

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Food & Beverage Service Excellence

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With recent awards such as Peter Street Kitchen's 'Best Luxury Restaurant in the UK' and May Fair Kitchen's 'Best Luxury Restaurant in London', we are accustomed to providing only the very highest quality of food and service.

Following government and Public Health England guidance, we will be making necessary changes to our entire food & beverage operations.

Our commitment to you:

Creating safe spaces to dine

All of our areas have been made suitable for social distancing, including the allocation of tables, to ensure the minimum required distance between each party. Tables which are being kept vacant for social distancing measures will be visibly marked with signage. We will continue to take further guidance from the government on distancing measures in due course.

To ensure the safety of our diners and our teams, all guests will be requested to use the hand sanitiser station at the entrance to the restaurant. Guests will also be asked to adhere to the designated entrance and exit routes, which will be visibly signposted by bus stop signage.

Managing our capacity

As a temporary measure, the maximum table size permitted in our restaurants will be six guests. Please note that this may change depending on updated government guidelines.

We actively encourage all guests to make a reservation in advance when seeking to dine in our restaurants. To comply with the current advice from the government regarding Track and Trace, any walk-in guests will be asked to provide their contact details on arrival.

Thorough cleaning processes

All of our properties have held 5* food hygiene accreditations for a number of years. To support the existing standards and procedures required to achieve such status, we have put additional cleaning processes in place in all areas of high touch points to reduce any possible risks.

We are also introducing a no-touch policy, so for the time being, we would ask our regular guests to refrain from greeting our valued team members with a handshake or a hug.

Training our teams

All of our teams will be receiving detailed return-to-work briefing sessions, shown all new processes and standards in detail, given daily wellbeing checks and provided with enhanced protection in their work environment.

Utilising contactless

We understand that limited contact will be important to our guests. As part of our service delivery, we assure guests that while still maintaining five-star service, our waiting staff will make minimum contact with all guests as an added precaution.

In addition, our menus will be available digitally via a QR code on each table and contactless payment will continue to be accepted.

We are passionate about reopening our restaurants and bars in a safe way, and we need your support to do so. For the safety of our guests and our teams, we kindly ask that if you, your guests or colleagues are feeling unwell, please do not visit us until you are feeling better.

Edwardian Hotels London is much more than a collection of hotels, restaurants and bars. We are an extended family that provides a home away from home for all our guests. It is therefore our promise that when you do choose to visit us again, you can do so with confidence.

Following advice from the UK Government and World Health Organisation, we are dedicated to evolving our service delivery model in line with the permitted parameters and it is our commitment to ensure that all our guests depart with simply remarkable memories.

Team Safety*

We rely on our team of dedicated hosts to look after our guests, ensuring that every need is met to create long-lasting memories and magical moments.

It is very important to us that our hosts feel safe and secure in their working environment. To this effect, we are introducing a wide number of health and safety commitments to ensure their ongoing wellbeing.

- Face masks will be provided to team members for additional safety.
- Additional hand washing procedures and records will be introduced to every department and to every shift.
- Staggered arrival and departure times will be implemented for admin staff.
- Thorough training will be introduced, focusing on educating and empowering our hosts to deliver the enhanced health and safety programme with confidence, passing on this care to every guest.
- Advice for all hosts on the training programme will be available from The Edwardian Hotels London COVID-19 Advisory Board, including:
 - Ensuring hosts have a well-informed understanding of the disease and its transmission.
 - Providing guidance on appropriate social distancing and use of personal protective equipment.
 - Ongoing physical and mental health monitoring and support.
- Grounded in emotional intelligence, our employees will undergo behavioural training, ensuring empathetic, personalised care and connection are not lost in the absence of the close contact and face-to-face interaction that they are used to delivering.

*The information above is not an exhaustive list of team safety measures.

Breakfast

Breakfast Your Way

7

While we await further guidance from the government regarding buffets, we have, as a precaution, made some changes to our breakfast offering.

We have evolved our breakfast buffet to now offer exquisite, individually portioned and sealed options for our guests to choose from, alongside an increased offering of à la carte dishes and beverages to order to your table.

To ensure we manage our capacities, we are introducing a booking process to allow our guests to dine in comfort at a preferred time and to reduce peak service periods. A breakfast reservation will be made for guests when checking in.

Should guests prefer not to dine in our restaurant, our enhanced in-room dining menu will remain available as well as our bespoke breakfast hamper packages. In-room dining menus will be available for our guests in the form of a QR code.

Breakfast hangers and compendiums will now be removed from our bedrooms.

Breakfast Menus

Peter Street Kitchen	
Breakfast	
Breakfast £26	
(forms part of the inclusive breakfast)	
Cold Selection	
Seasonal fresh fruits	
Freshly cut watermelon, cantaloupe melon, pineapple and passionfruit	
Breakfast pots	
Strawberry yoghurt, coconut yoghurt and Bircher muesli	
Cereal selection	
Special K, Dorset muesli, Bran Flakes and Coco Pops. Served with your choice of milk	
Freshly squeezed juices	
Orange juice, grapefruit juice, green cleanser and apple juice	
À La Carte	
The English	
Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and Burford Brown eggs your way	
Taste of Japan	
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon	
The Continental	
Smoked Scottish salmon, Cheddar cheese and Brie, cured meat selection and freshly cut fruits, served with freshly baked butter croissant and preserve	
The Vegetarian	
Fried Burford Brown eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs)	
Burford Brown eggs	
Your choice of eggs: poached, boiled, scrambled or fried	
Tea Selection	
English Breakfast	
Fresh mint and lemon	
Jasmine	
Green Sencha	
Earl Grey	
Black tea and ginger	
Coffee Selection	
Filter coffee	
Espresso	
Latte	
Mocha	
Decaffeinated	
Cappuccino	
Macchiato	
Double espresso	
Rococo chocolate	
(award-winning organic drinking chocolate with a creamy finish)	
Breakfast Cocktails	
Japanese Bloody Mary	10
Sкyy vodka, soy sauce, wasabi, shichimi, lemon and tomato	
Our Sake Bellini	10
White peach purée and sparkling sake	
Healthy Drinks and Small Offerings	
Berry Oats Smoothie	6
Vanilla whey protein, strawberry, banana, oats, Greek yoghurt and honey	
Exotic Green Smoothie	6
Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water	
Berry Açai	3
Açai powder, blueberries and blackberries	
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.	

Breakfast Imagery



THE
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Welcome to our In-Room Breakfast Menu

Available from 7am - 11am
£26 per guest
(forms part of the inclusive breakfast)

Cold Selection

Seasonal fresh fruits
Freshly cut watermelon, cantaloupe melon, pineapple and passionfruit

Breakfast pots
Strawberry yoghurt, coconut yoghurt and Bircher muesli

Cereal selection
Special K, Dorset muesli, Bran Flakes and Coco Pops.
Served with your choice of milk

Freshly squeezed juices
Orange juice, grapefruit juice, green cleanser and apple juice

À La Carte

The English
Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and Burford Brown eggs your way

Taste of Japan
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon

The Continental
Smoked Scottish salmon, Cheddar cheese and Brie, cured meat selection and freshly cut fruits, served with freshly baked butter croissant and preserve

The Vegetarian
Fried Burford Brown eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs)

Burford Brown eggs
Your choice of eggs: poached, boiled, scrambled or fried

Tea Selection

English Breakfast
Fresh mint and lemon
Jasmine
Green Sencha
Earl Grey
Black tea and ginger

Coffee Selection

Filter coffee
Espresso
Latte
Mocha
Decaffeinated
Cappuccino
Macchiato
Double espresso
Rococo chocolate
(award-winning organic drinking chocolate with a creamy finish)

All in-room dining orders will have an additional tray charge of £2.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Breakfast Hamper

Enhance your stay with our bespoke breakfast hamper, designed to be enjoyed in the comfort of your own room or while on the move.

