

THE
EDWARDIAN
MANCHESTER



Please scan the QR code for
allergen and dietary information.

Welcome to our In-Room Breakfast Menu

Available from 7am - 11am

This forms part of the inclusive breakfast offering.

Please choose one dish from each section as part of your inclusive breakfast.

À La Carte

The English

Smoked sweetcure streaky bacon, Cumberland sausage, black pudding, baked beans, grilled mushrooms, hash browns, roasted vine cherry tomatoes and free-range eggs your way (1197 kcal)

The Vegetarian

Fried free-range eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs) v (574 kcal)

Organic Scottish Porridge

With toasted almonds, blueberries and Mānuka honey v (549 kcal)

Bacon Sandwich

Maple-glazed smoked sweetcure streaky bacon, fried free-range egg and chilli and tomato ketchup in a toasted English muffin (1058 kcal)

Free-Range Egg Selection v

All served with hash browns v (254 kcal)

Fried eggs (223 kcal)

Poached eggs (183 kcal)

Boiled eggs (183 kcal)

	Bespoke Free-Range Eggs	12
22	Slow-cooked scrambled eggs (424 kcal)	
	Three-egg omelette (349 kcal)	
	Egg white omelette (171 kcal)	
	Available with the following fillings:	
20	Smoked salmon (46 kcal)	
	Honey-roasted ham (27 kcal)	
	San Marzano tomatoes v (4 kcal)	
	Chestnut mushrooms v (5 kcal)	
	Red chilli v (1 kcal)	
10	Bird's eye chilli v (1 kcal)	
	Curly kale v (8 kcal)	
12	Baby spinach v (4 kcal)	
	24-month-aged Parmesan (42 kcal)	
	Sides	
10	Smoked sweetcure streaky bacon (304 kcal)	5
	Black pudding (277 kcal)	5
	Cumberland sausages (381 kcal)	5
	Chicken sausages (345 kcal)	5
	Grilled mushrooms v (67 kcal)	4
	Vine cherry tomatoes v (69 kcal)	4
	Hash browns v (304 kcal)	4
	Baked beans v (61 kcal)	4

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The Continental	20	Cereal Selection v	5
Freshly baked pastry selection, butter, preserves, Italian bread selection, seasonal fresh fruit and a selection of cheese and cold cuts (580 kcal)		Muesli (311 kcal)	
Freshly Baked Pastries	12	Coco Pops (135 kcal)	
Beurre d'Isigny croissant (186 kcal), pain au chocolat (132 kcal) and almond croissant (416 kcal), served warm v		Bran Flakes (133 kcal)	
Bread Selection v	5	Special K (118 kcal)	
All served toasted with Lescure salted butter		Served with your choice of milk	
White bloomer (292 kcal)		Semi-skimmed milk (83 kcal)	
Wholemeal bloomer (168 kcal)		Skimmed milk (54 kcal)	
Ciabatta (249 kcal)		Soya milk (44 kcal)	
Focaccia (205 kcal)		Almond milk (37 kcal)	
Gluten free bread (258 kcal)		Oat milk (63 kcal)	
		Yoghurt Selection v	
		Apple and cinnamon Bircher muesli (427 kcal)	5
		Coconut yoghurt (79 kcal)	4
		Greek yoghurt (133 kcal)	4
		Natural plain yoghurt (79 kcal)	4

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v Suitable for vegetarians. Adults require around 2000 kcal per day.

Beverages

Juice Selection

Fresh orange (78 kcal)

Fresh apple (87 kcal)

Green cleanser (88 kcal)

Coconut water (41 kcal)

Tea Selection (0 kcal)

English breakfast

Fresh mint and lemon

Jasmine

Green sencha

Earl grey

Black tea and ginger

Coffee Selection

Filter coffee (0 kcal)

Espresso (0 kcal)

Latte (100 kcal)

Mocha (105 kcal)

Decaffeinated (0 kcal)

Cappuccino (94 kcal)

Macchiato (19 kcal)

Double espresso (0 kcal)

Time To Indulge

Start your day the sweetest way with dessert for breakfast, because you deserve it.

4.5 The following items are non-inclusive and priced as detailed below.

4.5 **Belgian Waffle** 10

A golden waffle topped with fresh strawberries, honeycomb chunks, and a splash of maple syrup, finished with a cloud of velvety crème Chantilly (592 kcal)

5 **Baked Cinnamon Roll** 12

A warm baked cinnamon roll topped with caramelised sugar and cream cheese frosting, perfectly balanced with the savoury crispness of pancetta (544 kcal)

5 **Knickerbocker Glory** 12

Indulgent layers of rich chocolate, sweet Maraschino cherries, fruity jelly, and delicate crème Chantilly (930 kcal)

5 **Brioche French Toast** 12

Golden crispy brioche filled with Nutella, drizzled with salted caramel sauce, dusted with powdered sugar, and served alongside Madagascan vanilla ice cream (1097 kcal)

5 **Fluffy Soufflé Pancakes** 14

Light, airy buttermilk pancakes with melted double chocolate cookie dough topped with caramelised marshmallows (730 kcal)

