

# **Scottish Steakhouse at Macdonald Manchester Hotel & Spa Sample Menu**

## **Starters**

### *Scotch broth soup*

*Hearty slow-cooked lamb broth with root vegetables and  
pearl barley £6*

### *John Ross Jnr smoked fish platter*

*Slices of oak smoked salmon, smooth potted mackerel  
pate and hot kiln roasted Scottish salmon with pickled  
cucumber, citrus crème fraîche and toasted sourdough £9  
| £18*

### *Stornoway black pudding Scotch egg*

*Pickled vegetables and whole grain mustard mayonnaise  
£8*

### *Shetland mussels*

*Steamed with red chilli, lime and coconut milk. Served  
with sourdough bread.*

*Main course size served with skinny fries £8 | £15*

### *Crisp crumbed goat's cheese and pickled heritage beetroot*

*Served with candied walnuts and compressed  
watermelon £8*

### *Smoked baby back ribs*

*Hickory smoked barbecue sauce and coleslaw. Main  
course size served with skinny chips £9 | £17*

### *Skewered tiger prawns*

*Avocado and mango salsa with wasabi mayonnaise £10*

*Scottish Steakhouse superfood salad*  
*White quinoa, roasted butternut squash, caramelised*  
*onion, pumpkin and pomegranate seeds £7 | £13*

**Breads and nibbles**

*Trio of artisan stone-baked breads*  
*Caramelised garlic, balsamic vinegar & extra virgin olive*  
*oil £4*

*Gluten-free rolls*  
*Unsalted butter, extra virgin olive oil and balsamic*  
*vinegar £4*

*Paprika and parmesan popcorn*  
*Warmed paprika and Parmesan cheese popcorn £3*

*Haggis bon bon*  
*Ardbeg whisky and honey dipping sauce £5*

**From the chargrill**

*All our prime cut steaks are 21 day aged Scottish beef.*  
*They are served with grilled beef tomato and flat cap*  
*mushroom. Served with a choice of hand-cut chips or*  
*skinny fries.*

*Butcher's cut and skinny fries*  
*200g steak from the belly of the beast. Gets its name as*  
*the butchers regarded this as the best steak £16*

*Rump (chef's favourite)*  
*220g Rump steak, marinated in chilli and garlic £17*

*Rib eye*

*220g Steak, straight from the centre of the rib £24*

*Sirloin*

*220g Thickly cut from the centre of the loin £24*

*Fillet*

*200g Cut from the centre of the fillet £32*

*Rib of beef on the bone (for 2 to share)*

*850g Rib of beef served with savoy cabbage and bacon, hand-cut chips, tomato, mushroom and a sauce of your choice £65*

*Free-range pork cutlet*

*Ardbeg whisky and maple syrup glaze, colcannon mash and crisp dry-cured bacon £15*

*Prime Scottish beef steakhouse burger*

*100% Scottish ground beef, flame-grilled and served in a soft brioche bun £16*

*Free-range Scottish steakhouse chicken supreme burger*

*Butterflied chicken breast, flame-grilled and served in a soft brioche bun £16*

*Spiced seasonal vegetable burger*

*Chilli spiced vegetable patty with a pesto mayonnaise in a soft brioche bun £14*

**Add**

**Extra toppings £1 each**

*Strathdon blue cheese*

*Mull cheddar cheese*

*Grilled flat cap mushroom*

*Grilled Ayrshire bacon*

*Free-range fried egg*

**Sauces £2 each**

*Red wine jus*

*Peppercorn*

*Strathdon blue cheese*

*Béarnaise*

**Fish**

*Sustainable market catch*

*We will only use the freshest fish available from the market, caught from sustainable species (MVP)*

*Roasted fillet of hake*

*150g Hake, Shetland mussels, warm brown lentil salad and piquillo pepper sauce £15*

*Wild Atlantic halibut fillet*

*140g Halibut, tender young leeks, spinach, potato crisp with a shrimp, wild mushroom and chive butter sauce  
£23*

**Classics**

*Steak and dark ale pie*

*Beef shin slow-braised in dark ale, under a golden pastry*

*crust. Served with cabbage with bacon and horseradish  
mash £13*

*Rigatoni with beef and pork ragu  
Beef and pork braised in red wine and tomato with  
freshly grated Parmesan cheese £13*

*St Mungo's beer-battered haddock and hand-cut chips  
160g Fresh haddock fillet, crushed garden peas and  
chunky tartar sauce £16*

*Free-range corn-fed chicken kiev  
Crumbed chicken filled with melting garlic butter,  
Scottish steakhouse ketchup, hand-cut chips and  
chargrilled ½ corn on the cob £17*

### **Vegetarian**

*Seasonal vegetables, chickpea and almond tagine  
Served on a lemon and fresh herb cous cous £12*

*Pumpkin and parmesan tortellini  
Tossed in a citrus butter with crisp sage leaves and  
toasted pine nuts £12*

### **Sides**

*Hand-cut chips £4*

*Colcannon mash £4*

*Smoked paprika fries £4*

*Beer-battered onion rings £ 4*

*Savoy cabbage with bacon £4*

*Rosemary and garlic roast root vegetables £4*

*Rocket and parmesan salad £4*

*Flat cap mushroom with garlic butter £4*

**Desserts**

*Dark chocolate brownie  
Salted caramel cremeux, morello cherries and Arran  
Dairies vanilla ice cream £6*

*Baked New York cheesecake  
Blood orange sorbet, orange and sesame tuile £6*

*Classic tiramisu  
Classic Italian dessert of whipped mascarpone cream  
with espresso and rum soaked sponge £6*

*Frozen pineapple soufflé  
Blackberry compote £6*

*Plum and ginger crumble  
Caramel custard or vanilla ice cream £6*

*Artisan Scottish cheese board, chutney and oatcakes  
Arran smoked cheddar cheese, Strathdon blue and  
Bonnet cheese £9*

**Ice cream sundae**

*2 Scoops £6*

*3 Scoops £8*

**Choose your ice cream:**

*Chocolate*

*Strawberry*

*Raspberry ripple*

*Vanilla*

*Pistachio*

*Blackcurrant sorbet*

**Choose your topping:**

*Brownie*

*Marshmallow*

*Peanut brittle*

*Crushed meringue*

*Chocolate flake*

*Popping candy*

**Choose your sauce:**

*Hot chocolate*

*Butterscotch*

*Berry compote*

*Whisky custard*

*Salted caramel*

*Raspberry*