



Peter
Street
Kitchen

Private Dining & Exclusive Hire



Peter
Street
Kitchen

Welcome to
Peter Street Kitchen

Group Dining

Hibachi Experience

Canapé Experiences

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Welcome to Peter Street Kitchen

We are proud to present the very finest in private dining and bespoke experiences in the heart of Manchester.

Set in a stunning and contemporary dining room, Peter Street Kitchen offers a host of decadent culinary experiences against the backdrop of the historic Free Trade Hall.

Choose from an exquisite selection of Japanese and Mexican small plates and cocktails, whether you are looking for an elegant space to host a corporate party or somewhere to enjoy a semi-private celebratory dinner with a group of friends.

To discuss your requirements, please contact our dedicated Private Dining Manager via the link below for a personal consultation.

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Set under the iconic sandstone colonnade of the Free Trade Hall, the cosy alcoves of Peter Street Kitchen's Rikyū Lounge meander along the floor-to-ceiling windows, connecting guests with the outside world. Inspired by the great Sen no Rikyū, the space pays homage to this historical figure and the Japanese 'Way of Tea'.

The Rikyū Lounge can be booked for semi-private dining, accommodating up to 32 guests for dinner or up to 40 guests if on exclusive hire.

The Rikyū Lounge Bespoke Dining Experience is based on a sharing concept, where each dish is shared between two guests.



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Experience Menu One

£65

Seated: 10 - 40 guests

Signature dishes to share

Guacamole with homemade paprika-spiced nachos (556 kcal)

Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (419 kcal)

Kohlrabi salad with crispy leeks and white goma dressing v (113 kcal)

Habanero matchstick chicken (655 kcal)

Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v (336 kcal)

Stone bass with crushed Andean chilli lime sea salt (597 kcal)

Baby chicken roasted with lemon and miso butter (595 kcal)

Spiced Mexican fried rice v (444 kcal)

Desserts

Chīzukeki - white chocolate cheesecake with mango sorbet v (739 kcal)

Kurīmu - passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)

Experience Menu Two

£80

Seated: 10 - 40 guests

Signature dishes to share

Lemon butter and shichimi sea salt edamame (377 kcal)

Seared beef gyoza tacos with truffle chilli dressing (495 kcal)

Crispy duck and pomegranate with papaya chilli dressing (296 kcal)

Crispy filo king prawns with wasabi mayonnaise (573 kcal)

Seafood truffle risotto (537 kcal)

Sliced ribeye with truffle and wasabi butter (637 kcal)

Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)

Spiced Mexican fried rice v (444 kcal)

Desserts

Karupiko - yogurt and white chocolate mousse with goma sponge and Calpico sorbet v (661 kcal)

Kurīmu - passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)



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Vegetarian Menu

£60

Seated: 10 - 40 guests

Signature dishes to share

Lemon butter and shichimi sea salt
edamame (377 kcal)

Vegetable gyoza tacos with spicy lime
avocado salsa (78 kcal)

Courgette tataki with black truffle ponzu (163 kcal)

Grilled soya mince empanadas with melted
cheese, serrano chilli and cilantro red onion
salad (336 kcal)

Black pepper vegetarian chicken (791 kcal)

Chargrilled cabbage steak with jalapeño truffle
butter (934 kcal)

Charred asparagus risotto with ibuki rice,
shichimi broth and garlic-roasted kale (392 kcal)

Desserts

Chīzukeki - white chocolate cheesecake
with mango sorbet (739 kcal)



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Japanese Izakaya

£95

Seated: 10 - 40 guests

Signature dishes to share

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (170 kcal)

Beef tataki and truffle ponzu (291 kcal)

Prawn tempura with ama ponzu (554 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Seafood truffle risotto (537 kcal)

Black cod with green chilli shiso salsa (275 kcal)

Baby chicken roasted with lemon and miso butter (595 kcal)

Desserts

Karupiko - yogurt and white chocolate mousse with goma sponge and Calpico sorbet v (661 kcal)

Kurīmu - passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)

Japanese Vegetarian

£65

Seated: 10 - 40 guests

Signature dishes to share

Avocado tartare, kohlrabi salad and ama soy (208 kcal)

Seared courgette tataki with truffle ponzu (163 kcal)

Vegetable gyoza tacos with spicy lime avocado salsa (78 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Roasted aubergine with goma glaze (222 kcal)

Black pepper vegetarian chicken (791 kcal)

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (392 kcal)

Desserts

Chīzukeki - white chocolate cheesecake with mango sorbet (739 kcal)

Kudamono - exotic fruits with blackcurrant sorbet (375 kcal)



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The Hibachi Experience

Inspired by the tradition of the Japanese fire bowl, the Hibachi Experience accommodates up to 12 people around our dramatic Hibachi table, complete with its very own fire pit. This is the perfect setting for an intimate and semi-private dinner with a seven-course tasting menu, showcasing the very best of our contemporary Japanese small plates.

The Hibachi table is located in the rear of the restaurant, in The Kabe. Japanese for 'chequered wall', The Kabe is a semi-private space that also consists of two eight-seater bench tables with a dramatic feature stone wall as its backdrop.

Accommodating up to 28 guests in total, The Kabe is the perfect choice for an intimate or group dinner.



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Classic Selection

£85

Seated: 12 guests

Signature dishes to share

Yellowfin tuna sashimi ribbons, kohlrabi salad
and shiso soy (85 kcal)

Yellowtail sashimi with truffle yuzu soy and
miso salt (340 kcal)

Beef tataki and truffle ponzu (218 kcal)

Crispy filo king prawns with wasabi
mayonnaise (379 kcal)

Black cod with green chilli shiso salsa (137 kcal)

Sliced ribeye with truffle and wasabi butter (318 kcal)

Desserts

Karupiko - yogurt and white chocolate mousse
with goma sponge and Calpico sorbet (661 kcal)



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£65

Seated: 12 guests

Signature dishes to share

Vegetable gyoza tacos with spicy lime avocado salsa (51 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Seared courgette with truffle ponzu (119 kcal)

Roasted aubergine with goma glaze (222 kcal)

Black pepper vegetarian chicken (395 kcal)

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (196 kcal)

Desserts

Chīzukeki - white chocolate cheesecake with mango sorbet (739 kcal)



A circular logo with a dark background and light text.

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Peter Street Kitchen's canapé experience adds a touch of elegance and class to private events and exclusive hires.

We recommend choosing 10 options in total from the menu, in addition to our dessert selection. Alternatively, our chefs can curate a bespoke selection for your event.