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Welcome to our In-Room Dining Menu

Available from 11am - 11pm

Taste of the Mediterranean

Starters

Burrata with Seville orange, coriander seeds and mānuka honey v (605 kcal)	13
Orange and avocado salad with cayenne pepper lemon dressing v (378 kcal)	8

Mains

Crispy-skinned seabass fillets with warm San Marzano tomatoes, avocado and olives (853 kcal)	20
Chicken fettuccine Alfredo with crispy pancetta (1583 kcal)	16
Rigatoni pasta with wild mushrooms, chilli and Italian hard cheese v (1118 kcal)	15

Dessert

Lemon meringue tart with raspberry sorbet v (811 kcal)	8
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Taste of India

Starters

Bombay-spiced chicken lollipops with coriander mint chutney (413 kcal)	10
Vegetable samosas with date and tamarind chutney v (687 kcal)	10

Mains

(served with basmati rice, buttered naan and raita)	
Methi chicken (1660 kcal)	18
Paneer butter masala v (1837 kcal)	16
Black dal v (2050 kcal)	14

Dessert

Passion fruit creme brûlée with coconut sorbet and umeshu jelly (499 kcal)	8
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Taste of Arabia

Starter

Our signature hummus, served with warm pitta v (772 kcal)

Mains

Our Chicken Shawarma

Marinated chicken, chilli-spiced chips, garlic mayo and chilli sauce (851 kcal)

Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused creamy labneh sauce (1159 kcal)

Dessert

Seasonal exotic fruit platter with Medjool date ice cream v (342 kcal)

In-Room Dining Classics

11	Chargrilled chicken, avocado and smoked crispy bacon salad (639 kcal)	12
18	Corn-fed chicken club sandwich, spicy bacon mayonnaise and fried egg, served with fries (1813 kcal)	16
18	Lemon-infused battered cod with smoked oyster tartare, truffle petit pois and pommes frites (1480 kcal)	21
18	Our British beef burger with melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips (1463 kcal)	16
10	251g rib-eye steak, served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce (883 kcal)	28
10	Lemon basil risotto with creamy burrata, spinach and roasted garlic v (1032 kcal)	13

Our Stone Baked Pizza

Margherita with torn basil v (807 kcal)	12
Smoked BBQ chicken with coriander and chillies (832 kcal)	14

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Our Sides

French fries v (499 kcal)	4
Field greens and tomato salad with spicy lemon dressing v (94 kcal)	4
Hand-cut chips v (762 kcal)	4
Steamed garlic kale and tenderstem broccoli v (183 kcal)	5
Maris Piper truffle mash v (546 kcal)	4

Children's Menu

Tomato soup v (402 kcal)	6
Penne with tomato crème v (291 kcal)	8
Fish and chips (362 kcal)	10
Ice cream selection v (165 kcal)	6

Classic Desserts

Eton mess v (970 kcal)	8
Sticky toffee pudding, caramelised Williams pear and butterscotch sauce v (1089 kcal)	9
Warm Bramley apple crumble, served with Cornish clotted ice cream (1140 kcal) or vanilla custard (1191 kcal) v	8
Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts (948 kcal)	10

After-Hours Grilled Paninis

Available from 11pm – 6am	
Served with salad and hand-cooked sea salt and crushed black pepper crisps	
Tuna with spicy lemon mayonnaise (1127 kcal)	12
Steak and cheese with horseradish mayonnaise (1346 kcal)	18
Honey roast ham and Lancashire Bomb cheese (1077 kcal)	14
Barber's Vintage Cheddar cheese and red onion v (1067 kcal)	12

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Welcome to our In-Room Dining Drinks Menu

	125ml	Bottle
Champagne		
Brut		
Bollinger Special Cuvée Brut NV		115
Charles Heidsieck Brut Réserve NV		100
Moët & Chandon Brut Impérial NV	16	90
Ruinart Blanc de Blancs		180
Veuve Clicquot Yellow Label Brut NV		98
Rosé		
Billecart-Salmon Brut Rosé NV		115
Dom Pérignon Brut Rosé 2000		500
Laurent-Perrier Cuvée Rosé NV		160
Moët & Chandon Rosé Impérial NV	18	100
Prestige Cuvée		
Dom Pérignon Brut Vintage 2000/2005		395
Krug Grande Cuvée Brut NV		450
Louis Roederer Cristal 2014		650
Sparkling Wine	125ml	Bottle
Gusbourne Blanc de Blancs		74
Gusbourne Rosé		80
Nyetimber Classic Cuvée Brut NV		82
Prosecco Extra Dry, Fantinel NV	10	55
NON ALCOHOLIC		
Wild Idol, Alcohol Free Sparkling White		60

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Wine by the Glass

Also available in 125ml measures

	Glass 175ml	Carafe 500ml
White		
Chablis, La Chablisienne, La Sereine,(Chardonnay) Chablis, France 2019	16	45
Élevé (Marsanne, Viognier) Languedoc, France 2024	9	25
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2023	14	38
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2023	19	53
Timo (Vermentino) San Marzano, Italy 2024	11	30
Rosé		
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2024	15	41
Red		
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2023	11	30
Château Boutisse, Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint-Émilion, France 2018	18	50
Élevé (Carignan) Roussillon, France 2023	9	25
Rioja Crianza, Vivanco, (Tempranillo, Garnacha) Rioja, Spain 2022	13	36
Terrazas de Los Andes (Malbec) Uco Valley, Mendoza, Argentina 2022	14	38

