



Can we tempt you?

*Laissez vous tenter...*

**MERCURE**

MANCHESTER NORTON GRANGE  
HOTEL & SPA

## BRUNCH

Served between 9:30am-12pm.  
All are available to take away.

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Toast and Preserves (V, B)	£3.50
Filled Bap (B) <i>Choose from sausage, egg or bacon</i>	£4.50
Breakfast Basket (V) <i>Toast, mini croissant, mini pain au chocolat and jam</i>	£4.50

## LUNCH MENU

Served from 12 pm

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Soup of the Day (B, K, V, VE, 24/7) <i>Chef's special home-made seasonal soup of the day served with warm crusty bread roll and vegetable spread / butter</i>	£6.00
Garlic Bread (V, K) <i>Plain</i>	£4.00
<i>With mature Cheddar</i>	£5.00
Creamy Garlic Mushrooms (V) <i>Served on open crusty ciabatta</i>	£6.50
Southern Fried Chicken (K) <i>With smoked barbecue dipping sauce</i>	£6.50
Chicken Liver and Cognac Pâté <i>Served with chutney and glazed brioche loaf</i>	£7.50
Salt and Pepper Calamari (21) <i>Served with tartare sauce</i>	£8.00
Loaded Fries (K, GF) <i>Skinny fries, parmesan, crispy bacon and baconnaise</i>	£6.50
Sandwiches Cold (24/7) <i>All served on with white or brown bloomer, leaf salad and skinny fries</i>	£9.50
Egg Mayonnaise and Chive (V) <i>Served with watercress</i>	
Ham, Mayonnaise and Cos Lettuce	
Coronation Chicken <i>With baby plum tomato</i>	
Parmesan Tuna Mayonnaise <i>With spring onion</i>	
Falafel, Hummus and Rocket (VE)	
Hot Brioche Buns <i>All served on with coleslaw, leaf salad and skinny fries</i>	£14.00
Southern Fried Chicken, Cos Lettuce and Guacamole	
Barbecue Pulled Pork	
Artichoke, Spinach, Peppers and Salsa (V)	
Classic BLT	

## PIZZAS

All served on a 12" pizza base, tomato and herb sauce with mozzarella

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Four Cheese (V, 24/7) <i>Stuffed crust</i>	£15.00
Garlic Filled Vegan Pepperoni (VE, 24/7) <i>Red onions, vegan pepperoni, dairy free mozzarella</i>	£15.00
Pepperoni (24/7)	£15.00
Magnificent Meat Feast (24/7)	£15.00
Salt & Pepper Chicken (24/7)	£15.00

## DINNER MENU

Served from 5.00 pm to 10.00pm - Last Orders at 9.45pm

### SMALL PLATES

£8.00 each or three for £20.00

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Creamy Garlic Mussels (21) <i>With dipping bread</i>	
Cajun Spiced Chicken Wings (GF) <i>Lemon chilli glaze</i>	
Salad of Smoked Organic Chicken (O) <i>Celeriac remoulade raisin gel</i>	
Ham Hock Terrine <i>With chutney and croute</i>	
Tartlet of Stilton Blue Cheese and Caramelised Onion (V) <i>Sun blushed tomato pesto, balsamic endive</i>	
Salad of Beetroot (V, GF) <i>Pickled walnuts, whipped Feta cheese</i>	

### VEGAN SMALL PLATES

Vegan Crispy Jackfruit Wings (VE) <i>Mango chutney, micro herbs</i>	
Mint Falafel (VE) <i>With hummus and pitta bread</i>	

## SALADS

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Cob Salad (GF) <i>With chicken, boiled egg, bacon, guacamole, cherry tomatoes, chive oil</i>	£16.00
Mediterranean Couscous Salad (V) <i>With a fresh lemon herb dressing, tossed with colourful vegetables, Feta cheese, olives and garbanzo beans</i>	£12.50
Classic Chicken Caesar (O) <i>Charred organic chicken, Caesar dressing, croutons, grated parmesan and cos lettuce</i>	£14.50

## MAINS



<b>“Sustainable” Fish of the Day (21, GF, B, O)</b>	<b>£19.00</b>
<i>With fondant potato, tenderstem broccoli, poached egg and saffron cream sauce</i>	
<b>Beer-Battered Fish and Chips (B, 21)</b>	<b>£17.50</b>
<i>Mushy peas, tartare sauce, lemon</i>	
 <b>Jack Woods of Manchester Rosemary and Merlot Slow Braised Lamb Shank (L, GF)</b>	<b>£27.00</b>
<i>With champ mash and panache vegetable and gravy (£5.00 supplement in case of prepaid dinner)</i>	
 <b>Crispy Pork Belly (L, GF)</b>	<b>£25.00</b>
<i>Served with fondant potato with chantenay carrots apple cider jus and crackling (£5.00 supplement in case of prepaid dinner)</i>	
<b>Organic Corn Fed Chicken with Gratin Potatoes, (O, GF)</b>	<b>£18.00</b>
<i>Chantenay carrots with cream leek ragout</i>	
<b>Nasi Goreng <i>Our Recommendation</i></b>	<b>£18.00</b>
<i>Indonesian fried rice, baby prawns, grilled chicken, fried egg</i>	
 <b>Lamb Rogan Josh (L)</b>	<b>£18.00</b>
<i>With naan, rice, poppadom and mango chutney</i>	
 <b>Pennine 4oz Twin Steak Burger (L, B)</b>	<b>£18.00</b>
<i>Brioche bun, skinny fries, salad and baconnise</i>	
<b>Cajun Chicken Burger</b>	<b>£17.00</b>
<i>Cajun marinated chicken supreme, brioche bun, skinny fries, salad and mayonnaise</i>	
<i>Double up the burger for £4.00</i>	

