

# Carrington Grill

## À La Carte

### STARTERS

#### Whipped Goats Cheese (V) - £13

Pistachio & chive crumb, pickled beetroot, honey roasted fig

#### Selection of Gails Bakery Breads(V) - £6.50

Sun blushed tomato butter, olive oil & aged balsamic

#### Parsnip & Jerusalem Artichoke Veloute (V) - £9.00

Parsnip Crisps, truffle oil, filo cheese twist

#### Grilled Tiger Prawns - £16

Garlic butter, romesco sauce, toasted flaked almonds

#### Manchester Smoked Salmon - £14.00

Pickled cucumber & fennel salad, horseradish crème fraiche, lemon gin & dijon dressing

#### Chicken Liver Pate - £13.00

Spiced plum & orange chutney, toasted brioche

#### Blacksticks Blue twice-baked Cheese Soufflé (V) - £13.50

crispy leek & chive butter sauce

#### Lobster Macaroni Cheese - £15.00

lemon & herb pangritata

#### Native Oysters - Pair / Half a Dozen - £7.00/ £21.00

Over crushed ice, tabasco, lemon & pickled shallot

### SALADS

#### Buratta (V) - £14.00

heritage tomatoes, truffle, honey & balsamic pearls

#### Chicken Caesar Salad - £18.5

caesar dressing, toasted sourdough croutons, parmesan, anchovy fillets

#### Wellness Bowl (VE) - £15.00

Quinoa, cherry toms, radish, pomegranate, avocado, cucumber, mixed leaves & toasted seeds

#### Cumin Roasted Butternut Squash (VE) - £14.00

Roasted spiced chickpeas, baby gem, coconut yogurt dressing, toasted pumpkin seeds

### FISH

#### Pan Fried Sea Bream - £30.00

Mussels, lobster chowder, spinach, samphire & pomme puree

#### Market fish of the Day - £ Market Price

Our chefs daily creation using the freshest of fish.

#### Supreme of Cod - £30.00

Curry butter, dhal, coconut & coriander riata, crispy onions

### MAINS

#### Cannon of Cheshire Texel Lamb - £33.00

Lamb shoulder bonbon, carrot, butter savoy cabbage, redcurrant jus

#### Herb Fed Chicken Breast - £27.00

Dauphinoise potatoes, butternut squash puree, kale, red wine jus

#### Glazed Duck Breast - £30.00

Smoked pancetta, chestnuts, creamed brussels sprouts, garlic & rosemary potato, red currant jus

### PASTA

#### Slow Cooked Beef Ragu - £19.00

Mafalde pasta, pecorino

#### Roasted Butternut Ravioli (V) - £19.00

Spinach & sage cream, pangritata

#### King Prawn Rigatoni - £21.00

Spicy tomato fondue

### STEAKS & BURGERS

Our 28 day matured steaks are traditionally dry aged and sourced from local award winning butcher W.H Frost of Chorlton. Steaks are served with confit cherry vine tomatoes and watercress.

#### 10oz Beef Fillet Wellington to Share - £80.00

With red wine jus (Please allow up to 45 minutes)

#### 8oz Grass-fed Sirloin - £36.50

#### 10oz Ribeye - £38.50

#### Add a sauce - £3

Red wine jus    Peppercorn Sauce    Chipotle Abernathy Butter    Chimichurri Sauce

#### 6oz Chuck Steak Beef Burger - £21.50

aged cheddar, crisp lettuce, hand cut fries.

#### Grilled Tuna Steak - £32.00

Pak choi, tender stem broccoli & green bean stir fry, sesame & soy dressing

### SIDES

All sides £5.00 each

Sauteed Paris Brown  
Mushrooms with  
Spinach

Heritage tomato, onion  
& rocket

Masseys Farm thin cut  
fries

Garlic & Rosemary  
roasted parmentier

Gem salad, Roquefort  
dressing & crispy ham

Macaroni cheese  
maccaroni cheese  
pagritata

Maple roasted root  
vegetables

Savoy cabbage, market  
greens with herb  
butter