



## B I S T R O M E N U



### London Warehouse, Piccadilly, Manchester

Piccadilly Railway Station was originally called London Road Station, and was opened by the Manchester & Birmingham Railway Company in 1842. Later its use was shared by the Manchester, Sheffield and Lincolnshire Railway, and the two companies jointly built the new station in 1865.

The MS&LR erected four large warehouses nearby for goods storage, of which only this one survives. It stands nine storeys high in brick, with large stone cornerstones (quoins). Internally it has a skeleton of massive cast iron columns with wrought iron box girders and brick arched floors, all designed to minimise the risk

of fire. It was originally joined by the Ashton Canal, but this has long since been filled in to provide access to the building which for many years was used as a car park. The whole building has now been lovingly restored to be commercially viable once more as the 4\* Place Apartment Hotel.

# STARTERS

Soup of the Day <i>with warm bread roll</i>	£3.50
Garlic Prawns <i>flash fried tiger prawns, Cornish butter, purple garlic and lemon</i>	£5.50
Confit of Aromatic Crispy Duck <i>with spring onion, leek, cucumber, hoisin sauce, steamed pancakes</i>	£5.50
Potted Chicken Liver Parfait <i>with date and prune chutney, freshly baked breads</i>	£5.50
Olives & Flat Bread <i>with plated kalamata olives, hummus, sunblushed tomatoes and garlic flat bread</i> <span style="color: green;">V</span>	£5.00

# MAINS

## PASTA / RISOTTO

Smoked Haddock & Snow Pea Risotto <i>with dressed rocket leaves, parmesan cheese and soft poached egg</i>	Small £5.50 / Large £10.50
Wild Mushroom Risotto <i>smoked applewood cheese, chervil, parmesan and truffle oil</i> <span style="color: green;">V</span>	Small £4.95 / Large £10.00
Ragout Penne Pasta <i>ragout of spicy sausage, roast bell peppers and tomatoes with garlic flat bread</i>	Small £5.50 / Large £10.50
Tomato Penne Pasta <span style="color: green;">V</span> <i>fresh tomato and courgette ragout, mascarpone cheese with garlic flat bread</i>	Small £4.50 / Large £8.50

# FISH

Salmon Fillet <i>pan fried salmon with seared king prawns and buttered greens</i>	£13.95
Salmon & Cod Fish Cakes <i>with chervil and watercress puree cream and buttered greens</i>	£10.95
Seared Seabass & Scallops <i>with celeriac and potato rosti, buttered spinach and cream reduction</i>	£13.50
The Place Fish & Chips <i>sustainable white fish, tempura batter, mushy peas, chunky chips and tartar sauce</i>	£10.95

# MEAT

Fillet of Beef <i>with bubble and squeak potato cake, girolle mushrooms, fondant carrots and pan jus</i>	£22.50
Cannon of Lamb <i>herb crusted lamb, fondant potato, onion confit, glazed baby vegetables and pan jus</i>	£18.95
Local Pork & Leek Sausages <i>with mash potato, onion confit and pan jus</i>	£10.95
Scottish 28 day Mature Steak <i>with Portobello mushroom, dressed rocket, chunky chips and garlic butter or pepper sauce</i>	250g £15.95 400g £24.95 Fillet of Beef 250g £22.95

# SIDE ORDERS

Chunky Chips	£3.00
Fries	£3.00
Onion Rings	£3.00
Garden Salad	£3.00
Rocket & Parmesan Salad	£3.00
Seasonal Buttered Green Vegetables	£3.00
Baked Garlic Bread	£3.00
Bowl of Mixed Olives & Sun Blushed Tomatoes	£3.00

# DESSERTS

White Chocolate Cheesecake <i>with clotted cream and raspberries</i>	£4.50
Exotic Fruit Salad <i>with mango sorbet</i>	£4.00
The Place Warm Pistachio & Walnut Chocolate Brownie <i>with vanilla pod ice cream</i>	£4.50
Apple & Pear Crumble <i>with English custard</i>	£4.50
Cheese Plate <i>Selection of English cheeses, date and apple chutney and baked breads</i>	£4.50