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Canapé Menu

**Choose your own selection from the below
or request a curated experience by our chefs.**
£6 per canapé

Hot

Prawn tempura with ama ponzu (139 kcal)

Black cod with green chilli shiso salsa (46 kcal)

Stone bass with crushed Andean chilli lime sea salt (76 kcal)

Paprika-dusted calamari, green chilli, lime and cayenne pepper chilli mayonnaise (98 kcal)

Seafood truffle risotto (45 kcal)

Baby chicken roasted with lemon and miso butter (168 kcal)

Skewered beef tenderloin with lime and jalapeño salt (105 kcal)

Black pepper vegetarian chicken v (198 kcal)

Roasted aubergine with goma glaze v (55 kcal)

Roasted buttered corn with salted chilli and lime v (83 kcal)

Cold

Grilled lobster gyoza tacos with chilli and cilantro (76 kcal)

Seared beef gyoza tacos with truffle chilli dressing (165 kcal)

Vegetable gyoza tacos with spicy lime avocado salsa v (26 kcal)

Yellowtail sashimi with truffle yuzu soy and miso salt (113 kcal)

Beef tataki and truffle ponzu (73 kcal)

Crispy duck and pomegranate with papaya chilli dressing (74 kcal)

Desserts

Assorted mochi - coconut, honey roasted pistachio, passion fruit and mango v (80 kcal)

Kurīmu - passion fruit crème brûlée with umeshu jelly (125 kcal)



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Martini

Yuzu & Mandarin Margarita

£13

Tapatio Blanco tequila shaken with a blend of yuzu sake, yuzu juice and mandarin syrup

Violeta Margarita

£14

A punchy twist on the classic with Volcan tequila, mezcal, Grand Marnier, syrup of yuzu kosho, ginger and honey, lime and a touch of violet

Tonka Passion Fruit

£13

Absolut vodka, passion fruit purée, Passoã, tonka syrup, lime and yogurt, topped with a foam of Whispering Angel rosé and wild strawberry

Café Exprés

£13

A take on the espresso martini with Absolut vodka, VIVIR Café tequila, Disaronno, macadamia syrup and espresso, garnished with a smoked almond tuile

Sparkling

Lychee & Apricot Rosé

£15

Lychee sake house blend, Hendrick's gin, Crème de Apricot, Kwai Feh, Mount Fuji bitters and a Gusbourne Rosé top

Raspberry Lavender

£12

A delicate marriage of Tarquin's Rhubarb & Raspberry gin, St-Germain elderflower liqueur, lavender and prosecco

Highball

Palomino

£14

The Paloma reimagined. Verde Momento mezcal, grapefruit & yuzu sherbet, Pampelle Ruby L'Apéro grapefruit liqueur, topped with Fever-Tree soda

Piña Rosa

£13

Pink strawberry gin infused with delicate hibiscus flowers, tequila rosa, passion fruit, and a finishing pour of London Essence roasted pineapple soda

Ice

Ichigo

£14

Hennessy VS cognac, strawberry, miso, homemade yuzu & honey cordial topped with Fever-Tree ginger beer

Negroni Fleur

£12

Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils

Nizawa Old Fashioned

£18

A blend of Macallan Double Cask 12 year, Hakushu, Yamazaki and Woodford Reserve, rice syrup, oak drops, Nizawa sake reduction, house signature bitter blend, and a golden chocolate garnish

Non-Alcoholic

Marine Margarita

£11

A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice, mandarin syrup and agave (136 kcal)

Peony Royale

£10

Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)



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Under the arches in the Rikyū Lounge or around the Hibachi table, enjoy a semi-private dining experience with the best of Peter Street Kitchen's cuisine. The entire restaurant is also available for private hire, creating a stunning setting for parties, launch events and more.



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Seated: up to 125 guests

Canapé Reception: up to 250 guests

Hire the entire venue for the ultimate private event.

Located in one of Manchester's most iconic buildings, Peter Street Kitchen features floor-to-ceiling windows, contemporary décor and a dramatic ambiance – perfect for a memorable event.

Whether you're planning an intimate dinner, drinks reception, corporate luncheon, wedding, or birthday celebration, our team will handle every detail. With extensive experience, we guarantee exceptional service, meticulous attention to detail and unforgettable dining.

We can accommodate up to 120 guests for seated events or 250 for standing receptions.

To discuss your requirements, please contact our Private Dining Manager for a personal consultation.



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Browse the various setups available at Peter Street Kitchen or enquire with our Private Dining Manager to find the best option for your event.



