

THE STREET



IN THIS EDITION

Made in Manchester Crossword



Craft Bar feature drink "The Old Smokey"



Why Rotisserie? A note from Head Chef Stuart & the Embassy Bus Project



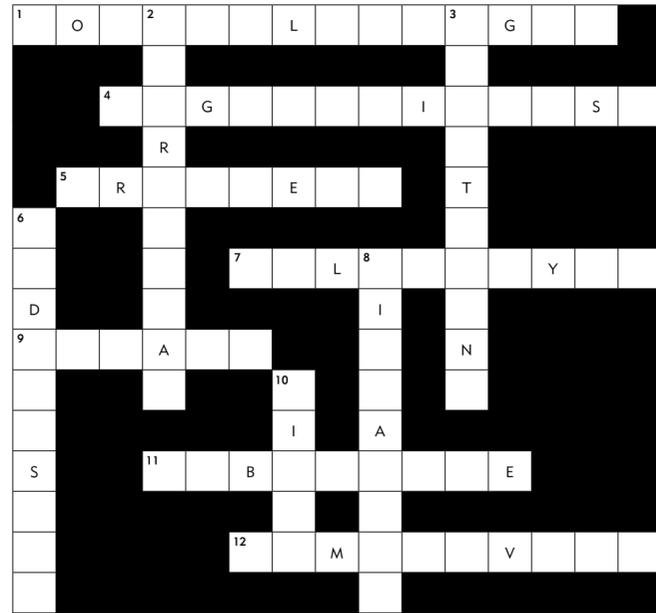
Look out for our new rotisserie dishes



EAT WITH YOUR EYES... SCAN THIS QR CODE WITH YOUR SMART PHONE TO TANTALISE YOUR TASTE BUDS.

THE NEWS

MADE IN MANCHESTER



ACROSS

- Back in 1988, competitive football was first devised by William McGregor, who decreed that the best teams in the nation should play each other twice a year, once at home and once away. (8, 6)
- This concept was formed in Manchester City Centre by William Cowherd in 1815, based on a religious view that God did not want man to eat meat. (13)
- In 2004 two researchers at the University of Manchester isolated the thinnest material known to man. (8)
- Frederick, a local engineer, met Charles, a wealthy London playboy, at London Road station in 1904. They soon formed a business, making luxury cars in Hulme, two miles away. (5, 5)
- Running through the centre of Manchester is the very first artificial waterway in Britain. Prior to the railways, the network was key to importing and exporting goods, assuring Manchester's role as a forerunner in the industrial revolution. (6)
- A watercraft capable of independent operation underwater. (10)
- This became available to women due to the British Suffragette movement in the early 20th century. (6, 4)

DOWN

- The very first line opened in 1830, operating from Manchester to Liverpool. (3, 7)
- A statue in memory of this man is at Sackville Park, who developed the machine which broke the German Enigma code and effectively won the war. (4, 6)
- A term coined to describe a period of music scene in the late 80s and early 90s. (9)
- A curated collection of information and resources, selected by experts and made accessible
- Invented in Manchester by a man named John Nichols, who wanted to create a health drink that could be an alternative to alcohol. (5)



THE OLD SMOKEY

This edition's featured drink from the Store Street Craft Bar is the classic Old Smokey. The perfect mix of Monkey Shoulder, Grand Mariner, Drambuie, Maple Syrup & orange bitters smoked with cinnamon bark, sealed and ready to pour over ice.

Timeless amber blends a hint of orange and a unique Smokey flavour.



WATCH THE MASTER AT WORK... SCAN THIS QR CODE WITH YOUR SMART PHONE TO SEE IT FROM BOTTLE TO COCKTAIL.

WHY ROTISSERIE? A NOTE FROM HEAD CHEF, STUART



At our Store Street eateries we favour the classic method of cooking and roasting our meats. Dating back centuries the French mastered the art of Rotisserie cookery, rotating cuts of meat evenly over a fire. The ovens we use, whilst modern in design, deliver the same great taste and flavour. Rotating the meat during cooking allows the meat to self-baste ensuring it stays moist and succulent.

The quality of our meat is just as important. We source only the very best poultry and meats for our Rotisserie dishes such as the Goosnargh Chicken produced by Johnson & Swarbrick. A family operated business whose motto is "a happy bird is a tasty bird." Their famous corn-fed Goosnargh chickens are praised by chefs across the country and the quality of their poultry is second to none.

For this menu we have some additions to our range of Rotisserie style dishes. The Rotisserie Potatoes are slow cooked under the spit, gently roasting to take on a unique meat flavour. For those unsure of which Rotisserie meat to choose we have the Rotisserie Meat Platter bringing together succulent cuts of Pork Belly, Goosnargh Chicken and Lamb.

We are also proud to introduce our partnership with the Manchester Embassy Bus Project. We will be donating 50p for every Rotisserie meat dish we sell to support this great local charity. The Embassy Bus is a converted concert tour bus that provides a safe place to stay for 14 people at any one time. They support not only finding long term accommodation and employment but also help in accessing simple things needed to rebuild lives. Helping those that want to be helped, restoration starts with rest.