# WINE LIST

## WHITE WINES

	125ml	250ml	Bottle
1 Colombard / Chardonnay Les Matines <b>Vin de Pays, France</b> <small>ABV 11%</small> <i>A delightful blend of these two grapes with great fruit balancing crisp acidity in the finish</i>	£2.65	£4.95	£14.65
2 Sauvignon Blanc Sol de Andes <b>Chile</b> <small>ABV 13.5%</small> <i>Intense tropical aromas with citrus notes and a zingy finish on the tongue</i>	£2.90	£5.65	£15.95
3 Pinot Grigio, La Castella <b>Venezie, Italy</b> <small>ABV 12%</small> <i>A unique fresh and fruity bouquet and a crisp balanced finish... real Pinot Grigio!</i>	£3.00	£5.90	£16.95
4 Chenin Blanc <b>Cape Diversity South Africa</b> <small>ABV 14%</small> <i>Fresh guava and green apple flavours with a lovely fresh streak of lime</i>			£17.95
5 Unoaked Chardonnay, 5th Generation <b>Australia</b> <i>This un-oaked style allows the tropical fruit flavours to flourish on the palate</i>			£18.55
6 Sauvignon Blanc, Dreambay <b>Marlborough, New Zealand</b> <i>Tantalising aromas of wild lime with gooseberries and passionfruit on the long-long palate</i>			£19.55
7 Chablis, Domaine Emile Petit <b>France</b> <i>Crisp and fresh with the classic minerality from Chablis' famous soil and Chardonnay's unmistakable fruit</i>			£19.95

## ROSE WINES

8 Syrah / Grenache, Les Matines <b>Vin de Pays, France</b> <small>ABV 12%</small> <i>A beautiful and bright Rose from two of the Rhone's famous grapes bringing a medley of summer fruit punch in the glass</i>	2.95	£5.60	£15.25
9 Pinot Grigio Blush, La Delizia <b>Italy</b> <i>A light copper coloured tint with subtle red fruit flavours and an elegant palate</i>			£15.25

## RED WINES

10 Merlot / Syrah, Les Matines <b>Vin de Pays, France</b> <small>ABV 12%</small> <i>A serious red wine displaying Merlot's plummy characteristic as a perfect foil for Syrah's spicy kick</i>	£2.65	£4.95	£14.65
11 Merlot, Sol de Andes <b>Central Valley, Chile</b> <small>ABV 14%</small> <i>Aromas of black cherry yoghurt balanced by fine fruit tannins and a touch of oak</i>	£2.90	£5.65	£15.95
12 Shiraz / Cabernet, Bottle Tree <b>Australia</b> <small>ABV 14%</small> <i>Bursting with blackcurrant fruit and a touch of white pepper on the spicy palate</i>	£3.10	£5.95	£16.95
13 Nero d'Avola, Antonini Ceresa <b>Sicily</b> <small>ABV 13%</small> <i>Sicily's indigenous red brings body and structure with hints of spice against red fruit flavours</i>			£15.55
14 Cotes du Rhone, Chateau St Roch <b>France</b> <i>This warm and fleshy red is generous and spicy on the palate with dark fruit flavours and ripe tannins</i>			£17.95
15 Rioja Tempranillo, Bodegas Sierra Cantabria <b>Spain</b> <i>Raspberry &amp; blackberry aromas with a nuance of vanilla oak and jammy flavours abound</i>			£18.95
16 Valpolicella Ripasso 'Campolieti' Righetti <b>Italy</b> <i>Surprisingly smooth yet retaining the ripeness and structure you'd expect</i>			£19.55
17 Merlot / Cabernet, Dreambay <b>Marlborough New Zealand</b> <i>Aromas of ripe cherries and smoky oak, insense, mouth-filling flavours of blackcurrants and blackberries are wrapped in fine fruit tannins and seductive French oak</i>			£19.95

## SPARKLING WINE AND CHAMPAGNE

18 Rose Prosecco, Astoria Lounge <b>Italy</b> <i>A Rose version of the famous Italian classic but with subtle red berry fruit on the palate</i>			£19.20
19 Prosecco, Astoria Lounge <b>Italy</b> <i>A fabulous blend of Prosecco &amp; Chardonnay grapes giving a more subtle approach to this Italian Sparkler!</i>			£18.60
20 Champagne Mumm Cordon Rouge NV <i>Delightful aromas with real elegance and finesse on the almost fruit finish</i>			£39.95
21 Champagne Boizel Rose Brut NV <i>Recently awarded top prize in Decanter magazine. Summer fruit aromas reflected on the palate with ripe berry fruit</i>			£45.95
22 Veuve Clicquot 'Yellow Label' NV <i>Predominantly Pinot Noir grapes providing the tell-tale biscuity style for which it is famous</i>			£51.95
23 Dom Perignon Vintage 2002 <i>A luxury product at a sensible price... just like the Hotel!</i>			£139.95