Soho House Manchester, Sample Restaurant Menu

Nibbles

Cantabrian anchovies, salted butter
Raw dexter beef, peppercorn, hash browns
Artichoke dip, radishes (plant-based)
Buttermilk fried quail, hot sauce

Shellfish

Half shell scallops, lemon, capers
Devon crab flatbread, green olives
Black tiger prawns, calabrian chilli butter

Vegetables

Aubergine, datterini tomatoes, fennel (plant-based)
Heritage beetroot, gorgonzola, pear, bitter leaves (vegetarian)
Purple sprouting broccoli, tonnato sauce
Romanesco cauliflower, salted pine nuts, golden raisins (plant-based)

Plates

Norfolk brick chicken, confit garlic, oregano
Cornish monkfish, nduja, aioli
Ricotta ravioli, burnt butter, parmesan, sage (vegetarian)
Dry aged 12oz ribeye. fries, peppercorn sauce
Atlantic sea trout, green beans, taggiasca olives
Suffolk lamb chops, caponata, basil
1kg longhorn sirloin chop (for two)

Sides

Beef fat chips
Fries (plant-based)
Tenderstem broccoli (plant-based)
Spinach (plant-based)
Green leaves (plant-based)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.