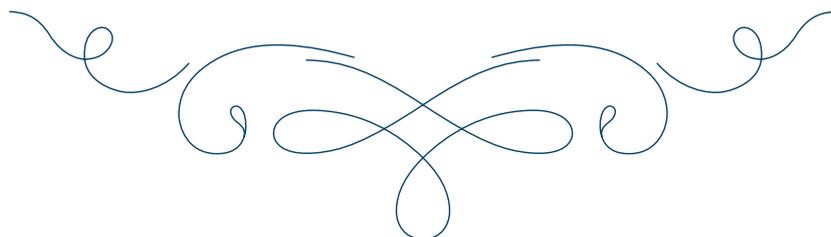


THE HISTORY OF CHANCELLORS



Chancellors Hotel has a rich and unique history. At the heart of the hotel sits a Grade II listed mansion built for Manchester forefather, Sir Joseph Whitworth, a pioneer of mechanical engineering. The hotel has recently benefited from an extensive refurbishment with the original Manor House remaining at the centre of these renovations. The original Manor House is home to the hotel bar, restaurant, private dining rooms and four of the hotels bedroom suites, whilst the hotel conservatory overlooks our five acres of private gardens.

The estate that Chancellors now occupies was once home to a farm called Ardens Place located behind Chancellors Hotel and Ladybarn Road which is parallel with the high road. For some time a half farm, half lodging house was situated on these grounds for Manchester Summer refugees. This house was later occupied by the Kean family in the 19th century who then sold the residence known as The Firs estate to Sir Joseph Whitworth. Whitworth initially resided in the lodge, a small white house situated in the Hotel's car park. Whitworth purchased the estate in 1847 and resided here until 1874 when Whitworth moved to his newly built home in Darley Dale and leased The Firs to C. P. Scott, editor of the Manchester Guardian. Upon Scott's death in 1932, the estate was bequeathed to the University of Manchester and became the residence for the Vice-Chancellors of the university until 1991.





STARTERS

Homemade Soup *served with a warm bread roll* (V) (GF) **£4**

Ask your server for today's delicious choice

Tempura King Prawns *with wasabi mayonnaise* **£6***

Buffalo Chicken Wings **£5***

Six spicy chicken wings with sour cream

Sticky Chipolatas **£5***

Pork sausage coated in maple syrup and chopped herbs

Nacho Stacker (V) **£4***

Topped with melted cheese, sour cream, guacamole and tomato salsa

Pâté **£5**

Or pair with a bottle of Freedom Brewery Helles Lager **£9**

Pork, duck liver and Port pâté with red onion chutney

Beetroot Cured Smoked Salmon **£8**

Brown bread, crème fraîche and rocket

Goat Cheese and Roasted Pepper Frittata (V) **£7***

Pineapple and chilli jam, coriander crumble

Avocado Toast (VE) **£6***

A jaunty take on a plant-based favourite

***Choose any three to make up a
small bite sharing platter for £15**



SIR JOSEPH
WHITWORTH
1803-1887





MAINS

Three Little Pigs – Pork belly, sticky chipolata and Bury black pudding £16

Apple compote, steamed seasonal green vegetables, honey mustard and sage sauce

Cumin Lamb Kofta Curry £14

Or pair with a bottle of Freedom Brewery British lager **£17**

A Middle Eastern street food with rice, naan, mint raita and mango chutney

Pie of the Day £12

Ask your server for today's delicious choice, with mash and seasonal vegetables

Grilled Tuna Niçoise Salad £13

Cos lettuce, beans, new potatoes, olives, cherry tomatoes topped with a grilled tuna steak

Grilled Butterfly Chicken Breast £12

Wild mushroom and cream sauce and seasonal vegetables

8oz Sirloin Steak £21

Grilled tomato, mushroom, onion ring, chips and a choice of Béarnaise or pepper sauce

Fish and Chips £10

Lemonade battered MSC Cod and chips with mushy peas and tartare sauce

Superfood Salad (VE) £8

Quinoa with edamame beans, beetroot, roasted butternut squash, pomegranate, and almond flakes

Add Grilled Chicken £4 Add Grilled Halloumi (V) £3

Catch of the Day from sustainable sources **£13**

Steamed broccoli, carrots and beans with parsley sauce

Ask your server for the catch of the day, and even the name of the captain and his boat!

Spinach and Ricotta Ravioli (V) £9

Truffle oil, peppers, pine nuts, rocket and parmesan crisp

Chickpea and Sweet Potato Curry (VE) £11

Served with rice, naan, poppadum and mango chutney



WILLIAM CAVENDISH
1808-1891





GRAB A BITE

House Club Sandwich **£10**

Poached chicken, crisp bacon, cos lettuce, tomato, mayonnaise, fried egg and sweet potato fries

Fish Butty **£9**

Chunky bread, lemonade battered mini cod fillet, cos lettuce, tartare sauce, mushy peas and chips

Tomato and Mozzarella Panini (V) **£7**

Beef tomato and buffalo mozzarella, basil in panini bread, crisps

Classic Sandwiches **£5**

Your choice of white bloomer, wholemeal or gluten free bread, with salad and crisps

