



# DIDSBURY HOUSE HOTEL

a luxury victorian villa

## Small Plates

ON THEIR OWN OR £15 FOR 3

BAKED SOURDOUGH OF THE DAY (V/VE) (DF) 5  
blue cheese butter | cold pressed rapeseed oil

SOUP OF THE DAY (V) 5.5  
sourdough bread | butter

BRUCHETTA (VE) (DF) 5  
tomato | red pepper | chilli

KING PRAWN SCAMPI 7  
bloody mary mayonnaise

TOMATO & BASIL ARANCINI (V) 6  
truffle tarragon aioli

BLACK PUDDING FRITTERS 7  
Clonakilty black pudding | didsbury house brown sauce

BRAISED MALTED PIGS CHEEKS 7  
braised pigs' cheek | fennel | mustard mayonnaise

LAMB FRITTER 6  
paloise sauce

## Sandwiches & Salads

### SANDWICHES

served on white, brown or sourdough breads  
served with chips before 10pm and crisps after

DIDSBURY HOUSE CLUB SANDWICH 11  
grilled chicken | bacon | egg | truffle & tarragon mayonnaise

SMOKED SALMON & CREAM CHEESE 9.5

EGG MAYONNAISE (V) 8

GAMMON HAM 9  
mustard mayonnaise

AGED CHEDDAR 8.5  
tomato | fennel chutney

### SALADS

all salads can add smoked salmon, beetroot & feta falafel, chicken  
or pulled lamb 3

CLASSIC CAESER (V) 9  
baby gem | croutons | shaved parmesan | caesar dressing

PANZANELLA (VE) (DF) 9  
roasted red pepper | cucumber | capers | sourdough

\* DIETARY ADJUSTMENTS CAN BE MADE - PLEASE SPEAK TO  
YOUR HOST\*

## Something a little more

### FISH AND CHIPS 15

battered hake | triple cooked chips | minted peas | traditional  
tartar sauce

BANANA BLOSSOM FISH & CHIPS (VE) (DF) 15  
triple cooked chips | minted peas | traditional tartar sauce

SMOKED SALMON & SPINACH PITHIVIER 16  
watercress puree | new potatoes | green beans

PORK TENDERLOIN 17  
malted pigs' cheek | spring onions | wholegrain mash | jus

MINTED LAMB FLATBREAD (N) 13  
pulled shoulder of lamb | pomegranate couscous | elderflower  
yogurt  
\* beetroot & feta falafel available (V) (N)

MISO & HARISSA GLAZED AUBERGINE (VE) 14  
roasted aubergine | couscous | pomegranate | rocket

DIDSBURY HOUSE BURGER 16  
beef pattie, triple cooked chips | didsbury house burger sauce  
\*vegan burger available (VE) (DF)

STEAK & CHIPS (GF) 20  
8oz rump pave | triple cooked chips | green beans & shallots  
sauce: peppercorn or whipped blue cheese butter

## On The Side

TRIPLE COOKED CHIPS 5

TRUFFLE PARMESAN FRIES 5.5

HOUSE SALAD 4.5

CRUSHED MINTED PEAS 4

GREEN BEANS & SHALLOTS 5

POMEGRANATE COUSCOUS (N) 4.5

## Kids

Little ones can dine too!  
Ask your server for details.

## Desserts

CHEESE & BISCUITS (V) (N) 9  
selection of cheeses | fruit | nuts | artisan crackers | fennel  
chutney