Available from 7am - 11am
£26 per guest
(forms part of the inclusive breakfast)

Seasonal Fresh Fruits

Freshly cut watermelon, cantaloupe melon, pineapple and passion fruit

Please choose one item from each of the following sections:

Breakfast Pots

Strawberry yoghurt
Coconut yoghurt
Bircher muesli

Freshly Squeezed Juices

Orange juice
Apple juice

Our Signature Bagels

Unsmoked back bacon, Burford Brown egg and a cheese glaze
Shichimi-spiced smoked salmon with wasabi mayonnaise
Crushed avocado with chilli, lime and cilantro
Mānuka honey and cinnamon cream cheese

Tea Selection

English Breakfast
Fresh mint and lemon
Jasmine
Green Sencha
Earl Grey
Black tea and ginger

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso

All in-room dining orders will have an additional tray charge of £2.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

In-Room Dining Breakfast Imagery



Breakfast Hampers Imagery



In-Room Dining

As with our restaurant and bar operations, it is equally important to us that we also implement a number of safety procedures and standards to our in-room dining operations.

To this effect, we are introducing the following measures:

- All menus will be available via a QR code in the room. Alternative options will be available on the TV screen and single use menus will be available on request. Orders will continue to be placed by calling the in-room dining team or through Edward.
- Our service teams will wear face masks when delivering in-room dining orders to our guests.
- Where a table and hot box are available for food delivery, these will be placed in front of the guest's room with the food remaining inside the hot box. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the table into the room.
- Where a tray is required for food delivery and a table and hot box are available, the tray will be placed on the table in front of the guest's room, the food will be removed from the hot box and placed on the tray under a cloche. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room.
- Where a tray is required for food delivery but a table and hot box are not available, a tray stand will be used. The stand will be placed outside the guest's room with the food present and fully covered by a cloche. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room.
- Guests will be required to call the in-room dining team once they have finished their meal. This is to ensure trays are not placed in the corridors, potentially disrupting social distancing of passing guests in the corridor.
- After use, all items will be sanitised and/or cleaned using the appropriate methods.

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Welcome to our In-Room Dining Menu

Available from 11am – 6am

Taste of the Mediterranean*
(available until 11pm)

Starters

- Burrata Pugliese with baby basil and San Marzano tomatoes 10
- Orange and avocado salad with cayenne pepper
lemon dressing 7

Mains

- Chicken Milanese with rocket and Parmesan salad 12
- Amalfi lemon, chicken and baby spinach risotto 14
- Penne pasta with cherry tomato crème 12

Dessert

- Deconstructed tiramisu served with Disaronno espresso 7

Taste of India*
(available until 11pm)

Starters

- Bombay-spiced chicken lollipops with coriander mint chutney 8
- Vegetable samosas with date and tamarind chutney 7

Mains

- (served with basmati rice, buttered naan and raita)
- Methi chicken 14
- Paneer butter masala 12
- Black dal 12

Desserts

- Pistachio brûlée 6

* Our night menu excludes Taste of the Mediterranean and India.

In-Room Dining Classics

- Chargrilled chicken, avocado and smoked crispy bacon salad 12
- Baby chicken club sandwich, spicy bacon mayo and
duck egg on toasted sourdough, served with fries 14
- Beer-battered fish and chips with tartar sauce,
mushy peas and chargrilled lemon 16
- Our British beef burger with Lancashire Bomb melted
cheese, smoked streaky bacon and chilli mayo, served
with hand-cut chips 14
- 251g rib-eye steak, served with baby vine tomatoes,
tenderstem broccoli and peppercorn sauce 20
- Wild mushroom risotto 12
- Creamy Arborio rice and Italian hard cheese with
wild mushrooms and sautéed baby spinach

Our Stone-baked Pizza

- Margherita pizza with torn basil 10
- Smoked BBQ chicken pizza with coriander and chillies 11

Our Sides

- Hand-cut chips 4
- Field greens and tomato salad with spicy lemon dressing 4
- Steamed garlic kale and tenderstem broccoli 4
- Maris Piper truffle mash 4

Children's Menu

- Tomato soup 4
- Penne with tomato crème 6
- Fish and chips 8
- Ice cream selection 4

Classic Desserts

- Eton mess 7
- Sticky toffee pudding, caramelised Williams pear
and butterscotch sauce 7
- Warm Bramley apple crumble, served with Cornish
clotted ice cream or vanilla custard 7
- Colston Bassett Stilton and Barber's Vintage Cheddar
with pears and pickled walnuts 8

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Welcome to our In-Room Dining Drinks Menu

Champagne

Brut

Moët & Chandon Brut Impérial NV
Bollinger Special Cuvée Brut NV
Veuve Clicquot Yellow Label Brut NV

150ml Bottle

14 68

80

85

Rosé

Moët & Chandon Rosé Impérial NV
Laurent-Perrier Cuvée Rosé Brut NV

18 88

110

Prestige Cuvée

Dom Pérignon Brut Vintage 2009/10
Louis Roederer Cristal 2012

250

350

Sparkling Wine

Prosecco Extra Dry, Fantinel NV
Cava Extra Brut Imperial,
Villa Conchi 2012

150ml Bottle

9 40

50

Wine by the Glass

Also available in 125ml measures

White

Veramonte Reserva (Chardonnay)
Casablanca Valley, Chile 2018

Tenuta Rapitalà (Grillo)
Sicily, Italy 2018/19

Fantinel 'Borgo Tesis' (Pinot Grigio)
Grave del Friuli, Italy 2019

Te Kairanga (Riesling)
Martinborough, New Zealand 2018

Left Field, Te Awa (Sauvignon Blanc)
Nelson, New Zealand 2019

Gavi di Gavi, 'Toledana',
Domini Villa Lanata (Cortese)
Piemonte, Italy 2018

Glass Carafe
175ml 500ml

7.5 20

8 22

8.5 24

9.5 27

10 29

10.5 30

Red

Veramonte Reserva (Carménère)
Colchagua Valley, Chile 2018/19

Tenuta Rapitalà, Campo Reale
(Nero d'Avola) Sicily, Italy 2018

Élevé (Pinot Noir)
Roussillon, France 2018/19

Don Jacobo Rioja Crianza Tinto,
Bodegas Corral (Tempranillo, Garnacha)
Rioja, Spain 2016