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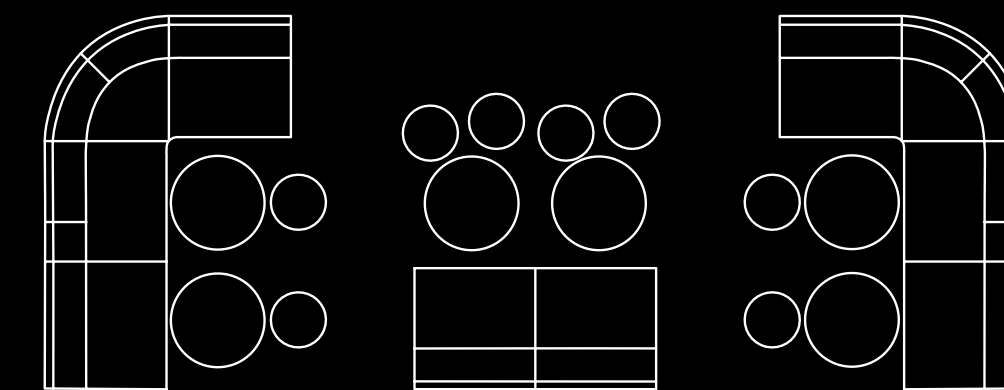
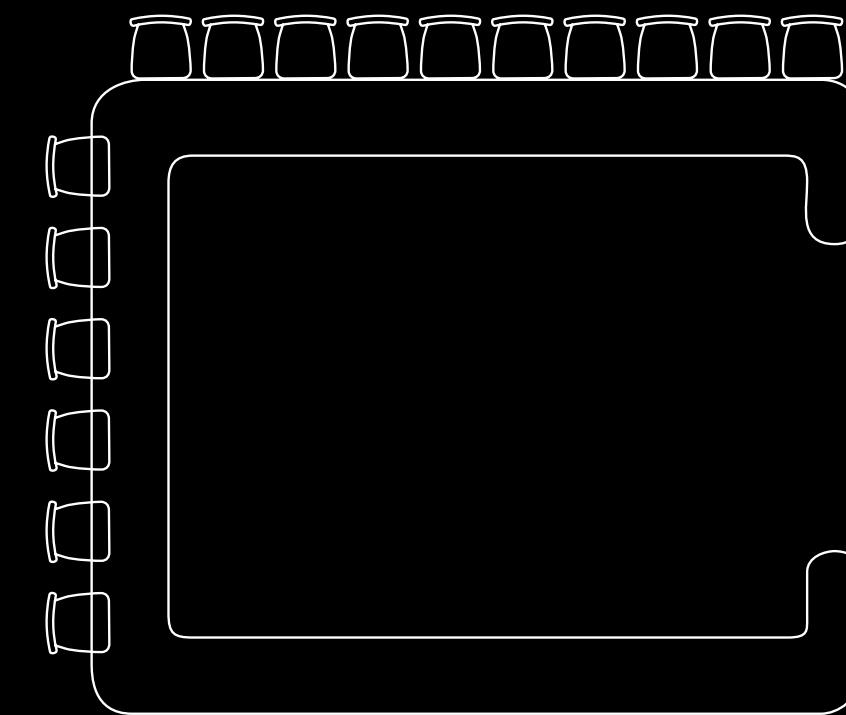
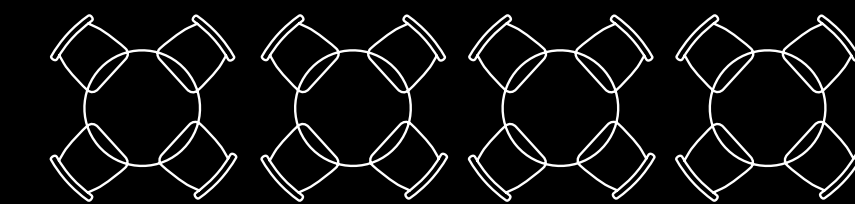
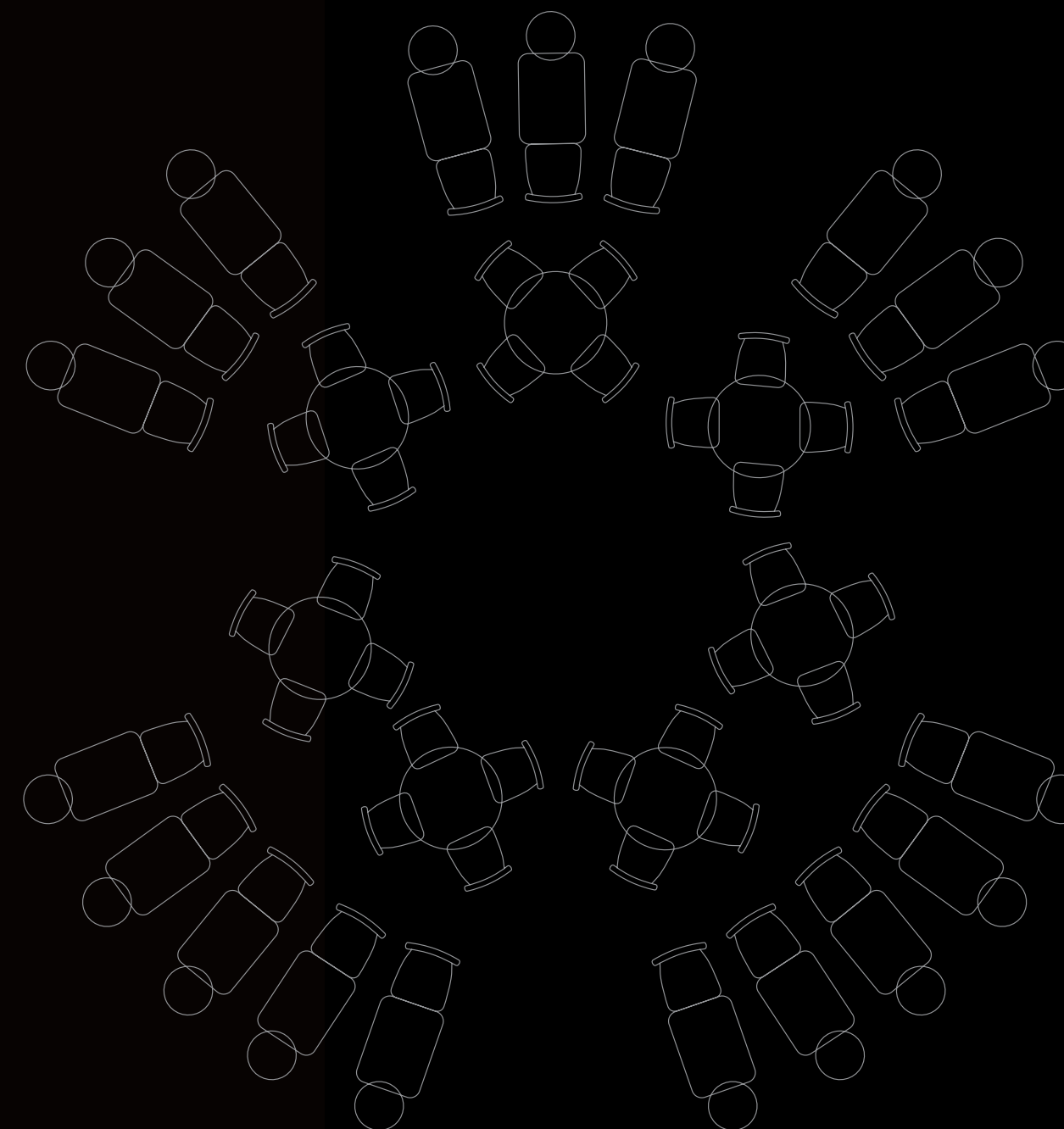
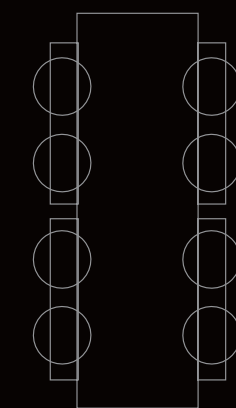
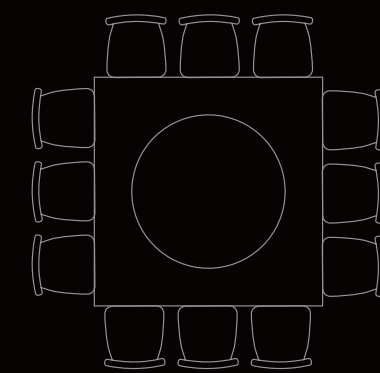
