




Another hand

PRIVATE DINING & EVENTS



Another hand

Set in the heart of Manchester, we deliver an immersive, casual dining experience from our small but sleek restaurant and bar. Our menus are designed using the very best produce sourced from around the North West and served to our guests from our fully-open kitchen.

Bespoke to You

From unique sharing-style banquets to bespoke set tasting menus, our team can deliver an experience that suits your style.

Our space is fully flexible with room for up to 25 guests.

Our food celebrates the best of seasonal produce with a focus on our favourite North West producers and we're more than happy to work with you to find the perfect menu for your event.





Banquet Dining

Banquet dining comprises large sharing-style dishes laid along tables to enjoy as a group.

- Up to 4 courses
- Bread provided by Holy Grain Bakery
- Vegetarian and vegan options available
- Slightly more informal dining style



Tasting Menu

Our tasting menus are perfect for foodies who want to share the Another Hand dining experience.

- Up to 5 courses including canapés
- Bread provided by Holy Grain Bakery
- Vegetarian and vegan options available
- Work with our chefs to create your perfect menu

Sample Menu - Banquet Dining

Another hand

Spring - Summer

Canapés & Welcome drinks

Holy grain bread serve - wild thing sourdough - rye loaf - seeded
crackers whey butter - butter bean dip - whipped cod's roe

Appetisers

Asparagus - wild garlic chimichurri - tempura samphire

Burrata - grilled peach - heritage tomatoes

Charred hispi cabbage - buttermilk ranch - pickled shallots

Main course

Slow cooked sirloin - glazed roscoff onion - bone marrow jus

or

Beetroot Wellington - beetroot & shitake jus

with

Hay roasted hassleback potatoes - black garlic - buttermilk - burnt butter

Whey glazed carrots & Barbecued sprouting broccoli

Dessert

Pavlova - whipped goats curd - strawberries - mint - pink peppercorn



15% deposit of payment required 1 month prior to the event

Sample Menu - Tasting Menu

Another hand

Spring - Summer

Holy Grain sourdough - whey butter - soft herbs - black garlic

Potato harmonica - cod's roe - tobiko

Beef tartare - white chocolate - wasabi - charred hispi - toasted nori - sauerkraut

Asparagus - tempura samphire - wild garlic chimmichuri - pickled elderberry - cured yolk

Pork & shitake pthivier - jerusalem artichoke - chicory - hazelnut dressing

Basque burnt cheesecake - forced Yorkshire rhubarb - sorrel

15% deposit of payment required 1 month prior to the event





Visit us

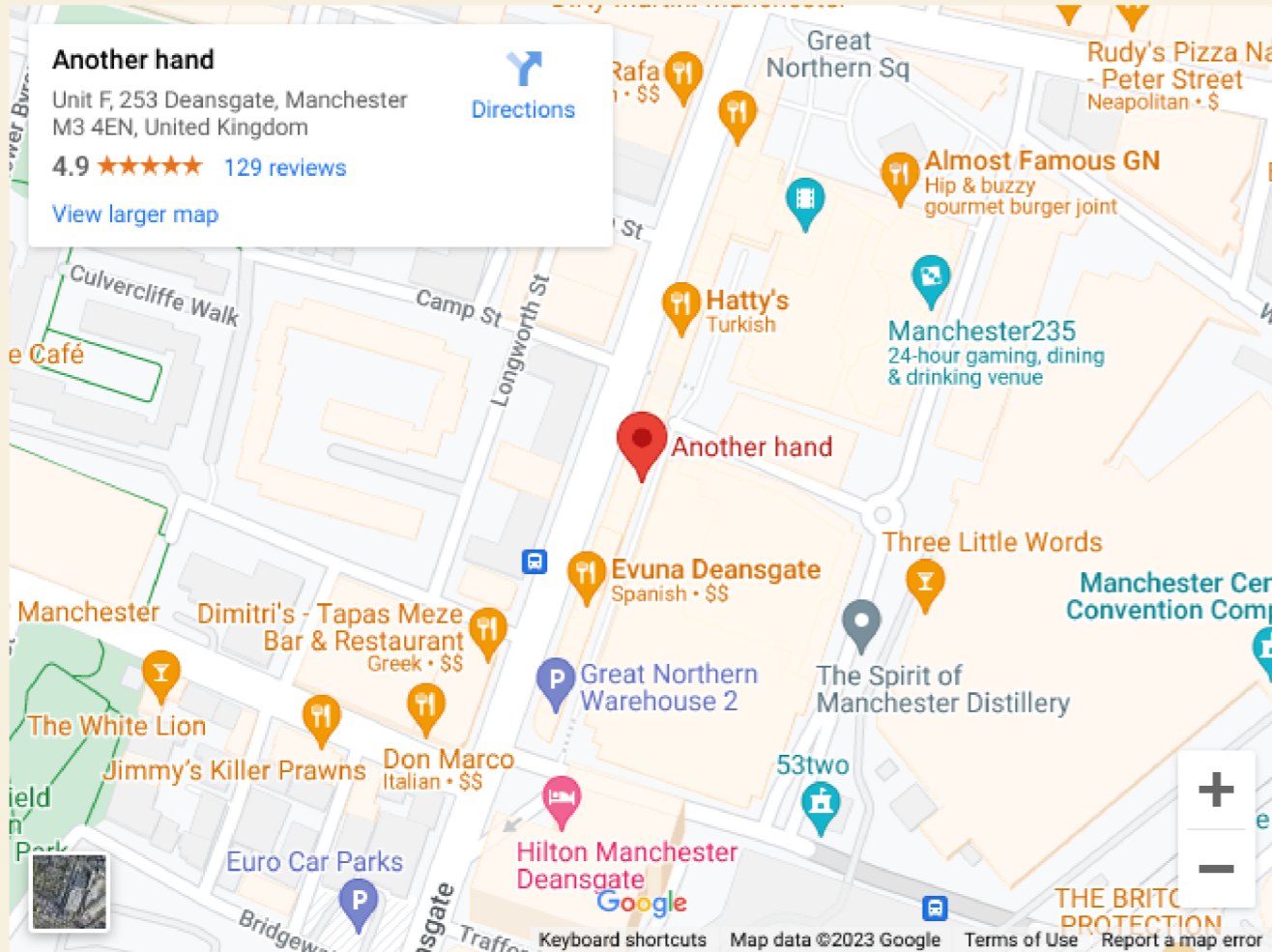
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How to find us



We are part of the **Great Northern Warehouse**, the former railway goods depot of the Great Northern Railway.

You can get to us through the warehouse building itself or via one of two stairways situated on Deansgate (next to Goodwin Fish estate agents) or on Great Bridgewater Street (next to Beetham Tower).

Please also note, due to our location in the Great Northern Warehouse, our restroom is located a minutes' walk across level ground.