cream Freiche, Melba Toast and Lemon Jelly

Roasted Local Asparagus with Smoked Haddock Scotch Egg, Hollandaise and Grabish Dressing

Roasted Cauliflower Risotto with Pan Fried Scallop, Capers and Pancetta Crisps

Podiums “Super Food Salad” with Beetroot, Pomegranate, Heirloom Tomatoes, Soy Beans and Toasted Pumpkin Seeds (Vegan)

Mains

Mint Crusted Rack of Welsh Organic Lamb with a Jersey Royal, Fresh Pea and Broad Bean Salad

Honey Roast Duck Breast with Braised Chicory, Sprouting Broccoli, Confit Cherries

Roast Rhug Estate Chicken with a Sage And Apple Crumble, Toasted Hazelnuts and Apple Syrup

Spiced Monkfish with Sagaloo, Roast Cauliflower, Bombay Potatoes and Smoked Aubergine Puree

Roasted Wild Sea Bass with Fennel Tart Tatin, Pink Fur Potatoes, Caramelised Orange and a Soft Herb Salad

Pan Fried Sea Trout with a Brown Crab Moussaline, Pea Puree, Black Garlic and Roast Potato

Stuffed Rice Pancakes with a Chilli and Tomato Soup, Tempura Bean Sprouts and Mirin Syrup (Vegan)

Truffled Potato Terrine with a Roast Courgette, Feta and Sun Blushed Tomato Salad

“Enhance your Signature Menu with any of our Fantastic Supplemented Grills”

£9.50 Supplement Dishes

Grilled Locally Reared High Peak Rump of Beef

Grilled Middle White Pork Chop

Whole Grilled Piri Piri Spring Chicken

Grilled Fillet of Salmon served with New Potatoes, Watercress, Fresh Lemon and Hollandaise

£11.50 supplement

“Deansgate Mixed Grill”

Grilled Locally Reared High Peak Rib Eye

Grilled Locally Reared High Peak Sirloin Steak

Grilled Market Fish of the Day served with Fresh Lemon, New Potatoes and Broccoli

£13.50 supplement

Grilled Locally Reared High Peak Fillet of Beef

Grilled Locally Lamb Chops with Paloiuse Sauce

Half grilled Organic Chicken with Bread Sauce

Grilled half of Lobster with Garlic Mayo

£22.50 supplement

Grilled Locally Reared High Peak T-Bone Steak

Whole Grilled Dover Sole with Fresh Lemon, New Potatoes and Broccoli

£45 to share for 2

Grilled Locally Reared High Peak “Cote de Boeuf”

Grilled Locally Reared High Peak “Chateaux Briand “

The Deansgate “Surf and Turf” Rib of Beef with half Grilled Lobster

Whole Grilled Native Lobster

“All grills are served with fat chips, onion rings, roast tomatoes and watercress unless otherwise stated “

Sides – All Prices at £4.50

Green Salad with Olive Oil

Greek Style Salad with Aged Feta and Olives

French Fries, Fat Chips, Mash or Sweet Potato Hash

Jersey Royals with Parsley Butter

Sautéed Spring Greens with Roast Garlic

Creamed Spring Cabbage with Cumin and Bacon

Broccoli with Hollandaise

Vichy Carrots with Roast Coriander Seeds