

# SOUPES & PAINS

Selection of artisan bread <i>bagna cauda</i>	£4.00
New England clam & bacon chowder <i>with fresh corn bread</i>	£6.75
French onion soup <i>with aged Comté cheese &amp; sourdough croutons</i>	£6.50
Fish soup <i>with rouille &amp; Comté cheese</i>	£7.85

## Huitres

French Rocks	6 £15.85	12 £30.00	24 £58.00
English Rocks	6 £14.00	12 £27.00	24 £50.00
Irish Rocks	6 £14.85	12 £28.00	24 £51.00
Mixed Rocks	8 £18.50	16 £36.00	
Native oysters (R' in the month)	6 £22.00	8 £27.00	12 £36.00

## DU JARDIN (V)

Garden risotto (V) <i>Arborio rice with vegetables of the season</i>	£11.50
Hot vegetarian assiette (V) <i>herb dumplings in a chick pea, tomato &amp; Parmesan sauce with roasted Mediterranean vegetables, romesco salsa &amp; warm dressed vegetable salad</i>	£12.85



## SPECIALS

### Lunch Set Menu

Monday to Friday

Starter £7.50 • Main Course £12.50

Please ask your waiter ~ waitress or see Specials Menu

### DINNER

Monday to Saturday

British premium coastal fish

Please ask your waiter ~ waitress or see Specials Menu

### SUNDAY ROAST

£18.50

12:00 noon to 5:00pm

Prime rotisserie roast beef or chicken  
& all the trimmings

*Bon Appétit!*



## Hors D'Oeuvres

Tagliolini with crab & prawns <i>fine pasta with Devon crab &amp; prawn cream sauce</i>	£8.75	Seared Aubrey Allen beef Carpaccio <i>with wild rocket, roast mushrooms, hazelnuts &amp; Parmesan cheese</i>	£12.50
Classic moules marinières <i>with garlic, parsley &amp; cream</i>	£11.85	Hand picked Devon crab <i>with shrimp, avocado &amp; romesco salsa &amp; toasted brioche</i>	£12.85
R&A crab cakes <i>with lime mayonnaise, watercress &amp; radish salad</i>	£9.85	R&A prawn cocktail <i>with tomato, avocado, cucumber, baby gem &amp; cocktail sauce</i>	£9.50
Royal Baerii Caviar <i>with blinis, boiled eggs &amp; crème fraîche on ice</i>	10g £20.00 30g £50.00 50g £70.00	Calamari frites <i>with pimento &amp; peppercorn salsa</i>	£9.85

## Salades

Caesar Cobb salad <i>with baby gem lettuce, boiled eggs, Parmesan, avocado, crisp bacon &amp; croutons</i>	£11.50
Tuna Niçoise salad <i>with line-caught tuna, green beans, tomatoes, potatoes, olives, eggs, cucumber &amp; house dressing</i>	£11.95
Marseille salad (V) <i>with grilled halloumi, avocado, cucumber, cherry tomatoes, sumac crisp bread &amp; garlic &amp; oregano dressing</i>	£9.75
Grilled Tynsboro goat's cheese salad (V) <i>with heritage beetroot, smoked almonds, greens, honey &amp; pear chutney</i>	£11.50

## POISSONS

R&A Lobster Po Boy <i>deep fried lobster in a brioche sandwich with coleslaw, cocktail sauce &amp; French fries</i>	£15.50
Grilled prime cod <i>with herb dumplings, chorizo, chick pea &amp; sweet tomato sauce</i>	£17.50
Bouillabaisse <i>with mixed prime British coastal fish, spiced croutons &amp; aioli</i>	£16.50
Peterhead haddock & chips <i>with tartar sauce &amp; minted peas</i>	£15.85
Spaghettini Marinara <i>with pink prawns, crab, mussels, clams &amp; squid</i>	£14.50
Char grilled Cornish squid <i>with chilli sauce, lemon dressed rocket &amp; pommes frites</i>	£17.85
Pan fried sea bass <i>with caponata stuffed pimentos, fennel &amp; potato gratin, caper &amp; marjoram dressing</i>	£21.50
Grilled line-caught tuna <i>with roasted Mediterranean vegetables, feta cheese &amp; an olive oil oregano tapenade</i>	£19.50
Breaded & fried lemon sole <i>with mustard dressed beans, pommes sauté &amp; mint sauce</i>	£18.50