### VEGAN MAIN COURSES

<b>Miami Vegan Louisiana Chick'n Burger (V, VE)</b>	<b>£15.50</b>
<i>Toasted vegan brioche bun, fresh salad and tomato salsa</i>	
<i>Double up the burger for £3.50</i>	
<b>Vegan Beetroot Wellington (V, VE)</b>	<b>£16.00</b>
<i>Served on a bed of pea puree with roast vegetables</i>	
<b>Vegan Fried Rice (VE)</b>	<b>£15.00</b>
<i>Stir fried vegetables with irregular meat free chicken pieces, basmati rice and Teriyaki dressing</i>	

### GRILL WITH A THRILL

*All served with twice cooked fat chips, grilled tomato, mushrooms, tenderstem broccoli and rocket salad*

 <b>8oz Sirloin Steak (GF, B, L)</b>	<b>£27.00</b>
<i>(£5.00 supplement in case of prepaid dinner)</i>	
 <b>8oz Medallion of Pork Loin (GF, B, L)</b>	<b>£24.00</b>
<i>(£5.00 supplement in case of prepaid dinner)</i>	
<b>8oz Garlic and Rosemary Butterfly Organic Chicken Fillet (O, GF)</b>	<b>£17.00</b>
<b>6oz Chimichurri Salmon Steak (21)</b>	<b>£19.00</b>

### SAUCES £2.00

*Peppercorn, red wine and rosemary, garlic herb butter, blue cheese*

## SIDES

<b>Skinny Fries (V)</b>	<b>£4.00</b>
<b>Twice Cooked Fat Chips (V, VE)</b>	<b>£4.00</b>
<b>Beer Battered Onion Rings (V)</b>	<b>£4.00</b>
<b>House Salad (V, VE, GF)</b>	<b>£4.00</b>
<i>With balsamic glaze</i>	
<b>Garlic Ciabatta Bread (V)</b>	<b>£4.00</b>
<b>Garlic Ciabatta Bread (V)</b>	<b>£5.00</b>
<i>With mature Cheddar</i>	
<b>Tenderstem Broccoli (V, GF)</b>	<b>£4.00</b>
<i>With garlic herb butter</i>	
<b>Honey Roasted Chantenay Carrots (V, GF)</b>	<b>£4.00</b>

## DESSERTS

<b>Tiramisu Teardrop (V)</b>	<b>£7.50</b>
<i>Espresso syrup, pistachio ice cream</i>	
<b>Crème Brulee Cheesecake (V)</b>	<b>£7.50</b>
<i>Forest berry compote, Chambord chantilly</i>	
<b>Sticky Toffee Pudding (V, B, GF)</b>	<b>£7.50</b>
<i>With vanilla custard</i>	
<b>Chocolate Fondant</b>	<b>£7.50</b>
<i>With vanilla ice cream</i>	
 <b>Selection of English Cheese and Artisan Biscuits (B, L)</b>	<b>£9.50</b>
<i>House chutney, celery, grapes</i>	
<b>Selection of Premium Ice Cream (GF)</b>	<b>£6.00</b>
<i>Vanilla pod, chocolate, strawberry</i>	

### VEGAN DESSERTS

*All vegan desserts served with fiancée of fruit coulis and vegan coconut ice cream*

<b>Vegan Treacle Tart (VE, B)</b>	<b>£7.50</b>
<b>Vegan Salted Caramel Millionaire Sponge Cake (VE)</b>	<b>£7.50</b>
<b>Vegan Chocolate &amp; Orange Cake (VE)</b>	<b>£7.50</b>

(B) - Traditional British dishes  
 (K) Under-12s eat half-price (small portions available)  
 (V) Suitable for vegetarians (VE) Suitable for vegans  
 (GF) Gluten-free (L) Local Produce  
 (21) Planet 21 balanced diets & sustainable produce  
 (24/7) Available all day and night (O) - Organic Produce

## Planet 21

Mercure is part of AccorHotels, who have been committed to redefining boundaries for many years. The Planet 21 programme demonstrates the group's ambitious goals for 2022, based around four strategic priorities: involve its customers, work with local communities, work with its employees and innovate with its partners. Two key issues to tackle will be food and buildings.

### Plant for the planet

We ask our customers to reuse their towels. Savings made on and energy ~~are used~~ to fund tree planting. One tree is planted every minute.

### Eco design

Mercure offers eco-designed beds made from wood sourced from sustainably managed forests (FSC certified), as well as bedspreads and pillowcases made from recycled bottles. Eco-certified soap, shower gel and shampoo is available in our rooms. Also, environmentally friendly, eco-certified cleaning products.

### Sexual exploitation of children

For many years, all of AccorHotels' brands have been committed to the fight against the sexual exploitation of children. Our teams are devoted to fighting against this evil and encourage their customers to do the same

### Healthy and sustainable food

The group is committed to offering healthy, balanced and high-quality food. We use products grown in our kitchen gardens, local products, etc. We are also committed to reducing food waste and banning the use of overfished species in our restaurants.



Locally produced  
Locally sourced  
Locally anchored  
from our region, to you

Immerse yourself in the flavours  
that define our hotel



If you suffer from a food related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared

All prices in GBP include current VAT and service.

Please note that all items are available for room service delivery: a £5 tray charge will be added to your bill.