



À LA CARTE MENU

WOOD

MANCHESTER

Simon will be on site daily working with his team to create incredible food for everyone who visits WOOD, from Manchester and Beyond...

Simon started cooking when he could 'reach the top of an oven'. His passion began when, at eight years old, he won a competition to be anything for a day and he chose to be a chef. Thirty years later Simon's MasterChef win saw him fulfilling a dream he has had since he was young. The dream continues now with the announcement of Simon's second WOOD Restaurant within the new Hotel Indigo in Chester.

His areas of passion include fine dining, the art of plating, and teaching. His debut cookbook is *At Home with Simon Wood - Fine Dining Made Simple*.





À LA CARTE

STARTER

| | |
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| Wild Mushroom Tortellini Sage Chestnut Truffle | 9.50 |
| 82°C Belly Pork Cider Apple Sage Onion | 9.50 |
| John Dory / Brill / Bream (Availability Dependent) Jersey Royal & Asparagus Terrine Sauce Vin Jaune | 12.00 |
| Ham Egg Chips | 11.50 |
| Lamb Tartare Balsamico di Modena Goats Cheese Tartare Sauce | 10.50 |
| Orkney Scallops Chicken Wing Potters Malt Salty Fingers Hand dived king scallops from the Isle of Orkney, availability is limited | 16.00 |



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MAIN COURSE

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| Assiette of Lamb Bosworth Ash Cheshire New Potato Lavender Honey | 33.00 |
| Osso Bucco Veal Tenderloin Acidulated Baby Plum Tomato Oregano | 32.00 |
| Artichoke Celeriac Apple White Stilton Gnocchi | 18.00 |
| Cheshire Beef Burnt Onion Horseradish Madeira Truffle | 35.00 |
| Pan Roast Monkfish Oxtail Ragu Lardo Yellow Chanterelle Samphire | 29.50 |
| Pan Roast Monkfish Black Trompette Ragu Yellow Chanterelle Samphire | 28.50 |
| Tomahawk to Share Peppercorn Sauce Duo of Sides | 80.00 |



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SIDES

| | |
|---|------|
| Dauphinoise Potato | 6.00 |
| Mashed Potato Jacket Skin Thyme | 4.50 |
| Josper BBQ Hispi Cabbage Cafe De Paris | 5.00 |
| Braised Red Cabbage Pomegranate Molasses Sultana | 4.50 |
| WOOD Waldorf Apple Celery Walnut Grape Frisee | 4.00 |

If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.



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DESSERT

Honeycrisp Apple | White Chocolate Crumble | Toffee 9.00

Blackberry & Elderflower 9.00
Freshly baked to order by our pastry team, please allow up to 20 minutes

Black Forest Gateau 10.00

Milk & Cookies 7.50

Citrus Tutti-frutti 7.50
50p from the sale of this dessert goes directly to the charity Hospitality Action



Cheese | Chutney | Rye Bread 15.00