Barrel Selection,
Bodegas Salentein (Malbec)
Uco Valley, Mendoza, Argentina 2018

Barbera d'Alba (Barbera)
Enrico Serafino, Piemonte, Italy 2017

Glass Carafe
175ml 500ml

7.5 20

8 22

8.5 24

9.5 27

10 29

10.5 30

Rosé

Veramonte Rosé (Syrah)
Casablanca, Chile 2018/19

7.5 20

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White Wine by the Bottle

Veramonte Reserva (Chardonnay)
Casablanca Valley, Chile 2018

Tenuta Rapitalà (Grillo)
Sicily, Italy 2018/19

Fantinel 'Borgo Tesis' (Pinot Grigio)
Grave del Friuli, Italy 2019

Te Kairanga (Riesling)
Martinborough, New Zealand 2018

Left Field, Te Awa (Sauvignon Blanc)
Nelson, New Zealand 2019

Gavi di Gavi, 'Toledana',
Domini Villa Lanata (Cortese)
Piemonte, Italy 2018

Sancerre, La Gravelière,
Joseph Mellot (Sauvignon Blanc)
Loire, France 2018

Sanford (Chardonnay)
Santa Barbara County, California, USA 2017

Chablis 1er Cru Fourchaume,
Lamblin & Fils (Chardonnay)
Burgundy, France 2018

Pouilly-Fumé, de Ladoucette
(Sauvignon Blanc) Château du Nozet,
Loire, France 2018

Rosé Wine by the Bottle

Veramonte Rosé (Syrah)
Casablanca, Chile 2018/19

Red Wine by the Bottle

Veramonte (Carménère)
Colchagua Valley, Chile 2018/19

Tenuta Rapitalà, Campo Reale
(Nero d'Avola) Sicily, Italy 2018

Élevé (Pinot Noir)
Roussillon, France 2018/19

Valdubón Roble (Tempranillo)
Ribera del Duero, Spain 2018

Don Jacobo Rioja Crianza Tinto,
Bodegas Corral (Tempranillo, Garnacha)
Rioja, Spain 2016

Barrel Selection,
Bodegas Salentein (Malbec)
Uco Valley, Mendoza, Argentina 2018

Barbera d'Alba, Enrico Serafino
(Barbera) Piemonte, Italy 2017

Château Musar
(Cabernet Sauvignon, Cinsault, Carignan)
Bekaa Valley Lebanon 2012

Château-neuf-du-Pape, Bois de Pied Redal
Ogier (Grenache, Syrah, Carignan)
Rhône, France 2017

Beer

28 Kirin Ichiban 5.5

Asahi Super Dry 5.5

30 Modelo Especial 5.5

33 Hitachino Nest White Ale 6.5

Soft

38 Bottled Water 4.95

42 Acqua Panna still water

S.Pellegrino sparkling water

44 Juices 3.25

Fresh orange

48 Fresh apple

Fresh grapefruit

58 Cranberry

Tomato

60 Sparkling 3.25

Fever-Tree

75 Lemonade

Tonic

Naturally light tonic

Soda

28 Ginger ale

Ginger beer

Mediterranean tonic

28 Coke

Diet Coke

30

Tea Selection

33 English Breakfast 4.25

36 Jasmine 4.25

Earl Grey 4.25

38 Fresh mint and lemon 4.25

Green Sencha 4.25

40 Black tea and ginger 4.25

Coffee Selection

44 Filter coffee 4.25

Latte 4.25

58 Decaffeinated 4.25

Macchiato 4.25

70 Espresso 4.25

Mocha 4.25

Cappuccino 4.25

Double espresso 4.8

Rococo chocolate 6

(award-winning organic drinking chocolate with a creamy finish)

Our Spirit Selection

Also available in 25ml measures

Vodka	50ml	Dalwhinnie 15 year	10
Skyy	7.5	Talisker 10 year	10.5
Ketel One	8	Laphroaig 10 year	11
Ciroc	9.5	Lagavulin 16 year	12
Belvedere	9.5		
Grey Goose	10	Blended	
Chopin	10	Chivas Regal 12 year	7.5
		Johnnie Walker Black Label	8
Magnum		Johnnie Walker Gold Label	11
Belvedere	240	Chivas Regal 18 year	12
Grey Goose	275		
		Irish Whiskey	
Gin		Jameson	9
Bombay Sapphire	7.5	Middleton Very Rare	30
Tanqueray	8		
Sipsmith	8.75	American Whiskey	
Hendrick's	9.5	Jack Daniel's	8
Roku	9.5	Maker's Mark	8.5
Monkey 47	14	Woodford Reserve	8.75
		Bulleit Rye	8.75
Rum			
Havana 3 year	7.5	Tequila	
El Dorado 3 year	8	Blanco	
Appleton Estate	8	Ocho	7.5
Havana 7 year	8.75	Tapatio	8
El Dorado 12 year	10		
		Reposado	
Japanese Whisky		Ocho	7.5
Single Malt		Tapatio	8
Suntory Chita	10.5		
Yamazaki Distiller's Reserve	11	Añejo	
Hakushu Distiller's Reserve	11.5	Tapatio	8
		Casamigos	11
Blended			
Suntory Toki	9.5	Cognac	
Nikka from the Barrel	12	Courvoisier 3 star	8
Hibiki Harmony	12	Hennessy Fine de Cognac	8.75
The Nikka 12 year old	16	Rémy Martin XO	18
		Hennessy XO	20
Scotch Whisky			
Single Malt		Liqueurs / Digestifs	
Glenfiddich 12 year	8.5	Disaronno Amaretto	6
Glenmorangie 10 year	8.75	Baileys	6
Glenlivet Founder's Reserve	9.5	Tia Maria	6
		Sambuca	6
		Kahlúa	6

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In-Room Dining Imagery



Welcome to our In-Room Dining Menus

In order to view our menus, please scan the QR codes
using the camera on your mobile device.



Breakfast



À La Carte



Beverages

Peter Street Kitchen

Our Kitchens are evolving.

As we prepare to reopen our doors, we are committed to giving our guests a remarkable dining experience. We have therefore made several enhancements to our menus and service style, which will allow us to continue to provide exquisite food and exemplary service delivery within a safe environment.

The changes we are implementing for our style of service will still bear our trademark attentiveness, whilst respecting and adhering to the recommended distance between our guests and our teams.

Although our menus will feature fewer dishes, the ethos of our Kitchens remains the same. Our evolved menus will still offer a selection of contemporary small plates from two distinctive cuisines, with the addition of our new Kitchen Entrées and Our Kitchen Specialities.

As all our dishes are designed to be placed in the middle of the table and shared, this adaptation will provide a number of larger signature dishes, should our guests desire to select their own course.

We look forward to welcoming you all to this next chapter in the story of our Kitchens.

Menus

Peter Street Kitchen			
À La Carte			
Contemporary Japanese		Contemporary Mexican	
Small Plates			
Edamame with lemon butter and chilli sea salt	7	Signature guacamole with homemade paprika-spiced nachos	8
King crab tempura with ama ponzu	26	Crispy peppered calamari with tequila lime sauce	11
Tiger prawn tempura with wasabi mayo and spicy ponzu	14	Matchstick chicken with habanero	9
Yellowtail sashimi with spicy yuzu soy	15	Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese	7
Tuna sashimi flat taco with truffle ponzu mayo	7	Salad	
Beef tataki with truffle ponzu	16	Crispy duck and pomegranate ensalada with papaya chilli dressing	9
Roasted aubergine with goma glaze	10		
Tartare			
Salmon tartare with shiso soy	9		
Kitchen Entrées			
Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.			
Chilean sea bass yasai zuke	32	Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
Seafood truffle risotto King crab, tiger prawn and Japanese mushrooms with ibuki rice, shichimi broth, truffle butter and garlic-roasted kale	20	28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	24
Bincho grill Chilli-and-lemon-roasted baby chicken	18	Roasted aubergine with cilantro and red onion salad	10
Toban-yaki with Japanese mushrooms and truffle	18		
Our Kitchen Specialities			
These specialities are our signature dishes that represent the very essence of our Kitchen.			
King prawns wrapped in crispy filo pastry with creamy wasabi	12	Robata-smoked paprika ribs with mezcal glaze	18
Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams)	55	Robata-grilled chicken skewers with lime and cilantro	17
Omakase		Desserts	
Experience the essence of Peter Street Kitchen's cuisine with our six-course signature tasting menu.		Bentō Chocolate bento box with genmaicha ice cream	
In honour of Japan, our Omakase menu comprises speciality dishes masterfully curated by our executive head chefs, Neil Armstrong and Matt Downes.		Hassaku Kuro goma cheesecake with hassaku orange sorbet	
65		Karupiko Yogurt and white chocolate mousse with goma sponge and Calpico sorbet	
45 Vegetarian		Kudamono Exotic fruits with blackcurrant sorbet	
Please speak to your waiter to find out more.			
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.			