There will be an optional 10% service charge added to your bill  
All service charge is distributed to our staff  
Cheques & all major credit cards accepted  
64 Bridge Street, Manchester M3 3BN - Telephone: 0161 711 1007  
[www.randallandaubin.com/manchester](http://www.randallandaubin.com/manchester)

←← Today's Specials Menu

## VIANDES / ROTISSERIE

Half rotisserie free range chicken <i>in garlic &amp; parsley butter with bread sauce, pommes gaufrettes &amp; watercress</i>	£12.00
Randall's burger <i>prime black Angus beef with crisp onions, cornichons, pommes frites &amp; emmental or blue cheese</i>	£14.00
Char grilled steak bavette <i>with fries &amp; truffle dressed watercress</i>	£14.50
Char grilled prime beef sirloin (10oz) <i>with bridge potatoes &amp; truffle dressed watercress</i>	£24.00
<i>All steaks are served with: green peppercorn sauce - or - mushroom sauce - or - beurre maitre d'hôtel</i>	
Roast Suffolk lamb steak <i>with mashed potato, roast red onions &amp; a mint, caper &amp; parsley sauce</i>	£15.75
Roast pork belly <i>with mashed potato, roast apple, R&amp;A orchard chutney &amp; gravy</i>	£15.50

## ~ FRUITS DE MER ~

Plats de Fruits de Mer; <i>8 rock oysters, whole Dorset crab, Atlantic shrimps, diver picked scallops, whelks, mixed clams, Native mussels, Mediterranean prawns, cockles</i> (Minimum 2 persons) £42.50 per head Additional £22.50 per ½ lobster
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Assiette de Fruits de Mer: <i>3 oysters, crab, pink prawns, mussels, cockles, scallops, whelks</i>	£26.00
Pink prawns ½ pint (shell on) <i>with aioli</i>	£7.75
Whole cracked brown crab mayonnaise <i>with R&amp;A potato salad</i>	£19.85
Dressed Dorset crab <i>with R&amp;A potato salad</i>	£17.75
Garlic roasted large Mediterranean prawns <i>with pommes frites</i>	£18.50
Large Mediterranean prawns <i>with mayonnaise &amp; R&amp;A potato salad</i>	£18.50
Lobster mayonnaise <i>with R&amp;A potato salad</i>	Half 375gms £22.50 Whole 750gms £44.85
Lobster roasted <i>with garlic butter &amp; pommes frites</i>	Half 375gms £22.50 Whole 750gms £44.85

## SIDE ORDERS

R&A mixed salad	£4.85
Mixed vegetables	£4.50
Green beans	£4.50
Gratin Dauphinoise	£5.50
Heritage tomatoes, blue cheese & basil salad	£5.10
Mashed potatoes	£4.50
Rocket, mushroom & Parmesan cheese salad <i>with sherry vinegar</i>	£4.85
Pommes frites <i>add truffle salt</i>	£1.00 £3.85
Zucchini fritters <i>with basil mayonnaise</i>	£4.50



### *Satisfying appetites since 1911*

*Randall & Aubin was established as a butcher's shop in Soho London in 1911 by Morin Randall and Cavenur Aubin, selling only the best produce to be found in England and France. It very quickly became one of the finest butchers in town, supplying The Ritz and The Savoy, as well as being frequented by England's high society - including Sir Winston Churchill.*

*By 1996 the demands of the West End in London had changed and the restaurant Randall & Aubin opened its doors.*

*Randall & Aubin Manchester continues in the same tradition of excellence and strives to serve fresh, delicious, quality food, sourced from smaller, local suppliers wherever possible. Our produce is delivered daily and we only use fresh ingredients in all our dishes. Our menus are created by our Chef Director Ed Baines and his team. Our staff would be very happy to tell you more about the dishes we serve and about our carefully chosen suppliers, so please feel free to ask.*

*At Randall & Aubin we are serious about our sustainable practices and recognise that our commitment to sustainability is an on-going endeavour. We recycle all of our paper, glass, plastic and food waste and have achieved zero to landfill status. We are an accredited member of the Sustainable Restaurant Association and as such we meet the ethical and sustainable criteria set by the SRA.*