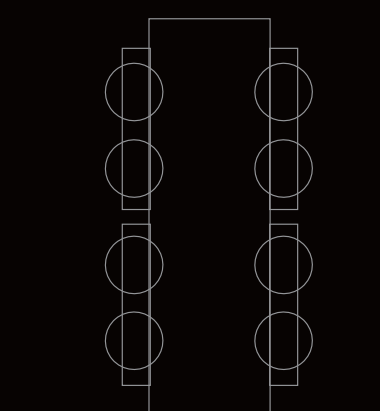
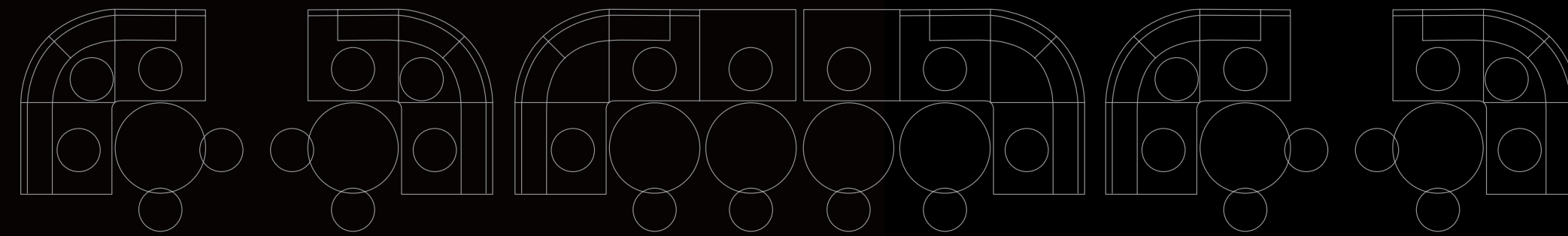
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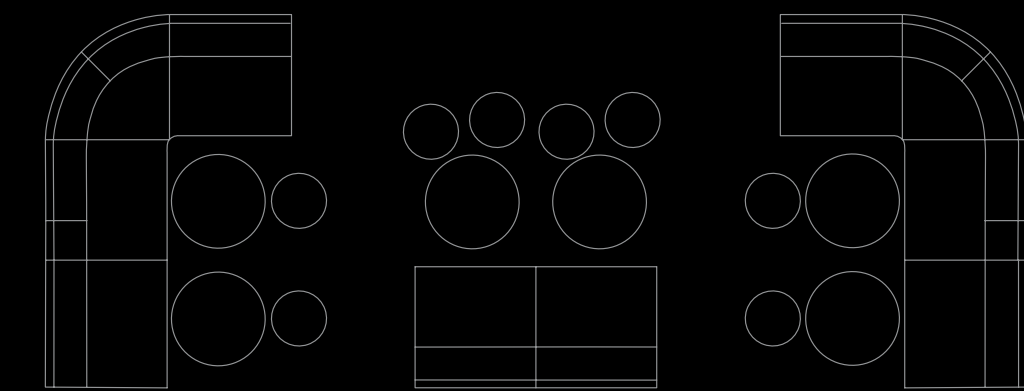
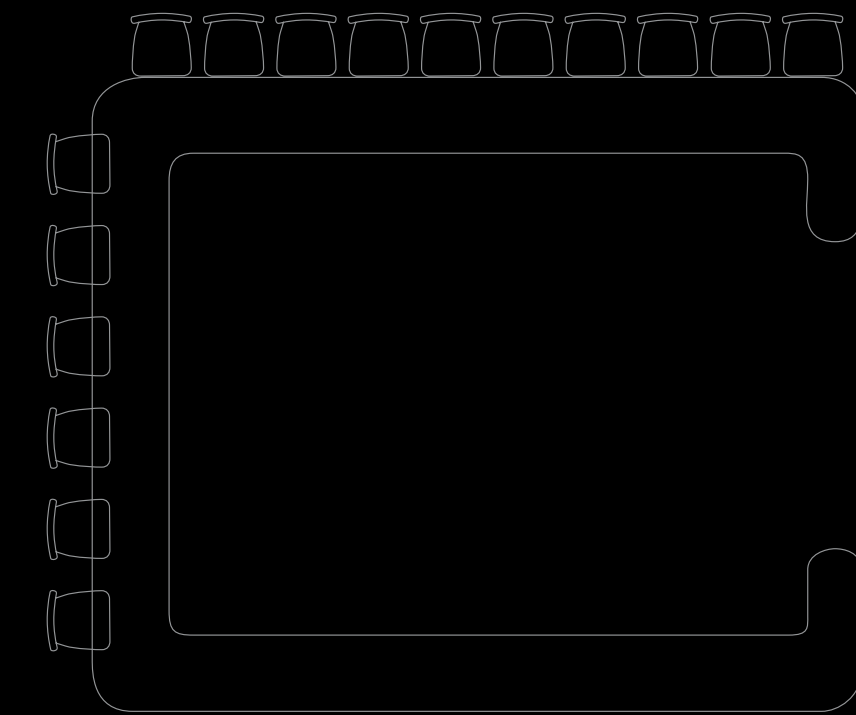
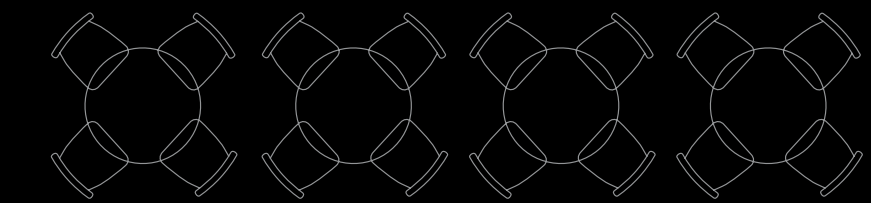