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Wine by the Bottle

White

Alentejo, Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Portugal 2023	36
Chablis, La Chablisienne, La Sereine (Chardonnay) Chablis, France 2019	66
De Loach, Russian River Valley (Chardonnay) California, USA 2022	70
Élevé (Marsanne, Viognier) Languedoc, France 2024	35
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2023	40
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2023	56
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2023	78
Timo (Vermentino) San Marzano, Italy 2024	44

Rosé

Pure Rosé, Mirabeau (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2023	48
Rock Angel Rosé, Château d'Esclans (Grenache) Côtes de Provence, France 2023	72
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2024	60

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Red

Amarone della Valpolicella Classico, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2017	95
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2021	58
Billi Billi Shiraz, Mount Langi Ghiran (Syrah) Western Victoria, Australia 2021	38
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2023	44
Château Boutisse, Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint-Émilion, France 2018	74
'Closerie de Vaudieu' Châteauneuf-du-Pape Château de Vaudieu (Syrah, Grenache, Mourvedre) Southern Rhône, France 2022	85
Élevé (Carignan) Roussillon, France 2023	35
Rioja Crianza, Vivanco (Tempranillo, Garnacha) Rioja, Spain 2022	52
Saint Clair, Origin (Pinot Noir) Marlborough, New Zealand 2022	60
Terrazas de Los Andes (Malbec) Uco Valley, Mendoza, Argentina 2022	56

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Our Spirit Selection

50ml

Also available in 25ml measures

Vodka

Absolut	8.5
Belvedere	10
Chopin	12
Ciroc	12
Grey Goose	11
Ketel One	9
Konik's Tail	11
Sky	9

Gin

Bombay Sapphire	8.5
Gin Mare	12
Hendrick's	10
Monkey 47	15
Roku	10
Sipsmith	11
Tanqueray	9
Tanqueray 10	14

Flavoured Gin

Bombay Citron Pressé	8.5
Malfy Rosa	9
Tarquin's Blood Orange	10
Tarquin's Rhubarb & Raspberry	10

Rum

Bacardi Carta Blanca	8.5
Brugal 1888 Doblemente Añejo	12
El Dorado 3 year	9
El Dorado 12 year	12
Havana 3 year	9
Havana 7 year	10

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Japanese Whisky	50ml
Single Malt	
Hakushu Distiller's Reserve	18
Yamazaki 12 year	24
Yamazaki Distiller's Reserve	20
Blended	
Hibiki Harmony	20
Nikka from the Barrel	14
Suntory Toki	10
The Nikka 12 year	30
Scotch Whisky	
Single malt	
Balvenie 21 year	35
Dalwhinnie 15 year	14
Glenfiddich 12 year	10
Glenfiddich 15 year Solera	14
Glenfiddich 18 year	20
Glenlivet Founder's Reserve	10
Glenmorangie 10 year	9.5
Lagavulin 16 year	18
Laphroaig 10 year	12
Macallan Double Cask 12 year	16
Oban 14 year	18
Talisker 10 year	12
Blended	
Chivas Regal 12 year	9
Chivas Regal 18 year	14
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	12
Monkey Shoulder	8.5

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Irish Whiskey	50ml
Jameson	9
American Whiskey	
Bulleit Rye	10
Jack Daniel's	9
Maker's Mark	9
WhistlePig Rye 10 year	16
Woodford Reserve	10
Tequila	
Ocho Blanco	9
Ocho Reposado	10
Patrón Añejo	17
Patrón Blanco	15
Patrón Reposado	16
Tapatio Añejo	12
Tapatio Blanco	8.5
Cognac	
Courvoisier 3 star	10
Hennessy XO	35
Rémy Martin XO	30
Liqueurs / Digestifs	
Disaronno Amaretto	8.5
Baileys	8.5
Tia Maria	8.5
Sambuca	8.5
Kahlúa	8.5

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Beer & Cider

	Bottle
Asahi Super Dry	5.75
Modelo Especial	6
Noam	7
Sassy Cidre Brut	6
Sassy Cidre Rosé	6
Asahi Super Dry 0%	5

Soft

Bottled Water	5.5
Nordaq still water	
Nordaq sparkling water	
Juices	4.5
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	
Sparkling	4.5
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	
Coke Zero	

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Loose Leaf Tea (0 kcal)	5
English Breakfast	
Jasmine	
Earl Grey	
Fresh mint and lemon	
Green Sencha	
Black tea and ginger	

Coffee

Americano (0 kcal)	5
Latte (100 kcal)	5
Decaffeinated (0 kcal)	5
Macchiato (19 kcal)	5
Espresso (0 kcal)	5
Mocha (105 kcal)	5
Cappuccino (94 kcal)	5
Double espresso (0 kcal)	5.5

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