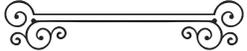


# Dine at tender



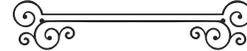
Discover the exquisite journey of flavours at tender, where culinary artistry meets the grandeur of history. Under the guidance of Michelin-starred chef Niall Keating, renowned for his culinary prowess and dedication to reinventing classic hospitality, our menus are a celebration of contemporary British, Asian and French cuisine, meticulously prepared with the finest seasonal ingredients.

Nestled in the beautifully restored original trading floor of the Stock Exchange building, tender offers a one-of-a-kind dining experience. The elegant ambiance, combined with timeless architectural features, sets the stage for an unforgettable evening.

Each course is a masterpiece, thoughtfully crafted to highlight the essence of exceptional cuisine. Experience rich flavours and innovative presentations that are sure to delight the senses. Whether you're celebrating a special occasion or simply indulging in a culinary adventure, tender promises a remarkable dining experience that will linger long after the final bite.



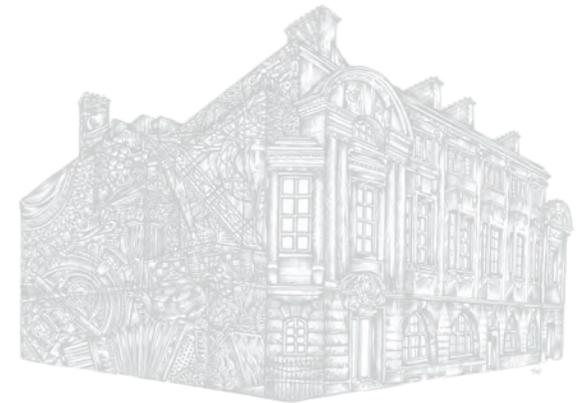
# Our Story



We were born from the history and heart of Manchester. From its genuine, hard-working and 'anything is possible' attitude. In a city bursting with creativity and innovation, where music, art, literature and sport is world famous, and where like minded people from across the globe come together to enjoy shared passions.

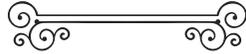
Like Paris, New York, Hong Kong and Milan, Manchester's reputation around the globe as a culinary destination has been transformed in recent years as the city has become known as a place for exceptional culinary experiences.

Stock Exchange Hotel is at the heart of this journey and has taken Manchester's hospitality offering to the next level.





# Our Menu



## Price pp

Indulge in our exquisite afternoon tea experience.

**£40pp**

Please inform your server about any food allergies or special dietary requirements. A service charge of 12.5% will be added to the final bill.

## Afternoon Tea

### FRUIT SCONES

lemon poppy seed scone, raspberry jam, clotted cream

### SWEET TREATS

apple tonka bean treacle cake  
blackcurrant mousse  
pecan pie macaron  
tender coin

### SAVOURY BITE

ox cheek, red wine & thyme tart  
pork & apple sausage roll, date brown sauce

### ARTISAN SANDWICHES

coronation chicken  
mrs kirkham lancashire cheese & red onion chutney

### CHOICE OF TEA

Choose from one of twelve exquisite PMD teas to accompany your food.



# Our Menu

## Vegetarian



## Price pp

Indulge in our exquisite afternoon tea experience.

**£40pp**

Please inform your server about any food allergies or special dietary requirements. A service charge of 12.5% will be added to the final bill.

## Afternoon Tea

### FRUIT SCONES

lemon poppy seed scone, raspberry jam, clotted cream

### SWEET TREATS

apple tonka bean treacle cake  
blackcurrant mousse  
pecan pie macaron  
tender coin

### SAVOURY BITE

wild mushroom & madeira tart  
butternut, sage & pinenut pie

### ARTISAN SANDWICHES

devilled egg  
mrs kirkham lancashire cheese & red onion chutney

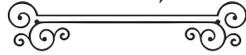
### CHOICE OF TEA

Choose from one of twelve exquisite PMD teas to accompany your food.





# Tea from P.M.D.



P.M. David Silva & Sons, established in 1945 during the plantation Raj in Ceylon's world famous Dimbula Valley, offers more than just a beverage; they provide a genuine flavor experience. In a market increasingly drawn to the subtleties of single-origin foods, PMD teas presents remarkable single estate and single batch teas, harvested seasonally at their peak. They understand that today's consumers seek more than a standard teabag, desiring a naturally fragrant and flavorful cup of quality tea.