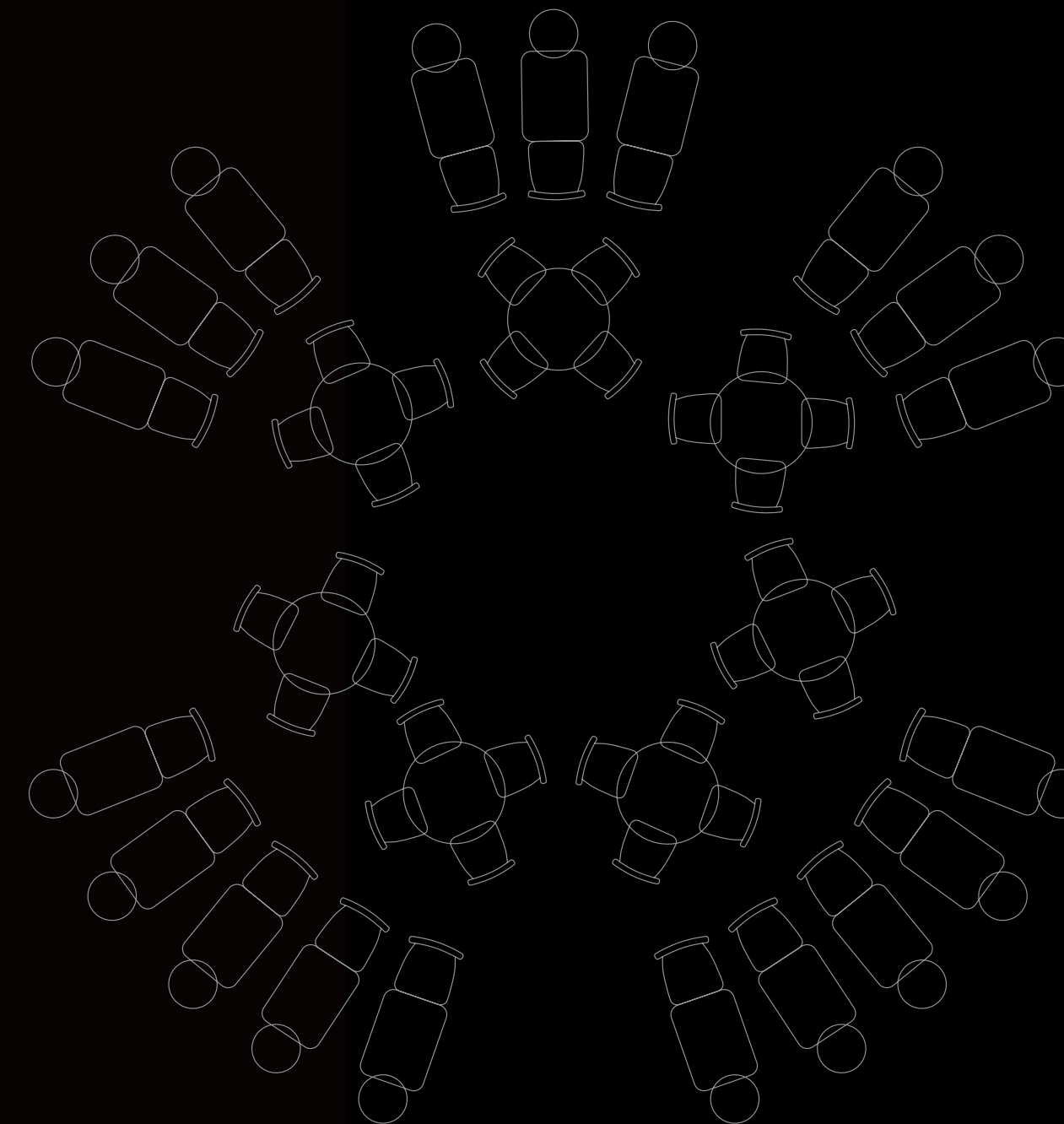
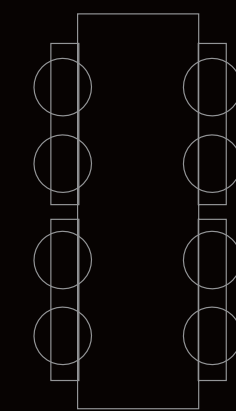
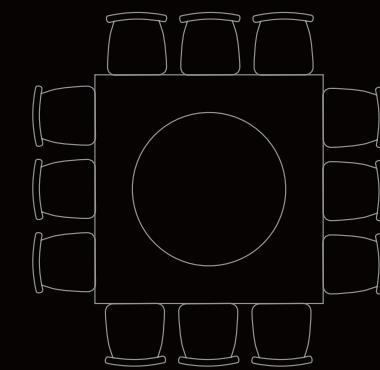
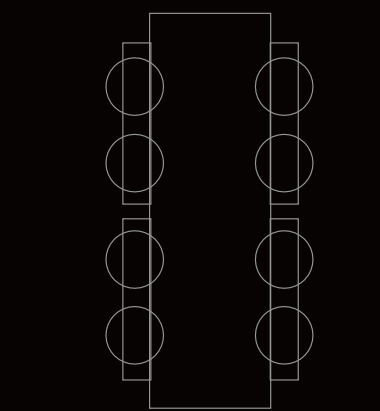
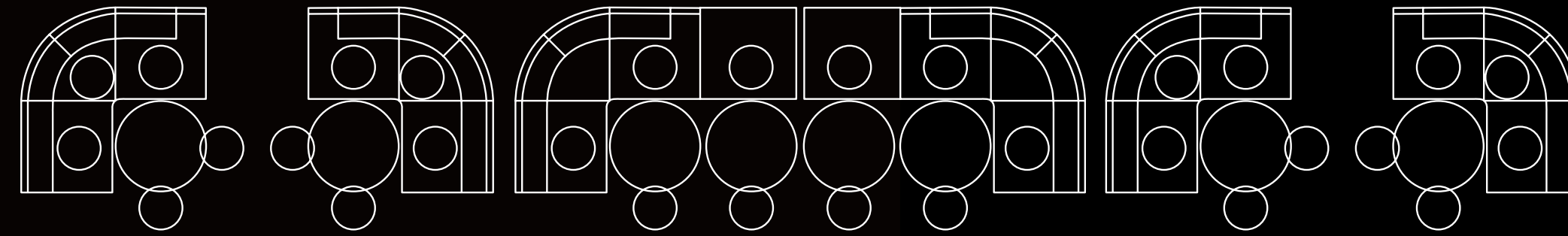
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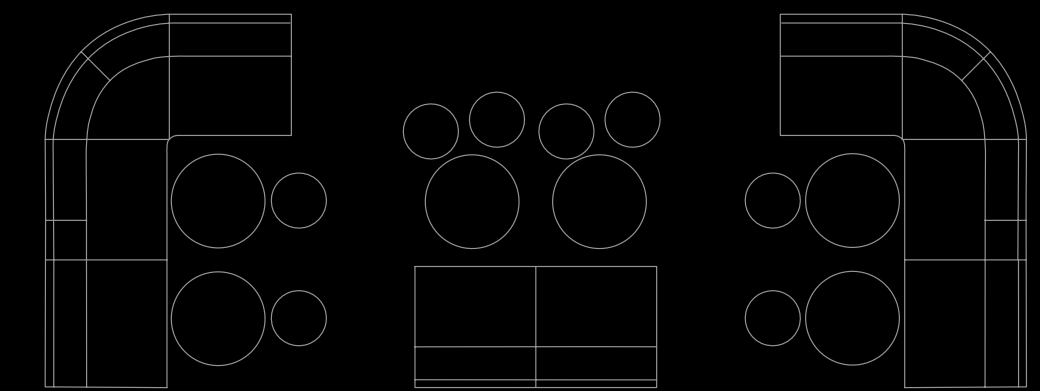
