



À LA CARTE MENU

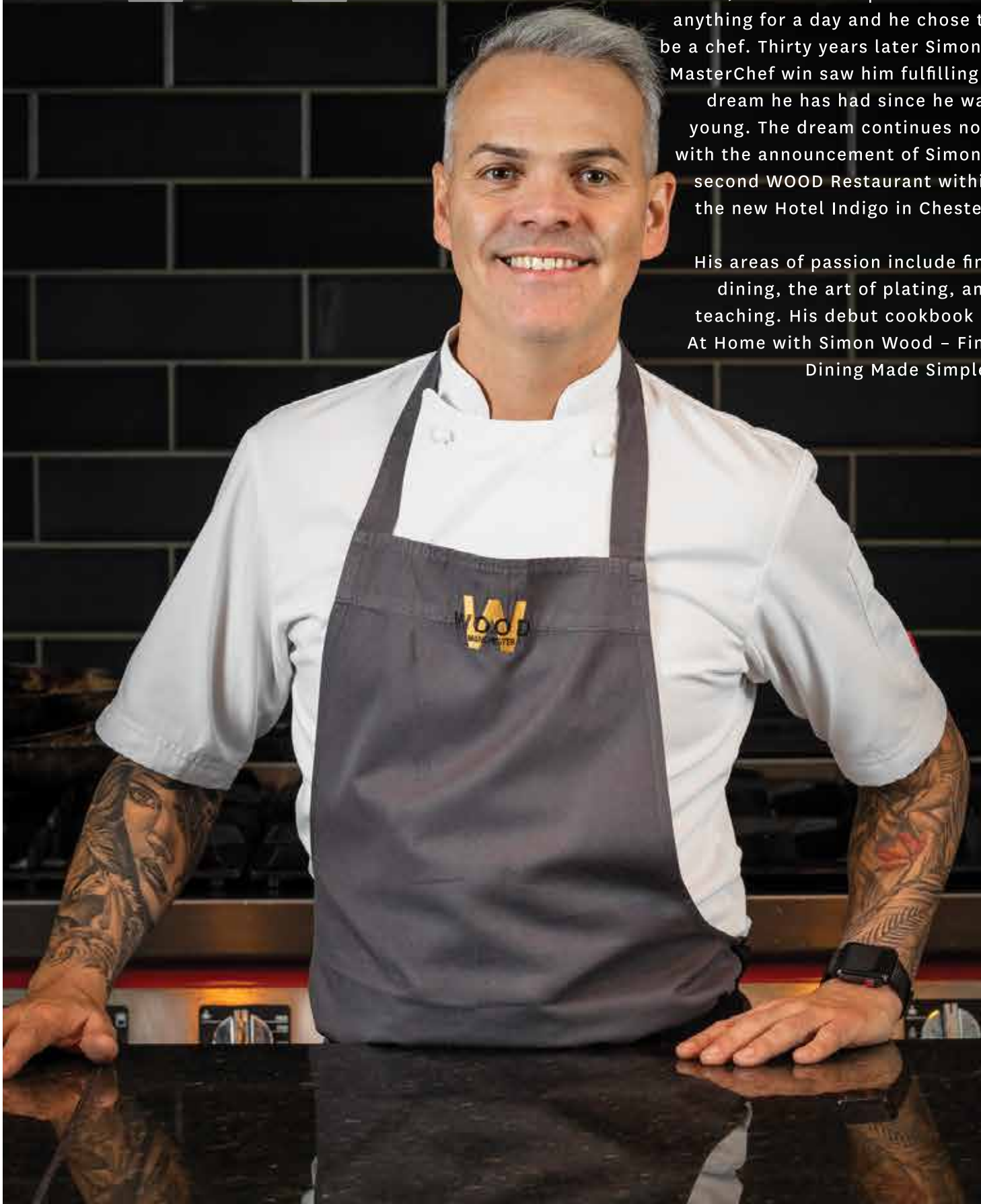
WOOD

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

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
Wood Pigeon Fig Endive Pancetta	9.50
Orkney Scallops Chicken Wing Potters Malt Salty Fingers Hand dived king scallops from the Isle of Orkney, availability is limited	16.00



WOOD Manchester

Jack Rosenthal Street, First Street, Manchester, M15 4RA.



À LA CARTE

MAIN COURSE

Highland Venison Blackberry Parsnip Haggis Vanilla	32.00
Goosnargh Duck Pak Choi Plum Cashew Sesame	26.00
Celeriac Artichoke Black Truffle Pear Chestnut	18.00
Cheshire Beef Burnt Onion Horseradish Madeira Truffle	35.00
Halibut Borlotti Clam Mussel Lardo	29.50
Tomahawk to Share Peppercorn Sauce Duo of Sides	80.00



WOOD Manchester

Jack Rosenthal Street, First Street, Manchester, M15 4RA.



À LA CARTE

SIDES

Creamed Potatoes	4.00
Baby Jacket Potatoes	4.50
Roasted Roots	4.50
Savoy Cabbage & Bacon	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.



WOOD Manchester

Jack Rosenthal Street, First Street, Manchester, M15 4RA.



À LA CARTE

DESSERT

Apple | Winter Candy | Cinnamon Crumble | Toffee 9.00

Black Cherry | Pistachio | Tonka Bean 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

