

BOWL FOOD

KIMPTON
CLOCKTOWER
HOTEL

£40.00 PER PERSON FOR 5 DISHES

COLD

Hummus, salsa verde, sumac onions, music bread *207kcal (g)*

Whipped chicken liver parfait, rhubarb jam, chicken crumble, sourdough
164kcal (g,d)

Cesar salad, aged parmesan, anchovy *374kcal (g,d)*

HOT

Buttermilk fried chicken, chip shop curry, mushroom ketchup *531kcal (g,d)*

Organic salmon, bouillabaisse, apple, fennel *208kcal*

Beef cheek, celeriac remoulade, butterscotch celeriac *201kcal (d)*

Pearl barley risotto, cauliflower, smoked feta, cauliflower pesto *445kcal (g,d)*

Beef fat mash, overnight onions, beef gravy *480kcal (d)*

SWEET

Brioche bread & butter pudding, proper custard *302kcal (g,d)*

Smoked dark chocolate tart, whipped vanilla cream *820kcal (g,d)*

Adults need around 2,000kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Before placing your order please inform a member of the team if anyone in your party has a food allergy.

WE CAN PROVIDE HALAL OPTIONS ON ALL MENUS ON REQUEST

CANAPÉ MENU

KIMPTON
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£18.00 FOR 4 | £24.00 FOR 6 | £30.00 FOR 8

SAVOURY

- 28-day dry-aged beef fillet tartare, toasted sourdough, parmesan *149kcal (g,d)*
- Compressed watermelon, Cumbria goats curd, pumpkin seed dukka *96kcal (g,d)*
- Whipped chicken liver parfait, fig relish *357kcal (g,d)*
- Curried crab vol au vent, mango, sweetcorn *139kcal (g,d)*
- Cheddar cheese profiterole, red pepper jam *279kcal (g,d)*
- Beef bolognaise fritter, aged parmesan *149kcal (g,d)*
- Woodland mushroom pudding, black garlic aioli, crispy onions *267kcal*
- Oak smoked salmon pâté, bread & butter pickled cucumber, blinis *171kcal (g,d)*
- Cumbrian chicken ballotine, apricot, sage pangritata *590kcal (g)*
- Pani puri, chana masala, coriander *234kcal*
- Pressed ham hock, spiced apple gel, pork crumble *56kcal*
- Prawn toast, curry emulsion, togarashi *138kcal (g)*
- Kimchi croquette, yuzu mayo *182kcal (g,d)*

SWEETS

- Glazed lemon meringue pie *402kcal (g,d)*
- Apple doughnut, 5 spice glaze *182kcal (g,d)*
- White chocolate, raspberry éclair *364kcal (g,d)*

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WATERHOUSE

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TO START

Roasted red pepper tomato soup, aleppo pepper *42kcal*

Rapeseed-whipped hummus, English radish, pickled cucumber, parsley,
music bread *501kcal*

Beetroot muhummara, feta, dill *146kcal*

Ham hock, piccalilli, apple gel, pork crumb, pea shoots *383kcal* (£3 supp)

Leek, potato velouté, cheddar cheese, truffle beignet *575kcal* (£3 supp)

TO FOLLOW

Garlic-roasted cheshire chicken, potato gnocchi, leek soubise *840kcal*

Lamb kofta, miso aubergine, pak choi, sweet potato *550kcal*

Red wine-marinated chicken, forestier potatoes, tenderstem broccoli,
sage *556kcal* (£8 supp)

Beer braised beef 'cottage pie', squash emulsion, confit potato,
king oyster *1537kcal* (£8 supp)

Roasted squash risotto, kale, sage *394kcal*

TO FINISH

Dark chocolate brownie, raspberry gel *431kcal*

Brown sugar meringue, rhubarb, vanilla *351kcal*

Buttermilk cheesecake, pineapple *626kcal*

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DIRECTORS £65

KIMPTON
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Holygrain sourdough, cultured butter *586kcal (g,d)*

TO START

Dry-aged beef tartare, beef fat dressing, oyster emulsion, watercress *586kcal (v)*

Manchester Gin compressed watermelon, English ricotta, heritage beets,
mint *357kcal (v)*

Ballotine of cured Scottish salmon, salad nicoise, buttermilk
dressing *435kcal (g,d)*

Duck liver parfait, pineapple jam, sherry pickled golden raisins,
brioche *600kcal (g,d)*