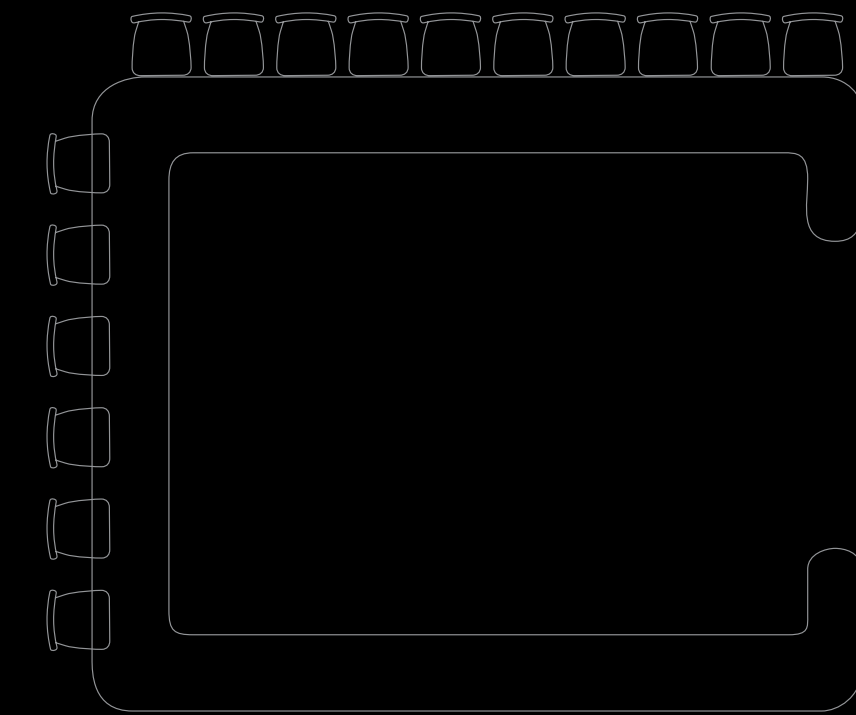
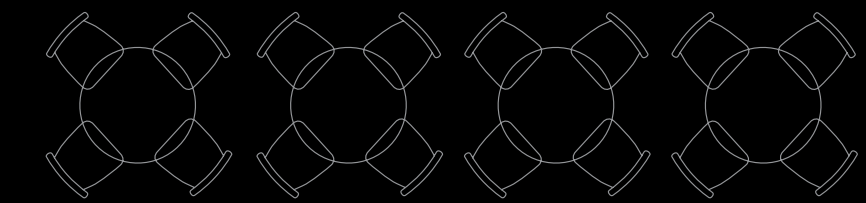
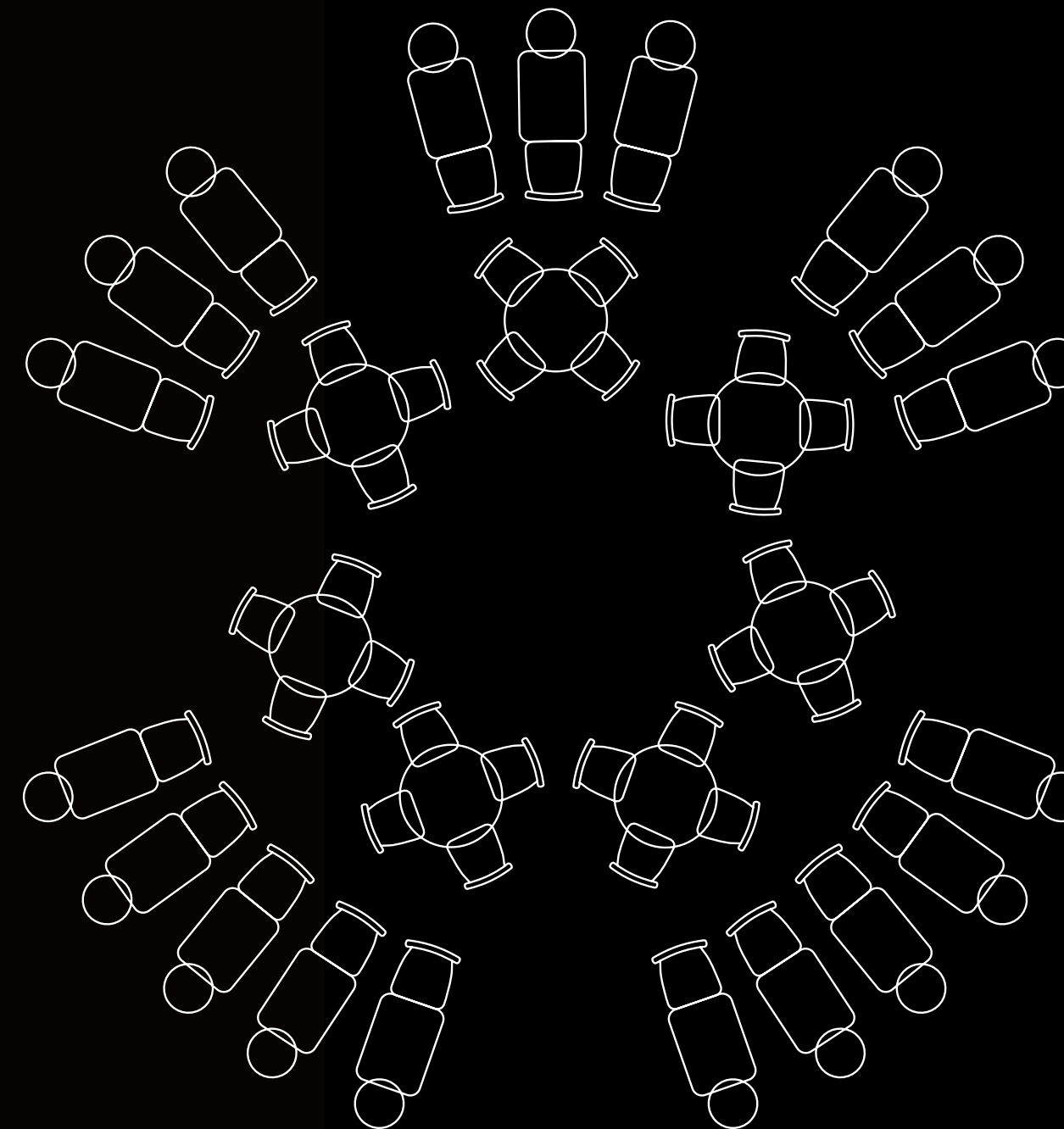
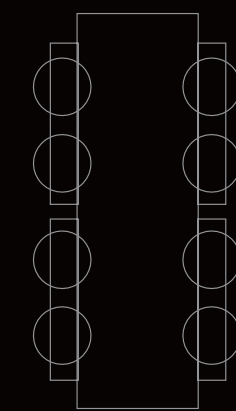
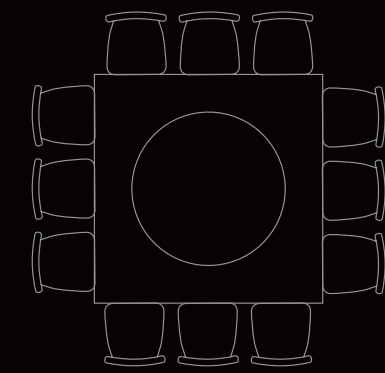
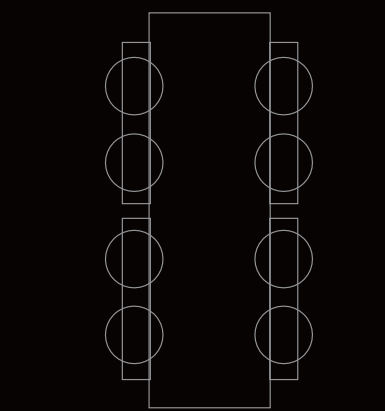
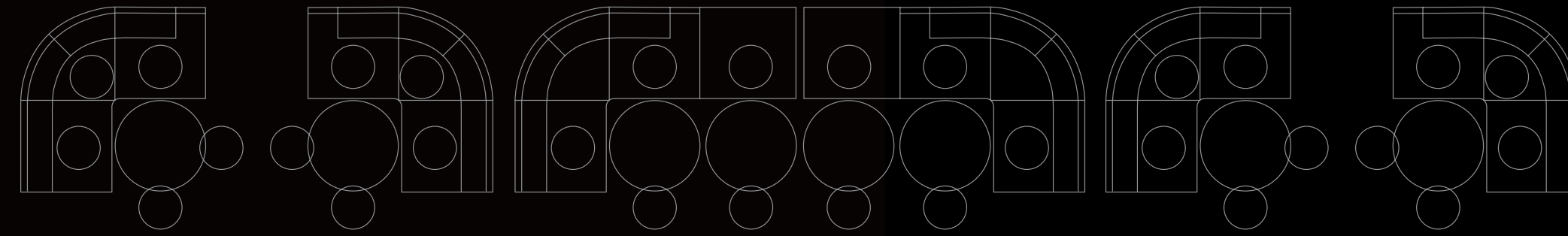
