

STEAKS AT



MAMUCIUM

RESTAURANT & BAR

NIBBLES

Local Freshly Baked Breads ^U	4.20
Wholemeal, sourdough, focaccia, rye, Derby Hill farm butter	
Giganti & Nocellara Olives ^U	3.25
Lemon	
Roasted Baby Chorizo	3.75
Romesco sauce, aioli	
Padron Peppers ^U	3.25
Olive oil, lemon	
Mrs Kirkham's Scones	3.75
Mini cheese scones, chutney	

STARTERS

Lancashire Onion Soup	7.95
Lamb braised onions, lamb broth, Lancashire cheese croûte	
Pressed Goosnargh Chicken Terrine	9.00
Leek, tarragon emulsion, prune, rosemary, potato croute	
Authentic Italian Soft Burrata	8.50
Asparagus, rocket, balsamic, rocket, Nduja sourdough crumble	
Charred Asparagus, Sun Blushed Tomato, Artichoke Salad ^U	8.50
Fine herbs, Chardonnay dressing, sour dough croutons	
Lobster Macaroni Cheese	9.50
Lemon and parsley crumb	

The story of a traditional steak night dates back to before pen took to paper, and here at Mamucium, we like to celebrate our heritage in many ways. With steak being a staple of our ever-changing neighbourhood, this king of all meats deserves the spotlight. Our beef is reared and sourced locally before being aged on the bone for 28 days. Our award-winning butcher lives by this process as it increases its flavour profile and overall tastiness. Speak to your server if you have any preferences on how you like your steak or leave it to us, sit back, relax and enjoy a steak experience like no other. P.S. Did you know that back in 1617, King James I loved his meat so much he knighted his favourite cut, so it was always known as 'Sir Loin'?

• BEEF CUTS •

5oz* Beef Rump £8.95

The rump, at the rear of the cattle. Matured so that it is tastier and not too chewy

10oz* Beef Rump £17.95

A double serving of the above

8oz* Hanger Steak £12.95

In the past it was sometimes known as "butcher's steak", because butchers would often keep it for themselves rather than offer it for sale

800g* Tomahawk Steak £49.95

It is the ultimate 'wow-factor' steak. Named because it allegedly resembles the Tomahawk axe
(to share)

Beef Wellington 10oz* Beef Fillet £59.95

with mushroom duxelles and Parma ham, wrapped in puff pastry
(to share)

8oz* Sirloin £18.95

Cut direct from the Tbone the sirloin is the regal cut of all meats, delicious in texture and taste

10oz* Rib Eye Steak £20.95

It is considered a more flavourful cut than other steaks, such as the fillet, due to the muscle being exercised by the animal during its life

5oz* Beef Fillet £22.95

Fillet is classed as one of the most tender pieces of meat, putting itself at the top of all prime cuts.

All our dishes are grilled to order, cooked to your liking and served with baby watercress, wild mushrooms and charred plum vine tomato.

SIDES £3.75 each

• Proper Chips Hand chipped and triple cooked	• Mixed Leaf Salad with Chardonnay dressing	• Tomato & Mini Mozzarella Salad	• Shoestring Fries	• Tender Stem Broccoli & Hispi Cabbage	• Green Beans, Peas & Bacon
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SAUCES £1.50 each

• Bearnaise	• Peppercorn	• Red Wine Jus	• Diane	• Bacon & Blue Cheese
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DESSERTS

Milk Chocolate Torte ^U	7.50	Mamucium Manchester Tart ^U	7.50	Selection of Regional Cheeses ^U	12.95
Salford Roasters coffee cream		Fresh custard tart, homemade raspberry jam, banana crisps, shaved coconut		Artisan crackers, quince, fruit preserve, savoury scone	
Salted Caramel Custard Tart ^U	7.50	Peach Parfait ^U	6.95		
Pecan cream		Amaretti crumb, raspberries			

