



Urban Life January 2007

Classic food for the 21st Century

Samantha Basett dines out at one of the city's most exciting eateries Room is just the kind of restaurant you would expect to find in a cosmopolitan city like Manchester. With a superb view from its first floor location above King Street, the restaurant brings together an uncomplicated menu of simple yet quality food and a colourful and extensive drinks list in stunning surroundings.

Room is renowned for its contemporary take on classic dishes, such as fish and chips, made from monkfish, and surf and turf served with hand diced sea scallops as opposed to the usual scampi.

I opted for chicken Kiev, which bore little resemblance to the offerings in the freezer cabinet of my local supermarket.

The corn-fed Goosnargh chicken breast was served on a bed of Lyonnaise potatoes and green beans.

The meal was obviously made to order and was served steaming hot. The chicken was succulent while the potato side proved to be the perfect accompaniment.

What's more, the waiting staff, or table hosts, were chatty, friendly and more than willing to answer any questions I had.

It was on their recommendation that I had sampled the raspberry ripple cheesecake, just one of many mouth-watering sweets on offer.

The biscuit base proved to be the perfect thickness to complement a fruity filling, infused with raspberry scrumptiousness.

Next it was off to the bar to sample a cocktail or two to complete the experience. When you enter the restaurant you'd be forgiven for thinking that you're going to part with a lot of cash, but you'd be wrong. Mains are competitively priced at £15.00, but order before 7pm and they'll only set you back £7 thanks to the restaurant's Magnificent 7 offer.

Diners eating before the 12th of February can also save 50 per cent on the food portion of their bill in The Great Winter Sale, an absolute bargain if you ask me.