



## À LA CARTE MENU

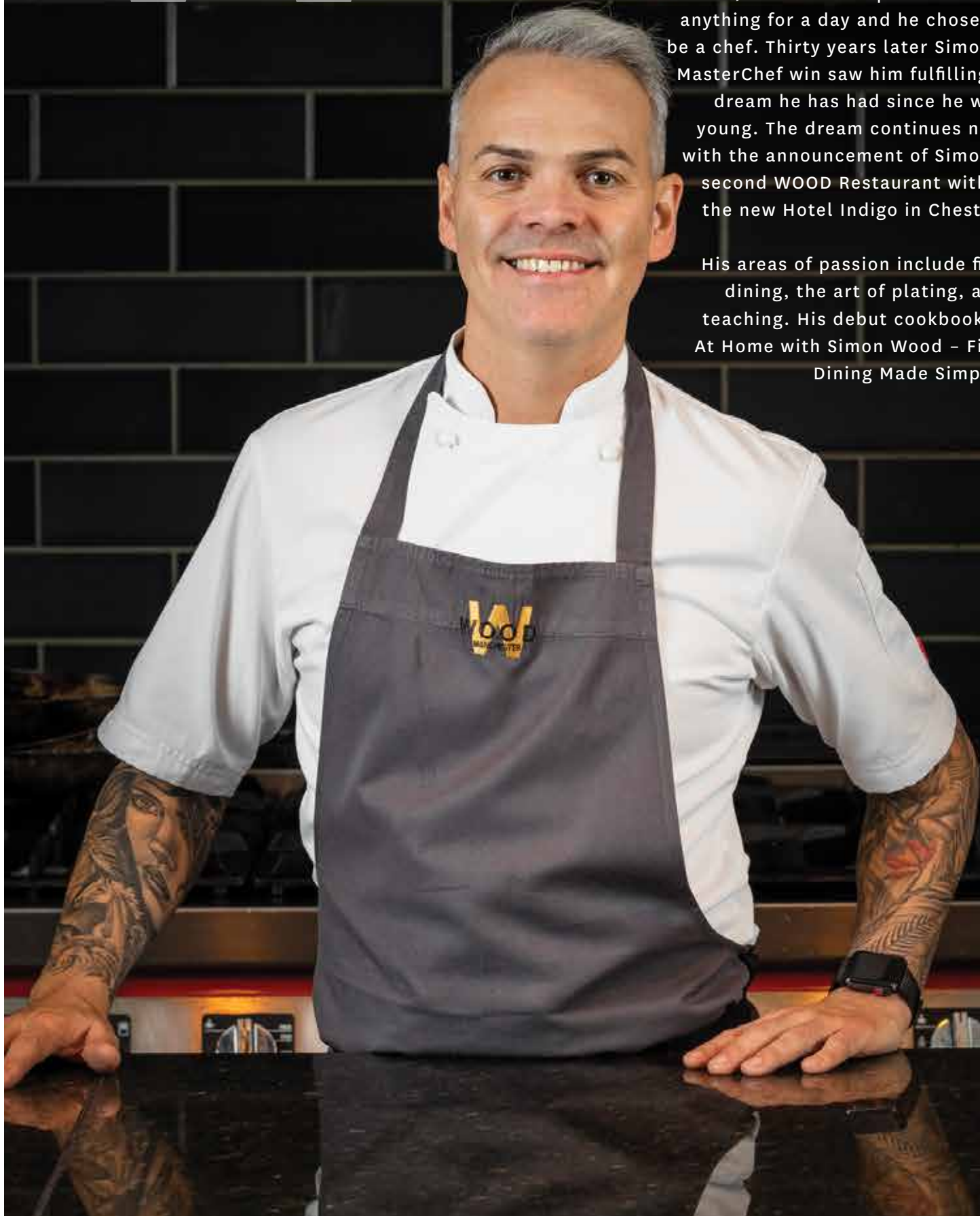
# WOOD

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*.





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### STARTER

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Wild Mushroom Raviolo   Sage   Chestnut   Pangrattato	9.50
82°C Belly Pork   Cider   Apple   Sage   Onion	10.00
Mackerel   Beetroot   Goat's Curd   Orange   Watercress	9.50
Cheshire Short Rib   Seven Brothers Stout   Truffle	11.50
Rabbit   Carrot   Parma Ham   Prune	9.50
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   Jersey Royal   Lavender Honey	32.00
Anjou Squab   Bacon Butty Bread Sauce   Radicchio   Thyme	26.00
Jacket Potato   Morels   White Asparagus   Black Truffle	18.00
Cheshire Beef   Burnt Onion   Horseradish   Madeira   Truffle	35.00
Monkfish   Wye Valley Asparagus   Wild Nettle   White Beetroot	29.50
Tomahawk to Share   Peppercorn Sauce   Duo of Sides	80.00



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### SIDES

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Creamed Potatoes	4.00
Jersey Royals with Abernethy Butter	4.50
Fine Beans & Wild Nettle Salsa Verde	4.50
Waldorf Salad	4.50

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

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Honeycrisp Apple | White Chocolate Crumble | Toffee 9.00

Yorkshire Rhubarb & Custard 8.00  
Freshly baked to order by our pastry team, please allow up to 20 minutes

Chocolate | Espresso | Salted Caramel 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 | Pumpernickel Croute 15.00