Peter Street Kitchen
Set Menu

Two dishes per guest £23
Three dishes per guest £28
Please select one dish from each section

Small Plates

- Crispy peppered calamari
with tequila lime sauce

Salmon tartare
with shiso soy

Matchstick chicken
with habanero
- Crispy duck and pomegranate ensalada
with papaya chilli dressing

Roasted aubergine
with goma glaze

Kitchen Entrées

- Roasted salmon
with dried red chilli and lemon shiso salsa

Robata-grilled stone bass
with charred kale and crushed
Andean chilli lime sea salt

Bincho grill
Chilli-and-lemon-roasted baby chicken
- Charred asparagus risotto
with ibuki rice, shichimi broth and
garlic-roasted kale

Toban-yaki
with Japanese mushrooms and truffle

Desserts

- Hassaku
Kuro goma cheesecake with
hassaku orange sorbet

Karupiko
Yogurt and white chocolate mousse
with goma sponge and Calpico sorbet
- Kudamono
Exotic fruits with blackcurrant sorbet

If you have a food allergy or intolerance, please speak to a member of our staff before you order
or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.

Peter Street Kitchen
Vegan Menu

Small Plates

Edamame with chilli sea salt	7	Roasted aubergine with goma glaze	10
Signature guacamole with homemade paprika-spiced nachos	8	Spinach and hazelnut salad with white goma dressing	9
Grilled corn on the cob with chilli, lime and cayenne pepper	7	Tartare	
Courgette tataki with truffle ponzu	8	Avocado tartare with shichimi soy	7

Kitchen Entrées

Toban-yaki with Japanese mushrooms and truffle	18	Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale	15
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Desserts

Kudamono Exotic fruits with blackcurrant sorbet	9
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Peter Street Kitchen
Omakase Experience 65

Salmon tartare
with shiso soy

Beef tataki
with truffle ponzu

Tiger prawn tempura
with wasabi mayo and spicy ponzu

Chilean sea bass
yasai zuke

Bincho grill
Chilli-and-lemon-roasted baby chicken

Dessert

Bentō
Chocolate bento box with genmaicha ice cream

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Peter Street Kitchen
Vegetarian Omakase Experience 45

Avocado tartare
with shiso soy

Courgette tataki
with truffle ponzu

Spinach and hazelnut salad
with white goma dressing

Roasted aubergine
with goma glaze

Toban-yaki
Japanese mushrooms and truffle

Dessert

Bentō
Chocolate bento box with genmaicha ice cream

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Peter Street Kitchen
Hibachi Experience 80

Salmon tartare
with shiso soy

Yellowtail sashimi
with spicy yuzu soy

Beef tataki
with truffle ponzu

King crab tempura
with ama ponzu

Chilean sea bass
yasai zuke

Bincho Grill
Chilli-and-lemon-roasted baby chicken

Dessert

Bentō
Chocolate bento box with genmaicha ice cream

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A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.

Peter Street Kitchen
Vegetarian Hibachi Experience 60

Avocado tartare
with shichimi soy

Roasted aubergine flat taco
with rocoto chilli and wasabi sour cream

Seared courgette tataki
with truffle ponzu

Veggie chicken tempura
with creamy spicy mayo and chilli ponzu

Roasted aubergine
with goma glaze

Toban-yaki
with Japanese mushrooms and truffle

Dessert

Bentō
Chocolate bento box with genmaicha ice cream

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Beer		Bottle	Tea Selection	
Kirin Ichiban	5.5		English Breakfast	4.25
Asahi Super Dry	5.5		Jasmine	4.25
Modelo Especial	5.5		Earl Grey	4.25
Hitachino Nest White Ale	6.5		Fresh mint and lemon	4.25
Hitachino Nest Red Rice Ale	6.5		Hunan Green	4.25
Soft			Rosehip & Hibiscus	4.25
Bottled water	4.95		Our Premium Selection	
Acqua Panna still water			Genmai Matcha	5.75
S.Pellegrino sparkling water			Sencha Yabukita	5.75
Juices		3.25	Coffee Selection	
Fresh orange			Filter coffee	4.25
Fresh apple			Latte	4.25
Fresh grapefruit			Decaffeinated	4.25
Cranberry			Macchiato	4.25
Tomato			Espresso	4.25
Sparkling	3.25		Mocha	4.25
Fever-Tree			Cappuccino	4.25
Lemonade			Double espresso	4.8
Tonic			Rococo chocolate	6
Naturally light tonic			(award-winning organic drinking chocolate with a creamy finish)	
Soda			Our Sake Selection	
Ginger ale			Served in carafes	
Ginger beer			Small 120ml	Large 240ml
Mediterranean tonic			Sparkling Sake 300ml	18
			Mio	
			Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.	
Coke			Honjozo Genshu 720ml	9.5 18 50
Diet Coke			Akashi-Tai	
			A full-bodied sake with a woody aroma and rich creamy texture.	
Served in carafes		Small 120ml	Large 240ml	Bottle
Junmai Yamahai 720ml	10	20	55	
Yamato Shizuku				
Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.				
Ginjo 720ml			72	
Azure				
A smooth sake with a clean finish. Made with the purest natural spring water.				
Junmai Ginjo 720ml	12.5	25	65	
CEL-24				
Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.				
Daiginjo 720ml			120	
Dassai 23				
Aroma of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with smooth and velvety texture.				
Daiginjo Genshu 720ml			68	
Akashi-Tai				
A full-bodied sake with flavours of white flowers and honey with hints of spice.				
Junmai Daiginjo 720ml	10.5	21	58	
Nizawa Atago No Sakura				
Soft, clean and delicate sake with a touch of tropical fruit.				
Junmai Daiginjo 720ml			80	
Ninki-Ichi Gold				
Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.				
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Warm sake		Small 120ml	Large 240ml	
Served in carafes				
Shiraume Umeshu 500ml	13.5	26	52	
Akashi-Tai				
A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.				
Yuzu Sake 500ml	15	30	60	
Nakajima Shiroku				
Genbei San-No Onikoroshi	10	20		
A dry sake with a smooth, light taste when served warm				
Spirit Selection				
Also available in 25ml measures				
Vodka			50ml	
Skyy			7.5	
Ketel One			8	
Ciroc			9.5	
Belvedere			9.5	
Grey Goose			10	
Chopin			10	
Nikka Coffey			12	
Stoli Elit			14	
Beluga Gold			18	
Magnum			Bottle	
Belvedere			240	
Grey Goose			275	