FOOD MENU

AVAILABLE FROM 12 NOON

STORE STREET EXCHANGE

FOR THE TABLE - 4.50 EACH

Marinated Olives (ve)

Store Street Artisan Breads (v)

Honey & Soy Glazed Sausages

STARTERS

Store street rotisserie chicken & sweetcorn soup <i>*Available without chicken upon request</i>	5.95
Bury black pudding & apple sausage roll, stokes brown sauce	5.95
Smoked haddock & Gruyère croquettes	5.95
Calamari, lemon aioli	6.95
Buffalo chicken wings	6.95
Spicy cauliflower bites, Buffalo sauce (ve)	5.95
Halloumi fries, tarragon mayo (v)	6.95

ROTISSERIE & MEAT

Specially selected meats, slow cooked on the rotisserie spit for a succulent and fuller flavour.

**All rotisserie meat dishes include a 50p donation to the Manchester Embassy Bus Project, supporting the homeless rebuild their lives*

*Half Goosnargh corn fed chicken, chicken gravy	16.95
*Honey & soy pork belly, pak choi, glazed carrots	17.95
*Slow cooked leg of lamb, sticky red cabbage	17.95
Braised blade of beef, salt baked celeriac, sticky red cabbage	18.95
*Rotisserie meat platter - rotisserie goosnargh chicken breast, pork belly, slow cooked leg of lamb, creamy mash, sticky red cabbage, chicken gravy	27.00

SALADS

Served as a small or large	7.95 / 14.95
Caesar, rotisserie chicken, croutons, anchovies, parmesan	
Rotisserie chicken, charred corn, avocado salad	
Tomato, shallot, mozzarella, English rapeseed oil (v)	

FISH & VEGETARIAN

Fillet of bream, chive potato, caramelised shallots	19.95
Manchester beer battered cod, hand cut chips, mushy peas, tartare sauce	16.95
Seafood risotto, mussels, king prawns, squid, saffron arborio rice	17.95
Rigatoni pasta, flame roasted peppers, spinach, mascarpone (v)	15.95
Salt baked celeriac, sweet potato, pomegranate (ve)	15.95

CHARGRILL

Served with skin-on-fries, vine tomatoes & choice of sauce

224g / 8oz dry aged rump steak	22.95
280g / 10oz ribeye steak	29.95
224g / 8oz sirloin steak	27.95
peppercorn béarnaise cracked black pepper & blue cheese chicken gravy	

CRAFT BURGERS

Served on a brioche bun, with store street slaw and skin-on-fries

Store street, prime ground beef, sticky beef brisket, smoked bacon, Cheddar, lettuce, tomato, club sauce	19.95	Buffalo Chicken, grilled chicken breast, buffalo sauce, gem lettuce, Cajun mayo	16.95
Classic, prime ground beef, lettuce, tomato, club sauce	16.95	Vegetarian, sweet potato, roast pepper, mature cheddar (v)	16.95

DELI MENU

AVAILABLE 11AM TIL 6PM

ROTISSERIE SANDWICHES

**Served with skin-on-fries and store street slaw
gluten free bread available on request**

Pulled pork, spicy nduja, spring onions, toasted bloomer	13.95
Sticky beef brisket, caramelized onions, tarragon mayonnaise, toasted bloomer	13.95
Store Street Club, rotisserie chicken, bacon, egg, lettuce, toasted bloomer	13.95

CLASSIC SANDWICHES

Served on white or brown bloomer with sea salted crisps

Rotisserie chicken salad, lemon & tarragon mayo	7.50
Baked ham, salad	7.50
Tuna mayonnaise, cucumber, red onion	7.50
Croxton manor cheddar, sticky chutney (v)	7.50



SIDES

Rotisserie potatoes, slow cooked under the spit	3.95
Creamy mash (v)	3.95
Hand cut chips (v)	4.95
Skin-on-fries (v)	3.95
Honey roasted carrots (v)	3.95
Charred corn on the cob (v)	3.95
Sautéed greens, chilli, lemon (v)	4.95
Mixed salad, lemon dressing (v)	3.95

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Please note, all prices are listed in GBP.

V - Vegetarian. VE - Vegan

PRIVATE DINING



Why not hire Store Street Exchange or the Terrace for your next corporate or celebration party? Packages tailored to suit individual requirements. [Contact MANPD.events@hilton.com](mailto:MANPD.events@hilton.com)

PUDDING MENU

Melt in the middle chocolate pudding, choice of ice cream	6.00
Sticky toffee pudding, toffee sauce, choice of ice cream	6.00
Mango & coconut mousse, passion fruit sorbet (ve)	6.00
Selection of ice creams:	
One scoop	2.95
Two scoops	3.95
Three scoops	4.95
<i>Ask your server for today's selection</i>	
Artisan cheeses, sticky chutney, damsel biscuits	11.95

COCKTAIL & GIN MASTERCLASS

DO YOU WANT TO LEARN HOW TO BECOME A MASTER AT COCKTAIL MAKING? WHY NOT BOOK ONE OF OUR COCKTAIL OR SIGNATURE GIN MASTERCLASSES?

Enjoy a famous Kir Royal or Manchester Gin with nibbles upon arrival before our Store Street Craft Bar Master guides you through making your 2 chosen cocktails or gins from our selection below!

Manchester Bee, DoubleTree Milk and Cookies, Cuban Campfire, Baccus Cup, Rhubarb Sour, Strawberry Gardens or the Pimms Spritz. Thomas Dakin, Three Rivers or Manchester Gin. Mocktail options are also available.

Our interactive and hands-on cocktail and gin making sessions are available from £25pp. Masterclasses are suitable for groups of 6 or more.

Additional food and drink available upon request and includes a 25% discount for your group on the day. Subject to availability.

Pre-booking is essential - email us on MANPD.events@hilton.com for groups of 12 or more or reservations@storestreetmanchester.co.uk for smaller parties.

