

SKOEF

A RESTAURANT BY TOM BARNES
FEDERATION & HANOVER STREET
EST. MANCHESTER 2024

We are very good at catering for most health or allergy-related dietary requirements; all we require is advance notice. Please inform us of any dietary requests when making your reservation, so we can prepare everything for your arrival. It may not be possible to accommodate requests made on the day.

We work closely with small independent farms and local suppliers, so the menu may change due to availability.

Lunch – sample menu — £50

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ISLE OF MULL CHEDDAR

broad beans, whipped roe and verbena

JERSEY ROYAL POTATOES COOKED IN AROMATS

smoked eel, buttermilk and wild garlic

AGED SHORT RIB OF BEEF

red baron onions, grilled lettuce, pickled walnut

CHAMOMILE SPONGE CAKE

compressed strawberries, Manchester honey,
spring herbs

Sample tasting menu one – £120

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TARTLET OF RETIRED DAIRY COW
pickled artichoke, black pepper,
grilled sprouting broccoli

CURED MACKEREL IN HORSERADISH
potato flatbread, fermented gooseberries and raddish

ISLE OF MULL CHEDDAR
broad beans, whipped roe and verbena

GRILLED ORKNEY SCALLOPS
spring vegetables, fried oyster and dulse seaweed

LIGHTLY SET MISO CUSTARD
hen of the woods mushroom, truffle, mushroom dashi

JERSEY ROYALS COOKED IN AROMATS
pickled walnut, Mrs Kirkham's and wild garlic

STEAMED WEST COAST COD
whey cippolini onions, smoked eel and buttermilk

ROASTED SLADESDOWN DUCK
peach leaf, ibis celeriac, whole meal bread

AMASAKE SORBET
with milk oolong tea

'OUR FARM' STRAWBERRIES
jasmine cream, rose geranium, caramelised white
chocolate

MANCHESTER HONEY ICE-CREAM
floral herbs, chamomile sponge, aerated milk

BARNEY'S TIRAMISU

Sample tasting menu two – £165

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TARTLET OF RETIRED DAIRY COW

pickled artichoke, black pepper,
grilled sprouting broccoli

CURED MACKEREL IN HORSERADISH

potato flatbread, fermented gooseberries and raddish

ISLE OF MULL CHEDDAR

broad beans, whipped roe and verbena

BBQ LOBSTER

on grilled sourdough soaked in its own emulsion,
aged pork fat

GRILLED ORKNEY SCALLOPS

spring vegetables, fried oyster and dulse seaweed

LIGHTLY SET MISO CUSTARD

hen of the woods mushroom, truffle, mushroom dashi

JERSEY ROYALS COOKED IN AROMATS

pickled walnut, Mrs Kirkham's and wild garlic

CINDERWOOD MARKET CARROTS

quails yolk cooked in chicken fat, caviar, nasturtium

STEAMED WEST COAST COD

whely cippolini onions, smoked eel and buttermilk

ROASTED SLADESDOWN DUCK

peach leaf, ibis celeriac, whole meal bread

CASHEL BLUE CHEESE

olive oil aged in sherry barrels, fruit bread

AMASAKE SORBET

with milk oolong tea

'OUR FARM' STRAWBERRIES

jasmine cream, rose geranium, caramelised white
chocolate

MANCHESTER HONEY ICE-CREAM

floral herbs, chamomile sponge, aerated milk

BARNEY'S TIRAMISU

All prices are in GBP, inclusive of 20% VAT and subject to 12.5% service charge.