Gin	50ml	Blended	
Bombay Sapphire	7.5	Suntory Toki	9.5
Tanqueray	8	Nikka from the Barrel	12
Sipsmith	8.75	Hibiki Harmony	12
Hendrick's	9.5	The Nikka 12 year old	16
Roku	9.5	Hibiki 17 year	20
Jinzu	10		
Gin Mare	10	Scotch Whisky	
Nikka Coffey	14	Single Malt	
Monkey 47	14	Glenfiddich 12 year	8.5
Tanqueray 10	14	Glenmorangie 10 year	8.75
Oxley	14	Glenlivet Founder's Reserve	9.5
		Dalwhinnie 15 year	10
Rum		Macallan Gold	10
Havana 3 year	7.5	Glenfiddich 15 year Solera	10
El Dorado 3 year	8	Talisker 10 year	10.5
Appleton Estate	8	Laphroaig 10 year	11
Havana 7 year	8.75	Oban 14 year	11
Diplomático Exclusiva	10	Lagavulin 16 year	12
El Dorado 12 year	10	Glenlivet 18 year	14
Gosling's Family Reserve	12	Glenfiddich 18 year	16
		Balvenie 30 year	80
Japanese Whisky			
Single Grain		Blended	
Suntory Chita	10.5	Chivas Regal 12 year	7.5
Nikka Coffey	12	Johnnie Walker Black Label	8
		Johnnie Walker Gold Label	11
Single Malt		Chivas Regal 18 year	12
Yamazaki Distiller's Reserve	11	Johnnie Walker Blue Label	32
Hakushu Distiller's Reserve	11.5		
Yamazaki 12 year	15		
Yamazaki 18 year	48		
Hakushu 18 year	80		
Yamazaki 25 year	350		

Irish Whiskey		Mezcal	
Jameson	9	Illegal Joven	8
Middleton Very Rare	30	QuiQuiRiQui	8
American Whiskey		Mexcal Burrito	10
Jack Daniel's	8	Del Maguey Vida	10
Maker's Mark	8.5	Reposado	
Woodford Reserve	8.75	Illegal	10
Bulleit Rye	8.75	Cognac	
Tequila		Courvoisier 3 star	8
Blanco		Rémy Martin XO	18
Ocho	7.5	Hennessy XO	20
Tapatio	8	Hennessy Paradis	75
Gran Centenario	8	Hennessy Paradis Impérial	225
Olmeca Altos	10	Liqueurs / Digestifs	
Villa Lobos	11	Disaronno Amaretto	6
Casamigos	12	Baileys	6
Reposado		Tia Maria	6
Ocho	7.5	Sambuca	6
Tapatio	8	Kahlúa	6
Gran Centenario	8		
Olmeca Altos	8.75		
Villa Lobos	11		
Casamigos	12		
Herradura	12		
Añejo			
Tapatio	8		
Gran Centenario	9		
Casamigos	11		
Tapatio Excelencia	20		
Don Julio 1942	20		

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Welcome to Peter Street Kitchen.

In order to view our menus, please scan the QR codes using the camera on your mobile device.



À La Carte



Reserve Wine List

Welcome to Peter Street Kitchen.

In order to view our menus, please scan the QR codes using the camera on your mobile device.



Rikyū Bar



Reserve Wine List

The Library curated by Assouline

Welcome to the Library curated by Assouline, an intimate and unique space created in collaboration with Assouline – iconic French publishers and purveyors of luxury lifestyle. Set within the Edwardian Manchester, The Library is a place where a collection of the finest handcrafted books meets exquisitely designed interiors, comfortable furnishings, and relaxed dining.

Guests are invited to enjoy French-inspired à la carte dining and innovative signature cocktails celebrating Assouline’s “The Impossible Collection”—a true homage to the art of luxury bookmaking and the epitome of Assouline’s ethos.

With luxurious book boutiques in cities such as New York, London, Paris and Dubai, The Library curated by Assouline presents a rare opportunity to browse its exclusive collections in the heart of Manchester.

THE LIBRARY
CURATED BY ASSOULINE

À LA CARTE

Available from 5pm – 10pm

STEAK TARTARE	£10
Steak tartare with a Champagne-infused egg yolk, served with rye crisp	
POMEGRANATE AND APPLE SALADE	£10
Apple, pomegranate and smoked pine nut salad with spicy lime dressing	
OUR FISH AND POMMES FRITES	£12
Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites	
CHILEAN SEA BASS	£26
Parmesan-glazed green beans and Scotch bonnet labneh sauce	
CORN-FED CHICKEN AND KALE RISOTTO	£12
Marinated Amalfi lemon corn-fed chicken with fresh mint and kale	
STEAK FRITES	£20
28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites	
CHICKEN FETTUCCINE ALFREDO	£11
Chicken fettuccine Alfredo with crispy pancetta	
LEMON BASIL RISOTTO WITH BURRATA	£10
Basil, spinach and roasted garlic risotto, finished with creamy burrata	
DESSERTS	
LA SPÉCIALITÉ	£7
Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat	
TARTE AU CITRON MERINGUÉE	£7
Lemon meringue with raspberry sorbet	
SIGNATURE COCKTAILS	
LV 1854	£10
The 'LV 1854' is inspired by one of the world's leading international fashion houses.	
Louis Vuitton, or LV as it is commonly referred to, is a French fashion house and luxury retail company founded in 1854. The label's LV monogram appears on most of its products, ranging from luxury trunks and leather goods to ready-to-wear shoes, watches, jewellery, accessories, sunglasses and books.	

THE CAN OF POP	£10
'The Can of Pop' is inspired by one of the leading pioneers of the Pop movement.	
Andy Warhol was an American artist, director and producer and a leading figure in the visual art movement, known as Pop Art. His works explore the relationship between artistic expression, advertising and the celebrity culture that flourished by the 1960s. Some of his best known works include the silkscreen paintings 'Campbell's Soup Cans' (1962) and 'Marilyn Diptych' (1962).	
THE PERFECT CELLAR	£10
'The Perfect Cellar' celebrates the remarkable works of Enrico Bernardo.	
Enrico Bernardo made his name at the Four Seasons George V in Paris and was named Best Sommelier of the World in 2004. His two restaurants, the Michelin star-holding Il Vino and Goust, focus on pairing the perfect wine with each dish – and the perfect dish with each wine.	
HER MAJESTY'S CHOICE	£12
'Her Majesty's Choice' pays homage to the longest-lived and longest-reigning British monarch - Queen Elizabeth II.	
Rumoured to begin her day with a pot of Earl Grey tea, no milk or sugar, Her Majesty is also reported to enjoy an afternoon tippie consisting of two parts Dubonnet and one part gin, served with two ice cubes and a lemon slice.	
THE RUNWAY	£10
'The Runway' represents everything fashion. But what does fashion represent itself?	
"I don't do fashion. I am fashion." Coco Chanel	
"Fashions fade, style is eternal." Yves Saint Laurent	
"Fashion is about dressing according to what's fashionable. Style is more about being yourself." Oscar de la Renta	
LA CONCEPTION	£10
'La Conception' is dedicated to all things design.	
A design is a construction or activity specification or plan, or the result of that plan in the form of a prototype, finished product, or process. 'Design' as a verb is the process of creating such a design.	
A VIEW FROM 5TH AVE	£10
'A View from 5th Ave' celebrates the legendary world of Tiffany & Co.	
Tiffany's flagship store has operated at the corner of Fifth Avenue and 57th Street on Manhattan since 1940. It has been the location of a number of films, including 'Breakfast at Tiffany's', starring Audrey Hepburn.	