PMD teas operates a unique buying model with several advantages, maintaining direct relationships with the estates and plantation workers who cultivate their teas, ensuring fair practices and ethical sourcing. From leaf to cup, they uphold stringent standards to guarantee a consistently exceptional tea experience. Hygiene is also a top priority throughout the process, ensuring the purity and safety of their teas. They also strive to make enjoying premium tea as convenient as possible for the consumer.

## STOCK EXCHANGE BLEND "1906"

Among their offerings, the specially created Stock Exchange Blend "1906" stands as a testament to tea's rich history. This distinctive tea is made solely from seedling tea bushes planted around the turn of the last century—bushes now over 100 years old. By exclusively using these aged bushes, the teas aims to recreate the unique tea flavors enjoyed in 1906 by those working and living in the stock exchange and across Manchester. This blend offers a special opportunity to experience a taste of the past, a tangible connection to a previous era.



# Our Teas



## STOCK EXCHANGE BLEND "1906"

The stock exchange blend, a signature tea called "1906". this tea is made from seedling tea bushes, over 100 years old.

## PLANTERS' BREAKFAST

A strong and full-bodied tea, boasting rich and robust.

## PLANTERS' EARL GREY

This bold black tea, infused with the refreshing aroma of bergamot, offers a sophisticated and uplifting cup.

## PLANTERS' GREEN

The large leaf tea is curled and pan-heated, producing a light, mellow brew with a delicate flavours and aromas.

## PLANTERS' DECAF

Enjoy the bold flavours of traditional black tea without the caffeine.

## HOJICHA

A roasted green tea with a toasty, nutty aroma and warm notes of caramel and roasted chestnuts.

## MATTAKELLE GOLDEN CURLS

This unique fusion of japanese and sri lankan flavours features a natural rosy aroma and delicate jasmine notes.

## CHAI CINNAMON

This tea's sumptuous, spicy notes entice the palate while finishing with the sweet smoothness of cinnamon.

## RADIANT ROSE

This tea has a perfumed nose, which flourishes into a sweet and floral infusion.

## PEPPERMINT LEAVES

A classic herbal tea known for aiding digestion, delivering a fresh minty tang and soothing finish.

## ROOIBOS

Bright orange infusion is rich in vitamins and offers a sweet, refreshing flavor.

## SILVER TIPS (+3)

A rare white tea, handpicked before sunrise, known for its delicate sweetness and silky mouthfeel.





# Collet Champagne



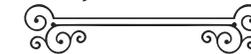
Champagne Collet is a renowned Champagne house founded in 1921 by Raoul Collet. Nestled in the heart of the Côte des Blancs, Collet is dedicated to crafting exceptional Champagnes that reflect the unique terroir of the region. Their commitment to quality and tradition is evident in every bottle, from the meticulous selection of Chardonnay grapes to the careful aging process.

Collet offers a range of exquisite Champagnes to suit every palate. Their Brut Premier Cru is a classic expression of Chardonnay, while the Collet Rosé Brut is a vibrant and elegant blend. For those seeking a truly special experience, the Collet Blanc de Blancs Grand Cru is a masterpiece of Chardonnay, aged for over 10 years.

Beyond their exceptional Champagnes, Collet is also known for their Villa Collet, a stunning Art Deco estate that serves as a cultural center. Visitors can explore the history of the house, learn about the Champagne-making process, and even enjoy a tasting amidst the elegant surroundings. Villa Collet is a testament to Collet's dedication to both the art of Champagne and the celebration of life's special moments.



# With a Drink



## Sparkling Selection By The Bottle

NV Cava | Bodegas Pinord |  
Penede | Spain  
47

NV Collet | Brut |  
Champagne | France  
90

NV Collet | Brut Rosé |  
Champagne | France  
95

2015 Millésime | Laurent-Perrier  
| Champagne | France  
180

NV Ruinart | Blanc de Blancs |  
Champagne | France  
215

## Afternoon Tea & Champagne

Served with a glass of champagne  
Collet Brut NV (125ml)  
50

Served with a glass of champagne  
Collet Brut Rosé RV (125ml)  
55

Served with a glass of Wild Idol  
Alcohol free sparkling wine (125ml)  
45

## Cocktail Afternoon Tea

**CLASSICE CHAMPAGNE COCKTAIL**  
Cognac | Demerara | Bitters | Sparkling Wine  
50

**20th CENTURY**  
London Dry Gin | Lillet Blanc | Cacao | Lemon  
50