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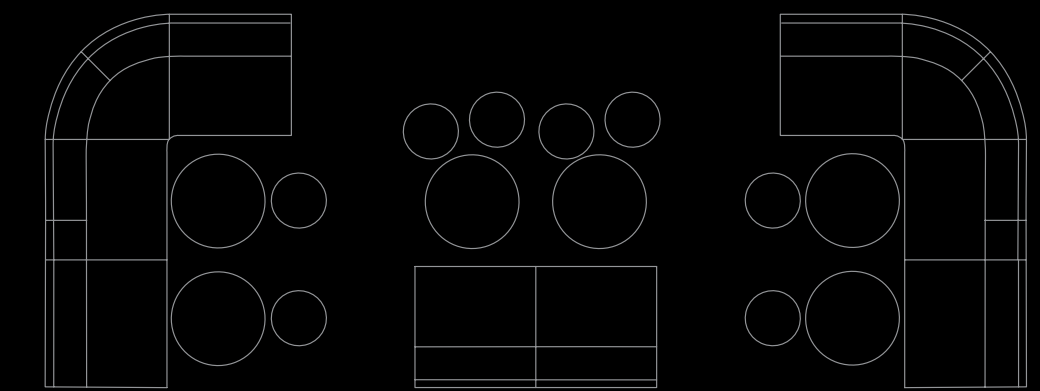
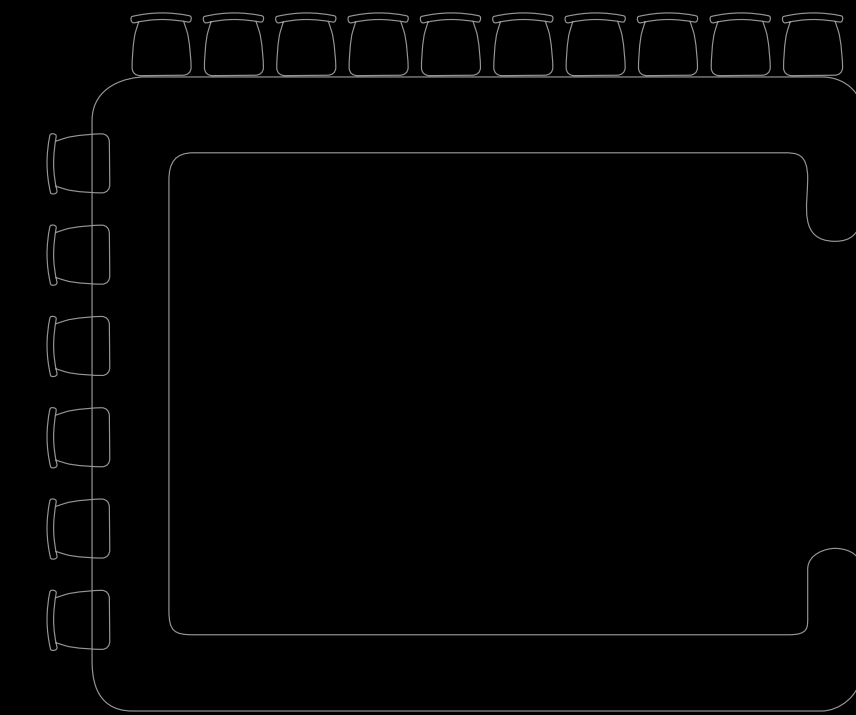
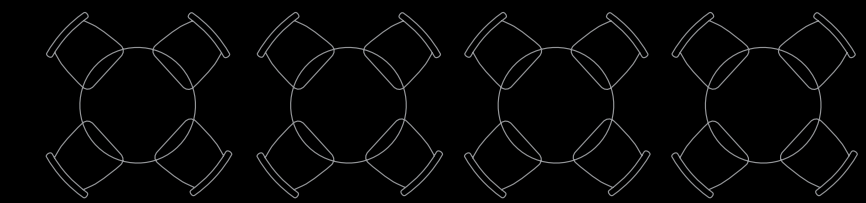
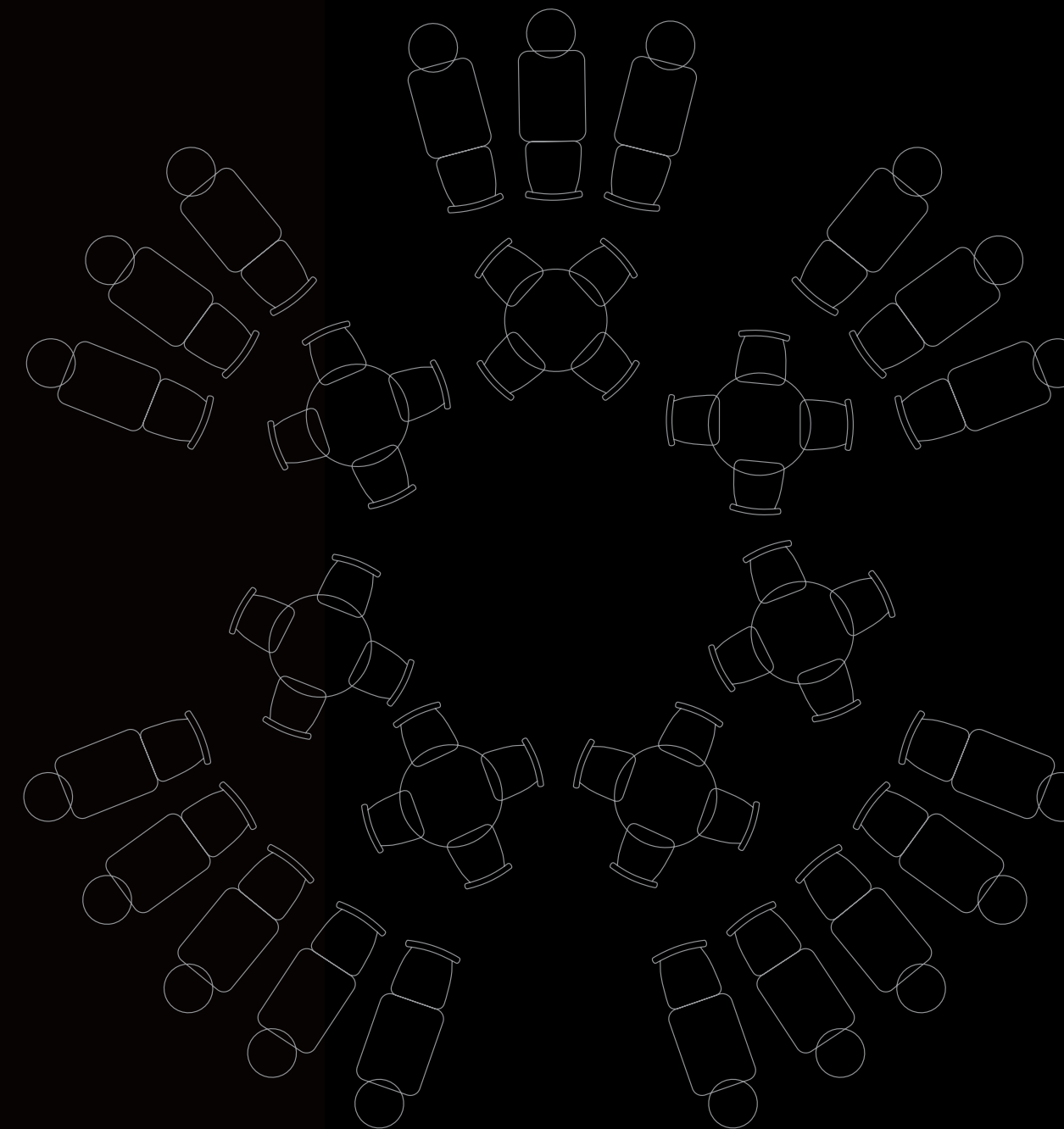
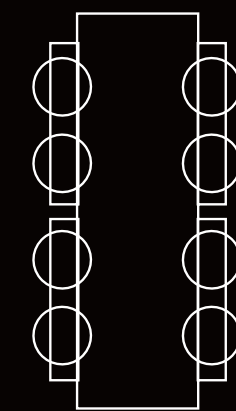
