

## TO START

Clam chowder soup	£6.00
Our kitchen's daily soup	£5.50
West coast mussels parsley wine, shallots	£7.50
Ham hock terrine piccalilli relish	£6.50
Whitby crab cakes tartare sauce	£9.50
Grilled king tiger prawns garlic butter	£11.50
Potted mackerel lemon mayonnaise, buttered toast	£8.50
Hot smoked salmon potato salad, mustard dressing	£9.50

## SALADS & PASTA

Caesar salad romaine lettuce, parmesan, croutons, caesar dressing	£9.00
Grilled chicken	£12.00
Grilled tuna	£14.50
Grilled prawns	£14.50
Warm goats cheese salad sweet pickled beetroot	£11.50
Baby gem salad blue cheese, pears	£9.00
Rigatoni pasta, garlic sausage, wild mushrooms	£13.50
Pappardelle pasta cream cheese, leeks, walnuts	£13.50

## MAIN COURSES

Slow cooked pork belly haricot beans, mash	£15.50
Crumbed chicken leg black pudding, apple, bacon	£15.50
Fish pie, cheddar mash crust	£14.50
Beer battered cod fillet mushy peas, chips	£15.50
Calves liver, sage mash, bacon, onions	£15.50
Club sandwich	£12.00

## FROM THE GRILL

Hereford rib eye steak 10oz	£25.50
Sirloin steak 8oz	£23.50
Rib-eye steak 12oz on the bone	£21.50
Flat iron steak 8oz	£17.50
Scottish Highland lamb rump steak rosemary, garlic	£21.50
Gloucestershire 'Old Spot', pork cutlet 10oz	£18.50
Marriott burger 8oz beef pattie, bacon, cheese, salad, house fries	£12.50
Grilled Lemon Sole capers, prawns, brown butter	£18.00
Catch of the day	£££

\* weights shown are approximate before cooking

## SIDES

Thick cut chips	£3.50
Baked potato	£3.50
Mash	£3.50
Boiled potatoes, parsley butter	£3.50
Buttered curly kale	£3.50
Crumbed onion rings	£3.50

## DESSERTS

Bread and butter pudding nutmeg, sultanas, custard sauce	£6.50
Knickerbocker glory	£6.50
Bramley apple crumble vanilla ice cream	£6.50
Sliced fresh fruit whipped cream	£6.50
Ice creams and sorbets	£5.00
Warm chocolate fudge cake	£6.50
British cheeses Cider and pear chutney	£10.50



If you are concerned about food allergies, e.g. nuts, you are invited to speak to one of our team members for assistance when selecting menu items. Prices are inclusive of VAT, gratuities are discretionary. 20/12/11

**Marriott.**  
**MANCHESTER**  
**VICTORIA & ALBERT HOTEL**

**WHITE WINE**

<b>CRISP REFRESHING WHITES</b>	175ml	Bottle
<b>Montemarino Pinot Grigio - Italy 2009/10</b>	£5.60	£22.50
A firm favourite from Verona, Refreshing pear and citrus notes		
<b>Chablis "Gloire de Chablis" J. Moreau &amp; Fils - France 2009/10</b>		£41.00
A benchmark Chablis. Classic elegance and mouth-watering mineral flavours.		
<b>Cullian View Chenin Blanc - South Africa 2010/11</b>	£5.30	£21.00
South Africa's star grape. You may find apple, nut and citrus flavours.		
<b>LIVELY INTENSE WHITES</b>		
<b>Mill Cellars Chardonnay South Eastern Australia 2010/11</b>	£6.00	£23.50
A lovely rounded wine showing peach and lime flavours.		
<b>Macon Villages, Louis Jadot - France 2009/10</b>		£39.75
Concentrated wine from old vines, also clean and apple.		
<b>L'Aristocratico Pinot Grigio, Ca' Montini - Italy 2009/10</b>		£33.75
More full bodied than most - a wine which is also elegant, intense and classy.		
<b>AROMATIC VIBRANT WHITES</b>		
<b>Errazuriz Sauvignon Blanc, Casablanca - Chile 2010/11</b>	£7.65	£30.50
A lively passion fruit scented wine from an ancient estate.		
<b>Domaine de la Baume Viognier, Cuvee Elizabeth - France 2010/11</b>		£37.50
This grape shows rounded apricot fruit flavours.		
<b>Vidal Estate Sauvignon Blanc Marlborough - New Zealand 2010/11</b>		£34.75
From the best area in the world for Sauvignon. Classic gooseberry fruit.		
<b>Kells Edge Riesling / Gewurztraminer SE Australia 2010/11</b>		£21.50
Medium dry in style with flavours of lime, lychee and a hint of sweetness.		
<b>DEEP RICH WHITES</b>	175 ml	Bottle
<b>Robert Mondavi Twin Oaks Chardonnay - California 2009/10</b>		£30.50
Mondavi pioneered California wine. Creamy flavours of peach.		
<b>Louis Eschenauer Chardonnay, Pays d'Oc - France 2009/10</b>	£6.00	£24.00
Supple yet fresh with just a hint of oak and deliciously ripe fruit.		
<b>Veramonte Chardonnay Reserva Casablanca - Chile 2008/9</b>		£28.00
Cool climate fruit and spicy french oak elegantly combine in this wonderful wine.		