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THE
LIBRARY
CURATED BY ASSOULINE

BEVERAGE SELECTION

Champagne and Sparkling Wine by the Glass	150ml
Prosecco Extra Dry, Fantinel NV	9

Wine by the Glass
Also available in 125ml measures

<i>White</i>	Glass Carafe	175ml	500ml
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7.5	20	
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	8	22	
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2019	8.5	24	
Te Kairanga (Riesling) Martinborough, New Zealand 2018	9.5	27	
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	10	29	
Gavi di Gavi, "Toledana", Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10.5	30	

Red	
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7.5 20
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	8 22
Élevé (Pinot Noir) Roussillon, France 2018/19	8.5 24
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2016	9.5 27
Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2018	10 29
Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2017	10.5 30

Rosé	
Veramonte Rosé (Syrah) Casablanca, Chile 2018/19	7.5 20
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2018	9.5 27

Champagne and Sparkling Wine by the Bottle	
Brut	
Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Yellow Label Brut NV	85

Rosé	
Moët & Chandon Rosé Impérial NV	88
Laurent-Perrier Cuvée Rosé NV	110

Sparkling Wine	
Prosecco Extra Dry, Fantinel NV	40

Wine by the Bottle

White	
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	28
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	30
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2019	33
St Roch Vieilles Vignes (Grenache Blanc, Roussanne) Côtes du Roussillon, France 2018	35
Te Kairanga (Riesling) Martinborough, New Zealand 2018	38
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	42
Gavi di Gavi, "Toledana", Domini Villa Lanata (Cortese) Piemonte, Italy 2018	44
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2018	48
Sanford (Chardonnay) Santa Barbara County, California, USA 2017	58
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Château du Nozet, Loire, France 2018	75

Red	
Veramonte (Carménère) Colchagua Valley, Chile 2018/19	28
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	30
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2016	32
Élevé (Pinot Noir) Roussillon, France 2018/19	33
Valdubón Roble (Tempranillo) Ribera del Duero, Spain 2018	36
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2016	38
Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2018	40
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2017	44
Te Kairanga 'Runholder' (Pinot Noir) Martinborough, New Zealand 2018	50
Château Boutisse, Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint-Émilion, Bordeaux, France 2014	52
Château Musar (Cabernet Sauvignon, Cinsault, Carignan) Bekaa Valley Lebanon 2012	58
Châteauneuf-du-Pape, Bois de Pied Redal Ogier (Grenache, Syrah, Carignan) Rhône, France 2017	70
Brunello di Montalcino, Castiglioni del Bosco (Sangiovese) Tuscany, Italy 2014	82

Rosé	
Veramonte Rosé (Syrah) Casablanca, Chile 2018/19	28
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2018	38

Beer	Bottle
Asahi Super Dry	5.5
Modelo Especial	5.5

Soft	
<i>Bottled water</i>	4.95
Acqua Panna still water	
S.Pellegrino sparkling water	

Juices	3.25
Fresh orange	
Fresh apple	
Fresh grapefruit	
Cranberry	
Tomato	

Sparkling	3.25
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	

Coke	
Diet Coke	

Loose Leaf Tea Selection	
English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Hunan Green	4.25
Rosehip & Hibiscus	4.25

Coffee Selection	
Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Roccoco chocolate	6

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Spirit selection		50ml	Scotch whisky		50ml
Also available in 25ml measures			<i>Single malt</i>		
Vodka			Glenfiddich 12 year		8.5
Skyy		7.5	Glenmorangie 10 year		8.75
Ketel One		8	Glenlivet Founder's Reserve		9.5
Ciroc		9.5	Dalwhinnie 15 year		10
Belvedere		9.5	Talisker 10 year		10.5
Grey Goose		10	Laphroaig 10 year		11
Chopin		10	Lagavulin 16 year		12
Gin			<i>Blended</i>		
Bombay Sapphire		7.5	Chivas Regal 12 year		7.5
Tanqueray		8	Johnnie Walker Black Label		8
Sipsmith		8.75	Johnnie Walker Gold Label		11
Hendrick's		9.5	Chivas Regal 18 year		12
Roku		9.5	Irish whisky		
Monkey 47		14	Jameson		9
Rum			Middleton Very Rare		30
Havana 3 year		7.5	American whisky		
El Dorado 3 year		8	Jack Daniel's		8
Appleton Estate		8	Maker's Mark		8.5
Havana 7 year		8.75	Woodford Reserve		8.75
El Dorado 12 year		10	Bulleit Rye		8.75
Japanese whisky			Tequila		
<i>Single grain</i>			<i>Blanco</i>		
Suntory Chita		10.5	Ocho		7.5
<i>Single malt</i>			Tapatio		8
Yamazaki Distiller's Reserve		11	<i>Reposado</i>		
Hakushu Distiller's Reserve		11.5	Ocho		7.5
Yamazaki 12 year		15	Tapatio		8
<i>Blended</i>			<i>Añejo</i>		
Suntory Toki		9.5	Tapatio		8
Nikka from the Barrel		12	Cognac		
Hibiki Harmony		12	Courvoisier 3 Star		8
The Nikka 12 year old		16	Hennessy Fine de Cognac		8.75
			Rémy Martin XO		18
			Hennessy XO		20
			Liqueurs / Digestifs		
			Disaronno Amaretto		6
			Baileys		6
			Tia Maria		6
			Sambuca		6
			Kahlúa		6

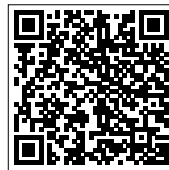
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Food & Beverage Imagery

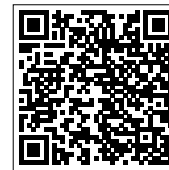


Welcome to The Library

In order to view our menus, please scan the QR codes
using the camera on your mobile device.



À La Carte



Beverages

Meetings and Events

Meetings and Events

Our new operating procedures also extend to our meeting and event spaces, facilitating a comfortable and safe experience for organisers, delegates and attendees alike.

Aside from the measures outlined throughout this document, we also offer powerful tools to aid meetings and events in a contactless world:

- **Edward:** a unique AI virtual host created specifically to assist our meeting and event planners and guests. Edward is at your disposal 24/7 via the app or through SMS messaging, allowing you to communicate directly and discreetly with our operations team without disturbing your meeting.
- **Hybrid meetings:** the perfect blend of real interaction and virtual convenience. Meet with people in various locations with HD image clarity, crisp sound and uninterrupted connectivity.



Covid-19 Enhanced Safety Protocol

Welcome to Peter Street Kitchen.

In order to respect social distancing, we have introduced
a one-way system throughout our restaurant.

Please therefore use this door for entrance only.

Thank you for your co-operation.



Please Enter
This Way

Welcome to Peter Street Kitchen.

In order to respect social distancing, we have introduced
a one-way system throughout our restaurant.

Please therefore use this door for exit only.

Thank you for your co-operation.



Please Exit
This Way

Dear Guest

Our toilet facilities are located on the
lower ground floor.

In order to maintain social distancing with other
guests, please keep left when using the staircase.

Thank you for your co-operation.



Please Keep
Left

Dear Guest

For your safety and the safety of our other guests
and our team, please ensure you wash your hands
thoroughly using the soap dispensers provided.

Thank you for your co-operation.

Please Wash
Your Hands

Welcome to Peter Street Kitchen.

To ensure a safe and enjoyable dining experience
for all our guests and our team, we respectfully request that
you observe social distancing throughout our restaurant.