TO FOLLOW

Slow-cooked saddle of lamb, lamb belly potato, creamed lamb fat
choux-crouste, mint *1076kcal (g,d)*

Whole plaice, new season potatoes, bourguignon garnish, parsley *749kcal (d)*

Beef wellington, beef dripping mash, caramelised celeriac,
black truffle, nasturtium *1283kcal (g,d)*

Celeriac Kiev, caramelised celeriac, cavalo nero, whipped potato *1563kcal (g,d,v)*

TO INDULGE

Black forest gateaux, cherry sorbet *499kcal (d,v)*

Duck egg custard tart, liquorice ice cream *973kcal (g,d,v)*

Rhubarb and custard choux bun *721kcal (g,d,v)*

Cheeky vimto trifle *994kcal (g,d,v)*

TO FINISH

Sweet treats

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DEANSGATE £55

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HOT

Beef stroganoff 305kcal (d)

Chicken biryani, yoghurt, mint 958kcal (d)

Scottish salmon pave, piperade, olives 368kcal

Cauliflower biryani, yoghurt, mint 603kcal (d, v)

SIDES

Forestiere potatoes 179kcal (v)

Fine beans, garlic, shallot 195kcal (v)

Gem, aioli, parmesan 172kcal (d, v)

Red cabbage, apple slaw 172kcal (v)

TO FINISH

Burnt passion fruit meringue pie 452kcal (g, d, v)

Charentais melon, pineapple, lime, mint 78kcal (ve)

Dark chocolate brownie, raspberry, basil 1932kcal (g, d, v)

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NORTHERN QUARTER £65

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CURRY MILE

Chicken biryani, yoghurt, mint *958kcal (d)*

Cauliflower biryani, yoghurt, mint *603kcal (d, v)*

Green chutney, mango chutney, chapati *438 kcal (g, v)*

CHINA TOWN

Gochujang fried pork belly, coriander, spring onion, sesame seeds *537kcal (d)*

Gochujang fried squash, coriander, spring onion, sesame seeds *287kcal (g, d, v)*

Wok-fried pak choi, soy, ginger *30kcal (ve)*

PUB CLASSIC

Panko-fried haddock, lemon, parsley *658kcal (g, d)*

Shepherd's pie *464kcal (d)*

Manchester caviar *165kcal (d, v)*

Vimto pickled red cabbage *145kcal (g,ve)*

ITALIAN

Slow-cooked braised beef ragout, red wine, potato gnocchi *595kcal (d)*

Porcini mushroom ravioli, sage, parmesan *220kcal (d, v)*

Caprese salad *352kcal (d, v)*

TO FINISH

Grandpa greene's ice cream cart

Sprinkles, drizzles, sweet treats *693kcal (g, d, v)*

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CASTLEFIELD £45

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HOT

Cheshire chicken, sweet peppers, basil, white wine velouté *398kcal (d)*

Baked fish pie, cheddar cheese, crispy onions *673kcal (g,d)*

Potato gnocchi, spinach, button mushroom, tarragon *219kcal (v,d)*

SIDES

Garlic roasted new season potatoes *285kcal (v)*

Glazed carrots, peas, button onions *139kcal (v)*

Plum tomato, red onion, basil salad *164kcal (v)*

Green salad *21kcal (v)*

TO FINISH

Watermelon, galia melon, strawberry, mint *23kcal (v)*

Apple, rhubarb crumble, vanilla cream *631kcal (g,v,d)*

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STARTERS

- Smoked mackerel pate, pickled beets, compressed cucumber, sorrel *660kcal (d)*
 English ricotta, heirloom tomatoes, compressed watermelon,
 salted pumpkin seeds, shoots *436kcal (d)*
 Pressed chicken rillette, Asian slaw, crispy chicken skin crumble,
 katsu curry mayo *1082kcal*
 Ham hock, piccalilli, apple gel, pork crumb, pea shoots *108kcal*
 Cured salmon, fennel, dashi mayo, apple, nasturtium *646kcal*
 Smoked chicken, coronation potato salad, fennel, pomegranate *775kcal*
 Wild mushroom parfait, pickled shimeji, tarragon emulsion, music bread *298kcal (v,g)*
 Leek, potato velouté, cheddar cheese, truffle beignet *575kcal (v, g, d)*