**ROSE WINE**

<b>Montemarino Pinot Grigio Blush - Veneto, Italy 2009/10</b>	£6.20	£24.50
A pale pink, medium style rosé with soft strawberry fruit flavours.		
<b>Louis Eschenauer Cinsault Rosé, Pays d'Oc - France 2010/11</b>		£24.50
Dry stylish Languedoc rosé lifted by elegant red berry and spice notes.		

**DESSERT WINE**

<b>Late Harvest Sauvignon Blanc, Concha Y Toro - Chile 2006/7 37.5cl</b>		£21.00
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**RED WINE**

<b>LIGHT FRUITY REDS</b>	175ml	Bottle
<b>Munro Pinot Noir - Veneto, Italy 2009/10</b>		£24.00
Pinot Noir shines in lighter style reds. Silky with flavours of wild strawberry		
<b>Luis Felipe Edwards Reserva Pinot Noir, Curico - Chile 2009/10</b>	£6.50	£25.50
Very impressive wine from a family estate. Enticing mulberry and oak flavours.		
<b>Bourgogne Pinot Noir "Couvent des Jacobins" Louis Jadot - France 2007/8</b>		£47.50
<b>Marchesini Cabernet, Veneto - Italy 2009/10</b>	£5.40	£21.50
Delicate style of Cabernet with warm redcurrant fruit and hints of cherry.		
<b>JUICY ROUNDED REDS</b>		
<b>Faustino VII Rioja Tinto - Rioja Spain 2008/9</b>		£33.50
Ever popular wine from Spain's Rioja district. Warm fruit and earthy notes		
<b>Errazuriz Merlot, Curico - Chile 2009/10</b>		£29.50
A velvety, fruity oaked wine from Chile's premier family-run wine estate.		
<b>Mill Cellars Shiraz - South Eastern Australia 2009/10</b>	£6.20	£24.50
Bursting with juicy, peppery fruit, so vibrant and easy to drink.		
<b>Kleine Zaize Pinotage, Stellenbosch - South Africa 2009/10</b>		£28.50
South Africa's own grape, which oozes with charm and smoky fruit.		
<b>SMOOTH SPICY REDS</b>		
<b>Veramonte Reserva Cabernet Sauvignon, Maipo - Chile 2008/9</b>		£29.50
Vermonte's low yielding vineyards produces a heady mix of cassis and herbs.		
<b>Ravenswood Lodi County Old Vine Zinfandel - California 2008/9</b>		£39.50
"No Wimpy Wines" is Ravenswood motto. Deep vanilla notes add complexity.		
<b>Raimat Tempranillo - Costers del Segre, Spain 2007/8</b>	£7.60	£30.50
Australian wine maker Mark Nairn uses Tempranillo in this oaky masterpiece. Polished and long.		
<b>Domaine de la Baume Syrah "La Jeunesse", Pays d'Oc - France 2010/11</b>		£31.00
<b>FULL MELLOW REDS</b>		
<b>Robert Mondavi Twin Oaks Cabernet Sauvignon - California 2009/10</b>		£32.50
Mellow and warm, with very ripe berry fruit flavours, full but not too rich		
<b>Château Lamothe-Cissac Cru Bourgeois - Haut Médoc, France 2004/5</b>		£45.75
Fine Bordeaux from this respected Château. Cedarwood and cassis tannins		
<b>Etchart Privado Malbec, Valle de Cafayte - Argentina 2010/11</b>		£30.00
<b>Louis Eschenauer Merlot, Pays d'Oc - France 2010/11</b>	£6.25	£25.00
Supple and mellow with perfumed blackcurrant and cocoa aromas.		

**SPARKLING**

<b>Codorniu Clásico 1872 Brut, Cava - Spain NV</b>		£31.75
The oldest Cava house in existence brings us a pleasantly soft, fresh fizz.		
<b>Prosecco Extra Dry, Fantinel - Italy NV</b>		£39.50
From renowned producer Fantine, this Prosecco is elegant and deep flavoured.		

**CHAMPAGNE**

<b>Piper-Heidsieck Brut NV</b>		£65.00
Multi-award winning Champagne, rich and full flavoured yet very fresh.		
<b>Piper-Heidsieck Brut NV - 37.5cl</b>		£36.75
<b>Lanson Brut Rosé Label NV</b>		£72.00
Aromas of honey, flowers and fresh berries with a vibrant and elegant palate.		
<b>Dom Perignon Brut Vintage 2000/2</b>		£120.00
A legendary Champagne of outstanding quality and depth. Supremely elegant.		
<b>Moët &amp; Chandon Brut Imperial NV</b>		£77.00
Fresh and lively with an underlying biscuity flavour.		
<b>Veuve Clicquot Yellow Label Brut NV</b>		£79.00
Mature biscuity style, deep Pinot flavours balanced by crisp citrus notes.		