Thank you for your co-operation.

Thank You For
Practicing Social
Distancing

Welcome to Peter Street Kitchen.

To ensure a safe and enjoyable dining experience
for all our guests and our team, we respectfully request that
you observe social distancing throughout our restaurant.

Thank you for your co-operation.

← 1 metre →

Welcome to Peter Street Kitchen.

Please note that due to social distancing measures,
this table is currently not in service.

Thank you for your co-operation.

Covid-19 Enhanced Safety Protocol



Employee Journey



Employee Journey 2020

Cohorts and Shift Patterns

- Food & Beverage team cohorts may be defined by property; there may be several cohorts per shift if necessary.
- Shift patterns are to be defined based on property requirements.

Cohort Working

From Gov.UK:

“Wherever possible employees should be organised into cohorts or groups built around natural work teams. Cohorts work together; take their breaks together; change together; and travel together if relevant. If one person then becomes infected this increases the ability for only members of that cohort to be excluded and facilitates the smoother running of the facility.

As far as possible, where people are split into teams or shift groups, fixing these teams or shift groups so that where contact is unavoidable, this happens between the same people. Considering where congestion caused by people flow and ‘pinch points’ can be improved. Using one-way systems, staggered shifts and assigned staff mealtimes are possible ways to minimise the risk of transmission. You should assist the Test and Trace service by keeping a temporary record of your staff shift patterns for 21 days and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks.

Consider creating cohorts or groups of staff to minimise contact and reduce potential transmission. Cleaning should also be scheduled around zones and cohort lines.”

Personal Protective Equipment

Employees are to continue with the use of PPE as stated in the Food Safety Management System.

Employees are to continue with the use of PPE as stated on the cleaning task cards provided by Edwardian Hotels London and affiliated partners.

- All guest facing and food production roles will require the use of face coverings for the safety of all employees and guests
- Edwardian Hotels London will provide face coverings for all relevant roles
- Face coverings are to be washed by all employees as per the manufacturer’s instructions

Handwashing & Sanitising Expectations

Sanitising – As per Diversey Documents

- Entering and exiting the hotel
- Entering the changing rooms
- Entering the restaurant and bar area
- Every 20 minutes whilst in service, or after tasks such as:
 - After serving every table
 - Before placing cutlery, plates or serving food and beverages
 - After using shared or high contact items, such as PDQ machines, POS systems and trays
- Before and after sanitising areas detailed in the enhanced cleaning checklist
- Entering and leaving the canteen
- Before and after using lifts
- After using the Kronos machine

Handwashing – As per Diversey Documents and FSMS

- Leaving the changing rooms
- After break times, including after smoking
- Every two hours while on shift

Entering and Exiting the Property

- Employees to arrive at designated time as part of their working cohort. Staggered timings are required to reduce traffic in entrance/exit areas
- Smoking areas outside the employees’ entrance to be moved (new areas allocated per individual property needs)
- Employees to enter and exit one person at a time

- If there is more than one person, queue with social distancing to be formed
- Key card will be required for entry, inputting of security code will no longer be necessary
- Hand sanitising station to be placed by entrance to be used upon entry and exit
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)

Uniform and Linen Collection (as per guidance from Housekeeping)

- Pre-arranged list for the following shift is to be requested with the head housekeeper for all uniform and linen requirements, such as chef uniforms and restaurant napkins
- Designated areas and pick up times are to be agreed for all collections and drop offs of uniform and linen

Employee Changing Area - Reduced Capacity (pending further guidance from H&S team)

- All food handlers to change into uniform while on property; uniform should not be used for travel purposes
- Cohorts to use the changing area before and after shift at an allocated time to allow social distancing rules to be followed
- Congregating will not be allowed in changing areas
- Hand sanitising station to be placed by entrance to the changing area

Arrival Into Working Spaces

- Hand sanitising station to be placed in entrance to be used upon entry and exit
- Cohorts are to report to manager for pre-shift upon arrival in the working space, this area will be pre-agreed
- Pre-shift briefings are to take place in an area suitable for social distance guidelines to be adhered to
- 2m distancing should be allowed for entrances into food preparation areas

- Congregating is not allowed in any areas that block the flow of colleagues and disrupt distancing
- Lifts to have limited numbers for use; the use of stairs is encouraged where possible to allow social distancing during essential use of lifts

Post Shift

- Each cohort should finish their shift together, using the changing facility to the same standard as arrival
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)
- End of shift tasks that require moving between areas should be reduced/changed, such as napkin or uniform drop off and collection
- Management handovers are to be completed while adhering to social distancing guidelines
- Employees are to leave the property immediately after their shift to ensure areas are available for colleagues to use while socially distancing

Cleaning and Enhanced Cleaning Procedures

- Duty sheets for each serving period are to be followed
- Cleaning checklists for each area are to be followed
- Enhanced cleaning checklists for each area are to be followed

During Working Shifts – Restaurants and Bars

- Sequence of service guidelines are to be followed
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Food and Beverage Preparation Areas and Collection

- 2m distancing should be followed for entrances into food preparation areas
- Front of house employees are not allowed in any kitchen area
- Food and beverage pick-up points are to be at the allocated collection areas only
- During breakfast, all buffet items are to be in individual pots. All other items will be served à la carte, such as continental, hot food, hot drinks and juices

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Waiter stations to be allocated per cohort per shift in order to reduce shared use of high contact areas
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms

Guest Interaction

- Guest queuing systems will be in place upon entry to the restaurants and bars; host teams will be required to greet the guest and escort them in
- 1m distancing to be followed by all employees during interaction with guests where possible, such as during verbal interactions
- Implementation of booking systems for breakfast to control guest flow and ensure social distancing measures are adhered to

- Guest sanitising station upon entry: all guests will be requested to use this upon arrival⁵³
- Track and trace
 - Reservations are preferable so that booking details are available
 - Walk-ins accepted – details of one guest per table is required to be placed into OpenTable
- The number of surfaces and high contact areas touched by both employees and guests are to be limited, such as host stands, bar tops, chairs and tables
- No cloak room service will be available
- Table assistance will regrettably no longer be offered
- Napkin service will not be offered upon guest arrival or when leaving the table during their meal
- All menus will be available via a QR code at the table; single use menus will be available on request
- Activities and tasks that compromise social distancing guidelines should be completed in a manner that is most efficient for finishing the duty and moving outside of the guest's space, such as placing or collecting items from the guests' table. Risk during these actions are mitigated by the use of face masks
- Contactless payment will be encouraged for all tables
- Bus stop signage will be in place to encourage social distancing and hygiene measures
 - Guest flow
 - Social distancing
 - Guest facilities
- Vacant table signage will be in place as part of the measure to reduce restaurant and bar capacities and ensure social distancing guidelines can be adhered to
- Bar top service for guests will not be available until further notice; all bar service will be table service only

During Working Shifts – In-Room Dining

- Sequence of Service guidelines are to be followed
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Working stations to be allocated per cohort per shift in order to reduce shared use of high contact areas
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms
- Dect phones will be allocated per employee while on shift; these should not be shared where possible

Guest Interaction

- All menus will be available via a QR code in the room. Alternative options will be available on the TV screen and single use menus will be available on request. Orders will continue to be placed by calling the in-room dining team or through Edward