Roast Ham Salad and Mustard

Roast Beef and Horseradish

Egg Mayo and Cress (V)

Mature Cheddar and Pickle (V)

Tuna Mayo and Red Onion

Hummus and Roasted Pepper (VE)

Keep it Green – Avocado, Rocket, Paprika with Sesame Oil (VE)

Smoked Salmon and Cream Cheese

Burgers

Your choice of burger, a toasted Kaiser bun with mature cheddar cheese, onion rings, coleslaw and chips

Beef Burger **£11**

Double Patty Burger **£13**

Grilled Cajun Chicken **£13**

Falafel (V) **£10**

Add Bacon Rashers **£2**

Sides **£3**

House Fries, Sweet Potato Fries, Market Vegetables

Onion Rings, Green Salad, Mashed Potato



SPENCER COMPTON
CAVENDISH
1833-1908





DESSERTS

Citrus Posset (V) £5

A rich and creamy dessert topped with a delicious shortbread crumble and Manchester Three Rivers Gin soaked apricots

Baked Vanilla Cheesecake (V) £5

Summer berries compote

Cheese Platter (V) £6

Manchester and Cheshire local cheeses biscuits, grapes and chutney

Eton Mess Ice Cream Sundae (V) £5

Whipped cream, ice cream with sweet crushed meringues, seasonal berries and red berry sauce

Chocolate Orange Tart (VE) £5

AFTERNOON TEA

Signature Afternoon Tea £16

Savoury

Brown bread with smoked salmon and cream cheese

White bread with cucumber and cream cheese

Focaccia with buffalo mozzarella, tomato, and basil oil

Granary bread with halal roast beef, rocket, parmesan, Dijon mayo

Sweet

Freshly made fruit scone, clotted cream, strawberry jam, lemon custard

Citrus posset with chocolate crumble

Macarons and a daily selection of mini cakes and tray bakes

Your choice of freshly brewed tea, coffee or infusions

Add single serve 200ml bottle of Prosecco **£8.50**

Or Manchester Three Rivers Gin and Fever Tree Mediterranean Tonic Water with gin soaked apricots and fresh rosemary **£7**



JOHN MORLEY
1838-1923



WINE LIST

	Bottle:	250ml:	175ml:
Homeward Bound Chardonnay <i>Australia</i>	£18.00	£6.50	£4.60
Il Molo Pinot Grigio <i>Italy</i>	£19.00	£6.50	£4.60
Bird Island Sauvignon Blanc <i>South Africa</i>	£19.00	£6.50	£4.60
Monte Llano Blanco Rioja, Ramon Bilbao <i>Spain</i>	£21.00		
Tenuta Marini Fiano, Francesco Candido <i>Italy</i>	£26.00		
Viognier Leduc <i>France</i>	£26.00		
Mack & Collie Sauvignon Blanc <i>New Zealand</i>	£23.00		
Roller Girl White Zinfandel <i>USA</i>	£20.00	£6.50	£4.60
Il Molo Pinot Grigio Blush <i>Italy</i>	£19.00	£6.50	£4.60
Il Molo Merlot <i>Italy</i>	£18.00	£6.50	£4.60
Melodias Malbec <i>Argentina</i>	£22.00	£7.80	£5.50
Monte Llano Tinto Rioja, Ramón Bilbao <i>Spain</i>	£20.00	£7.00	£5.00
Skaapveld Shiraz, MAN Family Wines <i>South Africa</i>	£22.00	£7.00	£5.00
Viña Leyda Pinot Noir Reserva <i>Chile</i>	£25.00		
Painter Bridge Zinfandel <i>USA</i>	£30.00		
La Garenne Syrah <i>France</i>	£19.00		
Côtes Du Rhône Quatre Cepages <i>France</i>	£26.00		
Tosti Prosecco <i>Champagne/Sparkling</i>	£30.00 (75cl)		
Tosti Prosecco <i>Champagne/Sparkling</i>	£8.50 (20cl)		
Brut Baron De Marck NV <i>Champagne/Sparkling</i>	£39.00		
Brut Rosé, Gobillard <i>Champagne/Sparkling</i>	£43.00		



CHARLES PRESTWICH
SCOTT
1846-1932





ALLERGEN INFORMATION

If you have any allergies please speak to our staff about the ingredients in your meal, when making your order. Thank you.

OUR SUPPLIERS



We're proud to work alongside and support Manchester Veg People, which is a pioneering co-operative of local organic growers, buyers (restaurants/cafes, caterers and the public sector), and workers - collaborating to provide fresh, seasonal food of the highest possible quality for Greater Manchester.

Manchester Veg People is different from a wholesaler in that growers work with the buyers to plan their crops according to demand. So produce is grown especially for the buyers, and is harvested to order - which means it's much fresher than produce that has been in transit and in storage for a number of days. It also provides a more stable way of working for the growers, who know they have a market for their produce, and will be paid fairly for it.

The aim of Manchester Veg People is to bring together producers and buyers, to increase understanding and therefore fairness in the food supply chain - making small-scale organic production a viable livelihood.



DAVID ALEXANDER
LINDSAY
1871-1940

