



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](http://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](mailto: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.



# Dine

## LIGHT BITES

PEA AND FETTLE SALSA (V) (GF) 4.5  
Yorkshire "feta", pea's and mint

BABA GANOUSH (VG) (GF) 3.5  
aubergine, tahini, lemon

ANCHOVIES (GF) 3.5  
amalfi lemon, thyme, olive oil

TRUFFLED MAC + CHEESE (V) 5.5  
aged parmesan

PROSCIUTTO HAM (GF) 5.5  
celeriac remoulade

TOASTED FLATBREADS (VG) 3

## SMALL PLATES

HALIBUT (GF) 7  
ceviche, burnt orange, chicory

POTATO + OX CHEEK (GF) 6  
terrine, French's mustard, dill pickles

SALT BAKED CELERIAC (VG) 7  
celeriac, truffle, sherry vinegar

GOOSNARGH CHICKEN 6.5  
confit thighs, Yorkshire asparagus  
peas and fevs

CHESHIRE BEEF 7.5  
tartare, confit egg yolk, sourdough

CAULIFLOWER TIKKA (VG) (GF) 7  
cumin, coriander, pomegranate

POLYSPORE MUSHROOMS (V) 7  
BBQ mushrooms, yeast extract, black garlic

LAMB FAT CABBAGE (GF) 7.5  
hispi cabbage, braised shoulder, rosemary

## THE BUTCHERS QUARTER

PORK CHOP 280G (GF) 16  
Packington free range pork

BARNLEY CHOP 300G (GF) 23  
Gatehouse Farm lamb

SIRLOIN STEAK 225G (GF) 28  
Cheshire grass fed beef

## SIDE ORDERS

CHICORY SALAD (VG) (GF) 6  
radicchio, burnt grapefruit, pomegranate

CHARD GREENS (VG) (GF) 6  
SK14 broccoli, asparagus, cabbage

add Fresh Truffle shavings 2.5

CAESAR SALAD 6.5  
Aged Parmesan, sourdough and white anchovies

CHIPS (V) (GF) 4.5  
Mr Koffmann potatoes

## DESSERT

SNICKERS (V) 8  
60% macondo, candied peanuts, dulce de leche

ARCTIC ROLL (V) 8  
vanilla parfait, brambles, red-veined sorrel

NANA BETTY'S RHUBARB & CUSTARD 8  
HP Rhubarb, set custard and nutmeg

CHEESE (V) 12  
butchers quarter cheese, oat cakes, chutney

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

## The Alan

Please inform your server of any allergies/intolerances  
before placing an order.

The Alan  
18 Princess Street  
Manchester M1 4LG

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Chefs counter

