A SPACE FOR.

A design led, creatively charged, unique 6-storey hotel in the centre of Manchester. 137 rooms. Open-plan kitchen, bar, and restaurant. Meeting and event space.

The Alan



thealanhotel.com 18 Princess Street, Manchester, M1 4LG



Our menus consistently rotate for both an ever changing offering and the use of the best of British ingredients currently in season.

We embrace working with independents, our meat is locally sourced, free-range and grass-fed from family businesses. To ensure the best quality and standard of food.

Restaurant capacity - 30 Covers

Lobby capacity - 34 Covers

Bar capacity - 24 Covers

Group Dining

Our Makers table can host 14 guests.

Our family table can host 8 guests.

For group dining or private dining enquiries please contact meet@thealanhotel.com











Our bar + cafe area is open from 7am-11pm on weekdays and 7am-1am Friday/Saturday

We work with many independent distilleries and breweries such as ShinDigger, Pomona Island local Gin Experts Ancoats Distillery. Whilst stocking all the classics for any cocktail, whatever your taste.



Example Menu

Dine

LIGHT BITES

| PEA AND FETTLE SALSA (V) (GF) | 4.5 | TRUFFLED MAC + CHEESE (V) | 5.5 |
|---|--------|--|--------------|
| Yorkshire "feta", pea's and mint | | aged parmesan | |
| BABA GANOUSH (VG) (GF) | 3.5 | PROSCIUTTO HAM (GF) | 5.5 |
| aubergine, tahini, lemon | | celeriac remoutade | |
| ANCHOVIES (GF) | 3.5 | TOASTED FLATBREADS (VG) | 3 |
| amalfi lemon, thyme, olive oil | | | |
| SMALL PLATES | | | |
| HALIBUT (GF) | 7 | CHESHIRE BEEF | 7.5 |
| ceviche, burnt orange, chicory | | tartare, confit egg yolk, sourdough | |
| POTATO + OX CHEEK (GF) | 6 | CAULIFLOWER TIKKA (VG) (GF) | 7 |
| terrine, French's mustard, dill pickle | 88 | cumin, coriander, pomegranate | |
| SALT BAKED CELERIAC (VG) | 7 | POLYSPORE MUSHROOMS (V) | 7 |
| celeriac,truffle, sherry vinegar | | BBQ mushrooms, yeast extract, black garlic | |
| GOOSNARGH CHICKEN | 6.5 | LAMB FAT CABBAGE (GF) | 7.5 |
| confit thighs, Yorkshire asparagus peas and fevs | | hispi cabbage, braised shoulder, ros | emary |
| THE BUTCHERS QUARTER | | | |
| PORK CHOP 280G (GF) | 16 | SIRLOIN STEAK 225G (GF) | 28 |
| Packington free range pork | | Cheshire grass fed beef | |
| BARNSLEY CHOP 300G (GF) | 23 | | |
| Gatehouse Farm lamb | | | |
| SIDE ORDERS | | add Fresh Truffle shavings | 2.5 |
| CHICORY SALAD (VG) (GF) | 6 | CAESAR SALAD | 6.5 |
| radicchio, burnt grapefruit, pomeg | ranate | Aged Parmasan, sourdough and whi | te anchovies |
| CHARD GREENS (VG) (GF) | 6 | CHIPS (V) (GF) | 4.5 |
| SK14 broccoli, asparagus, cabbage | , | Mr Koffmann potatoes | |
| DESSERT | | | |
| SNICKERS (V) | 8 | NANA BETTY'S RHUBARB & CUSTARD 8 | |

SNICKERS (V) 8 NANA BETTY'S RHUBARB & CUSTARD 8
60% macondo, candied peanuts, duice de leche HP Rhubarb, set custard and nutmeg

ARCTIC ROLL (V) 8 CHEESE (V) 12
vanilla parfait, brambles, red-veined sorrel butchers quarter cheese, oat cakes, chutney

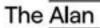
A discretionary 10% service charge will be added to your bill.

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Please inform your server of any allergies/intolerances

before placing an order.

+44 161 236 8999 dine@thealanhotel.com thealanhotel.com





Chefs counter