- There will be no breakfast hangers or compendiums until further notice
- There will be no flowers on in-room dining trays and trolleys until further notice
- Breakfast hampers are available for delivery at specified times via pre-booking only. This is required by 9pm on the evening prior to delivery; orders may be placed by calling the in-room dining team
- Mini bars will no longer be stocked to mitigate contamination in the room. Honesty bars and hampers will be available on request for the guests on a case-by-case basis via the pre-arrival experience
- Where a table and hot box is available for food delivery, these are to be placed in front of the guest's room with the food remaining inside the hot box. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the table into the room
- Where a tray is required for food delivery and a table and hot box are available, the tray is to be placed on the table in front of the guest's room, the food is to be removed from the hot box and placed on the tray under a cloche. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room
- Where a tray is required for food delivery but a table and hot box are not available, a silver tray stand is to be used. The stand is to be placed outside the guest's room with the food present and fully covered by a cloche. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room
- Upon delivering food, the employee is to inform the guest of the requirement to call the in-room dining team once they have finished their meal. This is to ensure trays are not placed in the corridors, potentially disrupting social distancing of passing guests in the corridor
- After use, the following items are to be sanitised using the appropriate method:
 - Tables and trays
 - Hot box
 - Cruets
 - Flower holder
 - Call back sign
 - Sugar pots

During Working Shifts – Meetings & Events

- Sequence of service guidelines are to be followed,
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Guest Interaction

- 1m distancing to be followed by all employees during interaction with guests where possible, such as during verbal interactions
- Guest sanitising station upon entry: all guests will be requested to use this upon arrival
- Activities and tasks that compromise social distancing guidelines should be completed in a manner that is most efficient for finishing the duty and moving outside of the guest's space, such as placing or collecting items from the guests' table. Risk during these actions are mitigated by the use face masks
- Bus stand signage will be in place to encourage social distancing and hygiene measures
 - Guest flow
 - Social distancing
 - Guest facilities

Meetings

- Guest queuing systems may be in place upon entry to the allocated refreshment areas; host teams will be required to greet the guests and escort them in
- Implementation of booking systems for break timings to control guest flow and ensure social distancing measures are adhered to

Events

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- No cloak room service will be available
- Table and chair assistance will not be offered
- Napkin service will not be offered upon guest arrival or when leaving the table during their meal
- Contactless payment will be encouraged for cash bars
- Bar top service for guests will not be available until further notice; cash bars will be implemented via table service
- All menus available at the table will be single use

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms

Meeting Room Table Set-Up

- Boardroom/classroom style – 3 people for every 3.6 metres (2 x 6' trestle table)
- Theatre style – 1m between each chair
- Cabaret – 1m between each chair

Equipment

- No stationary box will be provided in the room; individual stationary available upon request only
- Tissue box
- Pencils are to be placed per person – no shared pots will be available
- Blotters, glasses and coasters to be used as normal – these will be sanitised after each use
- A water station set up inside the room with sufficient bottles for the client list; this will require guest self-service. Each guest will have their own bottles
- No shared in-room food amenities will be available, such as sweets and jellybeans

Cleaning

As per new checklists – Private room, still room/pantry and bar lists updated

Breaks

- Are to be set in areas that do not disrupt social distancing guidelines – no corridor set-ups will be permitted
- Sanitiser will be present at the start of the break set-up with signage, this will encourage the use of sanitiser for each guest prior to collecting items
- Tea and coffee refreshments will be set as per original standards – thermos flasks are to be sanitised after each use
- Food items will be individually presented or served
- Cold beverage items, such as smoothies and juices, will be individually poured and covered
- Each delegate group will be allocated break and lunch times
- If an additional room is used for the break, this area is to be sanitised prior to the next use; using the two-stage cleaning process

During Working Shifts – Kitchen and Back of House

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- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Food Preparation Areas and Collection

- 2m distancing should be followed for entrances into food preparation areas
- Food and beverage pick-up points are to be at the allocated collection areas only

Wash Up Areas

- Crockery, cutlery and kitchen utensils to be dropped off at allocated points only

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working, tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as walk-in fridges or dry stores

The Kitchen (Employee Canteen)

The Kitchen - (Employee canteen) Reduced Capacity

It's in the kitchen where the warmth of shared memories, laughter and great food create a recipe that spans the generations. Dine, relax and unwind. For this is your home away from home.

Welcome to The Kitchen.

To facilitate a safe environment for our employees, we have implemented several additional procedures across our employee canteens.

- Allocated break times for each working cohort. The use of seating areas outside the allocated cohort break times should be minimised. (timings to be determined per individual property needs).
- Maximum numbers to be allocated per canteen; senior management are to monitor usage and adherence to the measures
- If there is the need for a queue, social distancing is to be adhered to
- Hand sanitising station to be used upon entry and exit
- One-way systems to be followed if in place (requirements to be determined per individual property)
- Congregating is not allowed in any areas that block the flow of colleagues and disrupt social distancing
- The Kitchen is not to be used as hot desk or meeting space
- No shared serving utensils are to be used; food is to either to be served by allocated personnel (personnel to be determined per individual property), (hot items) or individually portioned (cold items)
- Tables are to be positioned to allow social distancing
- Working cohorts are to sit together on allocated tables
- Cohorts are to clear all used items to the disposal area
- Team members are to clean their tables of debris after use, wiping down with D10 and disposable blue paper
- High contact areas will be sanitised after every serving period
- All condiments to be removed and pre-packaged
- Water to be available in jugs where the canteen has been relocated to a meeting space
- Napkins to be removed from tables
- Cutlery to be individually wrapped in disposable napkin for collection
- Shared computers to be sanitised before and after each use

The Kitchen Imagery



The Kitchen Imagery



Opening Hours

Breakfast

Monday to Sunday
07:00 – 11:00
(In-Room Dining and Breakfast Hamper)

Saturday and Sunday only
07:30 – 10:30
(Served in Peter Street Kitchen)

Please note that we will be continuing to monitor the demand for breakfast inclusive bookings. Should we see an increase in demand, we may then decide to serve breakfast during the week in Peter Street Kitchen.

Peter Street Kitchen

Lunch
Closed

Dinner
Thursday to Saturday
17:00 – 22:00

Sunday to Wednesday
Closed

The Library curated by Assouline

Sunday to Wednesday
17:00 – 22:00

Thursday to Saturday
Closed

In-Room Dining

24 hours
(Served by F&B)

Please note that outside of restaurant & bar operational hours, guests can enjoy complimentary items from the Residence Cart – offering tea, coffee and Sicilian lemonade.

The items should be served by the reception team and should not be accessible for guests.

*Please note that these operational hours are subject to change.

Induction and Training

Tuesday 1st September 2020

9:30 – 11:00
Assigned Chef Brigade
Induction and Orientation

11:00 – 18:00
Chef Training and MEP

Wednesday 2nd September 2020

9:30 – 18:00
Chef Training and Food Tasting

Thursday 3rd September 2020

17:00 – 22:00
Peter Street Kitchen
Doors Reopen

Wednesday 2nd September 2020

9:30 – 11:00
Assigned Front of House Team
Induction and Orientation

11:00 – 11:15
Break

11:15 – 12:45
The Edwardian Manchester
Food & Beverage Pack

12:45 – 13:30
Lunch

13:30 – 14:30
New Training Standards

14:30 – 16:00
Concept and Menu Overview

16:00 – 16:15
Break

16:15 – 18:00
Service Training Session

Thursday 3rd September 2020

17:00 – 22:00
Peter Street Kitchen
Doors Reopen

Thank You.