

Grafene

Manchester Food & Drink Festival Sample Menu: 3 courses £23 per person

Starters

Chicken & sweetcorn
consommé, leg, wonton

Torched mackerel
parfait, plum, ponzu

Carrot
cake, olive, caraway

Beef tartare
xo egg, black bean, sesame

Scallops
gem, bacon, peas
(£3 supplement)

Beetroot
goats' curd, hazelnut, gazpacho

Main Courses

Ricotta & lemon gnocchi
courgette, tomato, basil

Bouillabaisse
fresh fish & shellfish, langoustine broth, saffron potatoes

Sweetcorn agnolotti
sauce, pickled, charred, shoots

Pork
cheek, loin, black pudding, hispi, apple

Halibut
cauliflower, sauce grenobloise, crispy chicken skin
(£3 supplement)

Roast fillet of beef
oxtail ravioli, snail bourguignon
(£3 supplement)

Pork Tomahawk chop 300g
served with 1 choice of side dish

Flat Iron steak
served with 1 choice of side dish

Salt aged ribeye 220g 22.00
served with 1 choice of side dish
(£5 supplement)

Salt-aged sirloin 280g 28.00
served with 1 choice of side dish
(£5 supplement)

Desserts

Baked mango cream
coconut, yuzu, coriander, puffed rice

White chocolate & raspberry delice
mint, aero

Strawberry
cream, champagne, lime, meringue

Blueberry parfait
peach, basil, pecan

Dark chocolate mousse
kirsch, yoghurt, cherry sorbet

Rhubarb
ginger, crumble, iced custard