TO FOLLOW

- Red wine-marinated chicken, Forestier potatoes, tenderstem broccoli, sage *556kcal*
 Slow cooked ox, beef fat mash potato, star anise cooked carrot, capers, parsley *773kcal*
 Scottish salmon pave, oven braised potato, French style peas *1608kcal (d) (£7 supp)*
 Be)er braised beef "cottage pie", squash emulsion, confit potato,
 king oyster *1537kcal (g, d)*
 Roasted sea bass, new potatoes, broccoli, chicken butter sauce,
 salsa verde *635kcal (d) (£7 supp)*
 Slow-cooked lamb belly, new season potatoes, lamb fat cabbage,
 salsa verde *1811kcal (£7 supp)*
 Roast chicken, tartiflette, savoy cabbage fondue, sweetcorn, sage leaves *1524kcal (d)*
 Slow cooked cheshire beef sirloin, mousseline potato, braised beef,
 giroles, onion *822kcal (g) (£7 supp)*

TO FINISH

- Dark chocolate tart, salted caramel, smoked sea salt, old fashioned
 white ice cream *949kcal (g, d)*
 Tonka bean panna cotta, pineapple, lime, mint *660kcal (d)*
 Yuzu Lemon curd meringue pie, raspberry sorbet *880kcal (g,d)*
 Caramalised ginger cake, apple, stem ginger, toffee fudge ice cream *608kcal (g,d)*
 Blue stilton, overnight cooked fruit cake fig chutney *672kcal (g,d) (£3 supp)*
 Rhubarb pavlova, rhubarb sorbet *529kcal (g)*
 72% chocolate cremeux, rocky road crumble, cherries *752kcal (g,d)*
 Mascarpone, honey cheesecake, orange, cardamom *1062kcal (g,d)*

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TURING £48

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TO START

English ricotta, heirloom tomatoes, compressed watermelon, salted pumpkin seeds, shoots *436kcal (d)*

Pressed chicken rillette, Asian slaw, crispy chicken skin crumble, katsu curry mayo *1082kcal*

Ham hock, piccalilli, apple gel, pork crumb, pea shoots *108kcal*

Wild mushroom parfait, pickled shimeji, tarragon emulsion, music bread *298kcal (v,g)*

Leek, potato velouté, cheddar cheese, truffle beignet *575kcal (v, g, d)*

TO FOLLOW

Red wine-marinated chicken, forestier potatoes, tenderstem broccoli, sage *556kcal*

Slow cooked ox cheek, beef fat mash potato, star anise cooked carrot, capers, parsley *773kcal*

Beer braised beef "cottage pie", squash emulsion, confit potato, king oyster *1537kcal (g, d)*

Slow-cooked lamb belly, new season potatoes, lamb fat cabbage, salsa verde *1811kcal (supp £7)*

Roast chicken, tartiflette, savoy cabbage fondue, sweetcorn, sage leaves *1524kcal (d)*

TO FINISH

Tonka bean panna cotta, pineapple, lime, mint *660kcal (d)*

Yuzu Lemon curd meringue pie, raspberry sorbet *880kcal (g, d)*

Caramelised ginger cake, apple, stem ginger, toffee fudge ice cream *608kcal (g,d)*

Rhubarb pavlova, rhubarb sorbet *529kcal (g)*

Mascarpone, honey cheesecake, orange, cardamom *1062kcal (g,d)*

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PLANT-BASED

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HOTEL

TO START

Roasted red pepper, tomato soup, aleppo pepper (ve, gf)

Rapeseed whipped hummus, English radish, pickled cucumber, parsley (ve, gf)

Beetroot muhummara, vegan feta, dill (ve, gf)

Wild mushroom parfait, pickled shimeji, tarragon emulsion (ve, gf)

Leek, potato velouté, vegan cheese, truffle beignet (ve, gf)

Manchester Gin compressed watermelon, vegan feta, heritage beets,
mint (ve, gf)

TO FOLLOW

Celeriac kiev, caramelised celeriac, cavalo nero, whipped potato (ve, gf)

Roasted squash risotto, kale, sage (ve, gf)

Roasted aubergine, chaat masala, paneer, bilbiana (ve)

Cauliflower steak, potato gnocchi, spinach, chestnut mushroom,
salsa verde (ve, gf)

Sweet potato, kale pie, French style peas (ve)

TO FINISH

Coconut panna cotta, rhubarb, ginger crumble (ve, gf)

Dark chocolate, miso mousse, chilli, lime spiced pineapple (ve, gf)

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