

NIBBLES

Homemade caramelised onion focaccia and Companio sourdough, extra virgin rapeseed oil and balsamic vinegar OR pea hummus OR beef butter (v/ve) **3 / 3.5 / 4***

Crispy pigs ears, tartare sauce **3.5***

Manchester egg, Elnecot piccalilli **4.5**

Manchester board selection of Manchester charcuterie, locally smoked salmon, regional cheeses and a Manchester egg. Served with Elnecot piccalilli and breads (to share) **16**

MEAT

Crispy chicken wings, with spicy fruit sauce and chive creme fraiche **7***

Pig head croquettes with Elnecot piccalilli **6**

Pork belly, savoy kimchi, sweetcorn puree and hazelnuts **7.5***

Manchester pale ale braised ox cheek, onion soubise, fermented carrot, salsa verde, bone marrow crumb **9***

Slow-cooked belly of lamb, pea and asparagus fricassee **8.5***

Tandoori duck leg, pickled cucumber raita, chutney **9***

FISH

Pan-roasted hake, tomato salsa, smoked cod roe **8***

Manchester smoked salmon on Ancoats rye with chive creme fraiche **8***

Pan fried mackerel, kohlrabi, pea and wild garlic ketchup, hazelnuts **7***

Spicy crab cakes, dill emulsion **7.5**

VEG

Disco cabbage (ve) **7***

Caramelised garlic, squash and Lancashire cheese tart, summer slaw (v) **6.5**

Roasted sweetcorn, wild garlic butter/oil (v/ve) **4.5***

Jersey royals, asparagus, miso and wild mushroom dressing (ve) **6***

Spicy red lentil dahl, vegetable pakora (ve) **6.5***

BALLS

Meatballs in tomato sauce **6.5**

Wild mushroom pearl barley arancini (ve) **6**

Aubergine and mint balls, pickled cucumber yoghurt (v) OR slow-cooked tomato sauce (ve) **5.5**

ELNECOT

OUR MENU IS DESIGNED TO BE SHARED AND IS INSPIRED BY THE LOCAL AREA.
WE USE REGIONAL SUPPLIERS, FOLLOW THE SEASONS
AND AIM TO BE KIND TO THE ENVIRONMENT.
BRUNCH ONLY SERVED SATURDAY 10AM - 3PM, SUNDAY 10AM - 12.30PM
SUNDAY ROAST ONLY FROM 1.30PM EVERY SUNDAY

* EITHER IS OR CAN BE MADE GLUTEN FREE
PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES AND ALLERGIES. WHERE POSSIBLE, OUR STAFF WILL ADVISE YOU ON ALTERNATIVE DISHES. HOWEVER, WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. GUESTS WITH SEVERE ALLERGIES ARE ADVISED TO ASSESS THEIR OWN LEVEL OF RISK AND CONSUME DISHES AT THEIR OWN RISK.
(V) VEGETARIAN (VE) VEGAN

HAPPY HOUR

3-7 TUESDAY TO FRIDAY

HEVERLEE **3**

CAMDEN HELLS **4**

ALL CLASSIC, ELNECOT COCKTAILS
AND SUPERSONICS **3 OFF**

BOTTLE OF HOUSE RED OR WHITE **15**

BOTTLE OF PROSECCO **14**

LUNCH

12-3 TUESDAY TO FRIDAY

2 PLATES **8**

3 PLATES **12**

(BOARDS EXCLUDED)

OTHERS

Lemon & thyme roast potatoes (ve) **4.5***

Sexy greens (ve) **4***

Thyme and sea salt fries (ve) **3***

Slow-roasted sweet potatoes (ve) **4***

Roasted carrots, local goat's cheese, coriander shoots, pine nut crumb **4***

Savoy cabbage kimchi **4***

Elnecot salad, pickled cucumber, pickled carrot, hazelnuts, gran moravia and house dressing (v/ve) **4.5***

AFTERS

Chocolate fondant, homemade earl grey ice cream (v) **6**

Vegan plum cake, sorbet (ve) **5***

Eve's pudding, vanilla ice cream (v) **5**

Rhubarb pannacotta, apple granita, apple marigold (v) **5**

Cheeseboard, a selection of local cheeses and crackers **8 / 11**