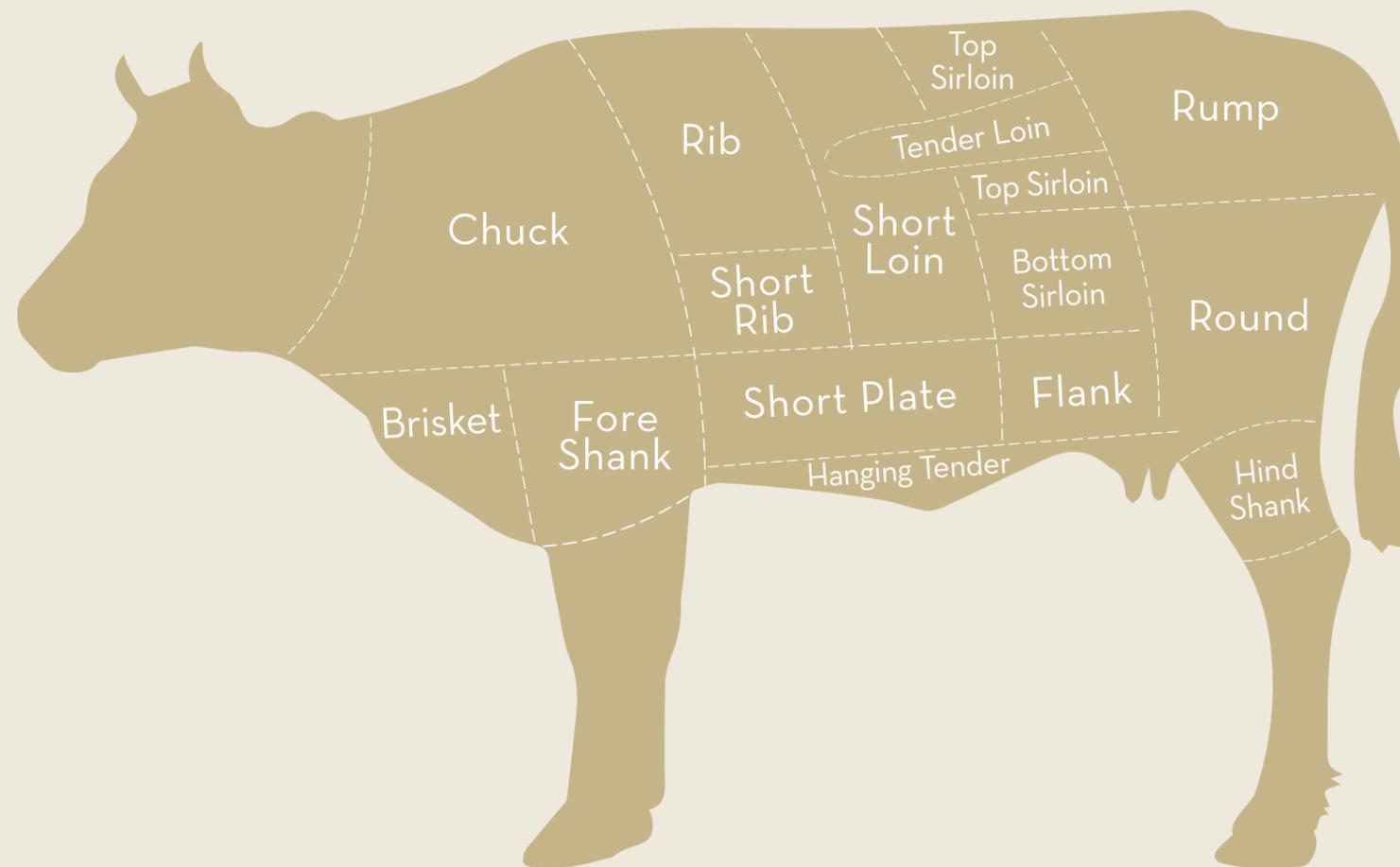
*Approximate uncooked weight. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Prices include VAT. A discretionary service charge of 10% will be added to your bill.

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