CHOCOLATE STICKY TOFFEE PUDDING (V) 6

HOMEMADE ICE-CREAM (V) (VE OPTIONS AVAILABLE)  
2 SCOOPS 3  
3 SCOOPS 4



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	125ml	Bottle	Rosé wine	175ml	250 ml	Bottle
<i>Champagne</i>						
Montaudon Brut	11	55				
Perrier-Jouët Grand Brut		70	St Roch Le Rosé			
Veuve Clicquot Yellow Label		80	<i>Cotes du Roussillon, France</i>	7.8	10.6	31
Perrier-Jouët Belle Epoque Brut		205	Chateau d'Esclans Whispering Angel Rosé			
<i>Champagne Magnum</i>		Bottle	<i>Cotes du Rhone, France</i>			45
Montaudon Brut		110	<i>Spirits</i>			
<i>Rosé Champagne</i>		Bottle	<i>Cognac</i>		25ml	
Montaudon Grande Rosé		68	Martell VS		4.7	
Laurent Perrier Rosé		94	Remy Martin VSOP		6.9	
			Hennessy X.O		20	
<i>Prosecco</i>		125 ml	Bottle			
Sant Orsola Prosecco Extra Dry	7.5	35	<i>Gin</i>		25ml	
			Bombay Sapphire		4.4	
<i>white wine</i>	175ml	250 ml	Bottle			
Nederburg The Manor Chenin Blanc			Hendrick's		4.8	
<i>Western Cape, SA</i>	6.50	8.8	26	<i>Rum</i>	25ml	
Pinot Grigio Grave del Friuli,				Bacardi Superior	4.4	
Borgo Tesis, Fantinel				Havana Club Anejo	4.4	
<i>Friuli-Venezia Giulia, Italy</i>	6.8	9	27	Bacardi Oakheart	4.4	
Destinea, Val de Loire, Joseph Mellot				Malibu	4.4	
<i>Loire Valley, France</i>	7	9.5	28	<i>Vodka</i>	25ml	
Bouchard Chardonnay				Absolut	4.4	
<i>Pays d'Oc, France</i>	7	9.5	28	Absolut Citron	4.4	
Serra da Estrela, Albarino				Belvedere	4.7	
<i>Rias Baixas, Spain</i>			37	<i>whiskey &amp; Bourbon</i>	25ml	
Vavasour Sauvignon Blanc, Awatere Valley				Johnnie Walker Red	4.4	
<i>Marlborough, New Zealand</i>			38	Jameson	4.4	
Chapel Down Bacchus				Jack Daniel's	4.4	
<i>Kent, England</i>			42	Chivas Regal	4.7	
Sancerre Les Boffants				Laphroaig	6	
<i>Loire Valley, France</i>			56	Woodford Reserve	5.5	
Chablis La Boissonneuse, Julien Brocard				Glenmorangie Original	4.7	
<i>Burgundy, France</i>			59	Talisker 10yr	6	
Cloudy Bay Sauvignon Blanc				Cragganmore 12yr	6	
<i>Marlborough, New Zealand</i>			65			
Meursault, Louis Jadot				<i>Beers &amp; ciders</i>		
<i>Burgundy, France</i>			80	Peroni Nastro Azzurro	4.6	
<i>Red wine</i>	175ml	250 ml	Bottle	Estrella Damm	4.6	
Tenute Fiorebelli Cabaletta				Corona	4.6	
<i>Venezie-Verona, Italy</i>	6.8	9.3	27	Black Sheep Ale	5.8	
J. Moreau & Fils, Merlot				Spitfire	5.8	
<i>Pays d'Oc, France</i>	6.8	9	27	Magners Apple	5.8	
Portillo Malbec, Mendoza				Becks Blue	3.1	
<i>Mendoza, Argentina</i>	7.4	9.8	29			
Vina Real Rioja Crianza				<i>Soft Drinks</i>		
<i>Rioja, Spain</i>	7.6	10.30	30	Coca-Cola	2.7	
St Hallett Faith Shiraz				Diet Coke	2.6	
<i>Barossa Valley, Australia</i>			36	Small Mineral Water	2.6	
Errazuriz Syrah				Large Mineral Water	5.5	
<i>Aconcagua Valley, Chile</i>			38	Orange Juice	2.6	
Joel Gott 815, Cabernet Sauvignon				Cranberry Juice	2.7	
<i>California, USA</i>			45	Tomato Juice	2.6	
Barolo Enrico				Lemonade	2.6	
<i>Piemonte, Italy</i>			65	Fever Tree Tonic Water	2.7	
Château des Bardes, Saint-Émilion Grand Cru				Fever Tree Light Tonic	2.6	
<i>Bordeaux, France</i>			49	Ginger Ale	2.6	
Contino Rioja Reserva				J2O	3.2	
<i>Rioja, Spain</i>			60	Red Bull	4.2	
Lethbridge Indra Shiraz						
<i>Victoria, Australia</i>						