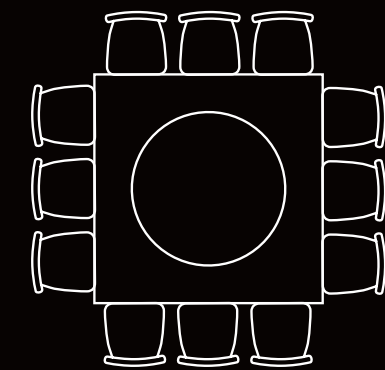
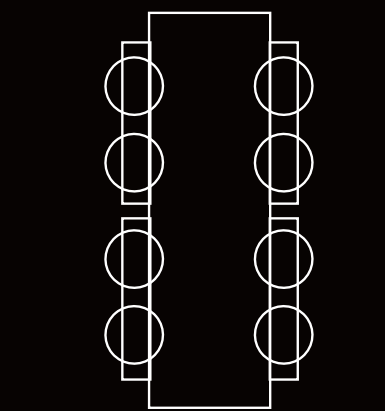
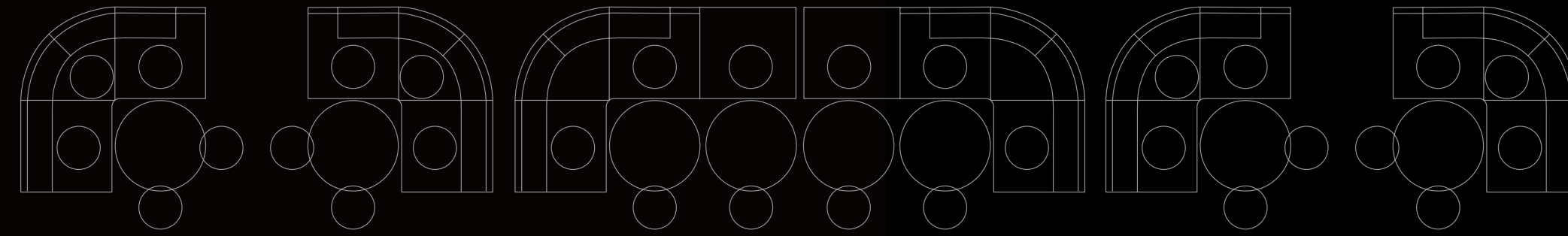
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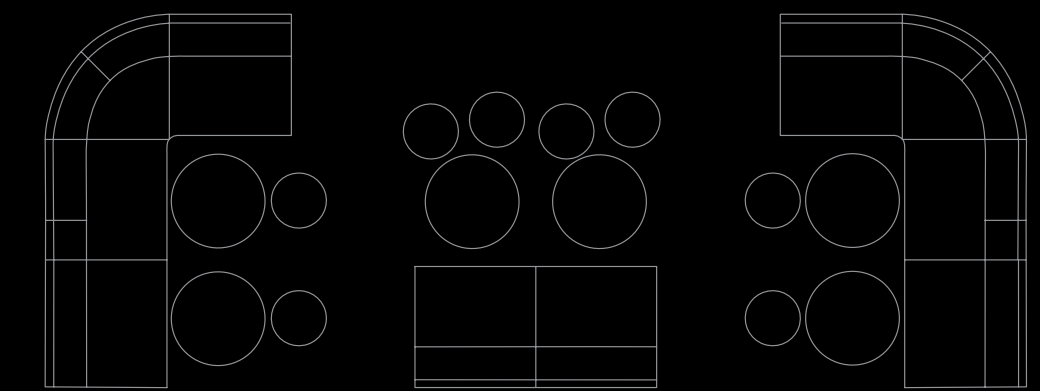
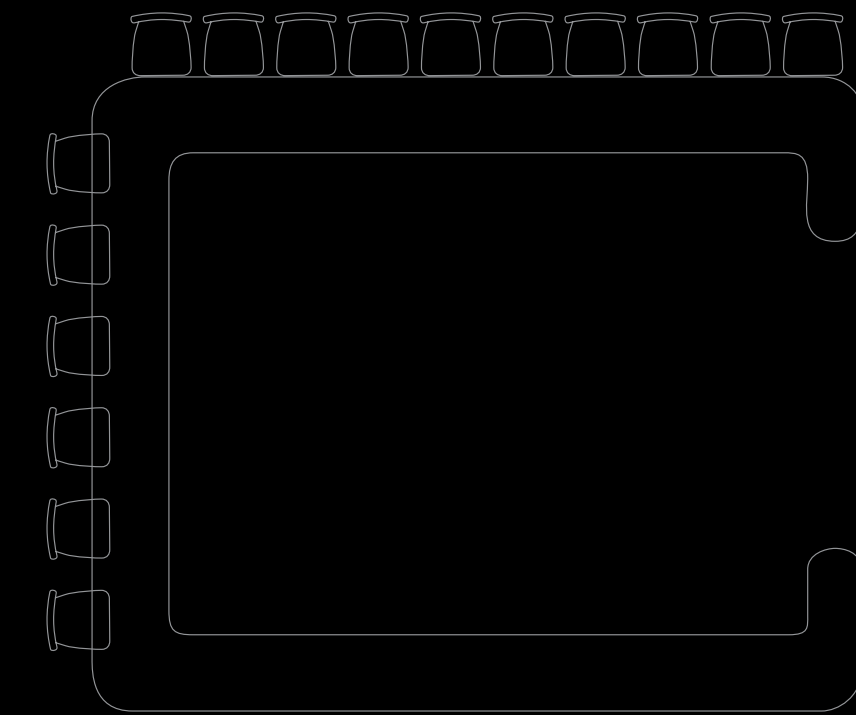
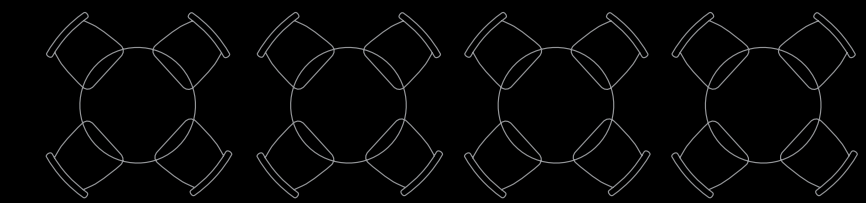
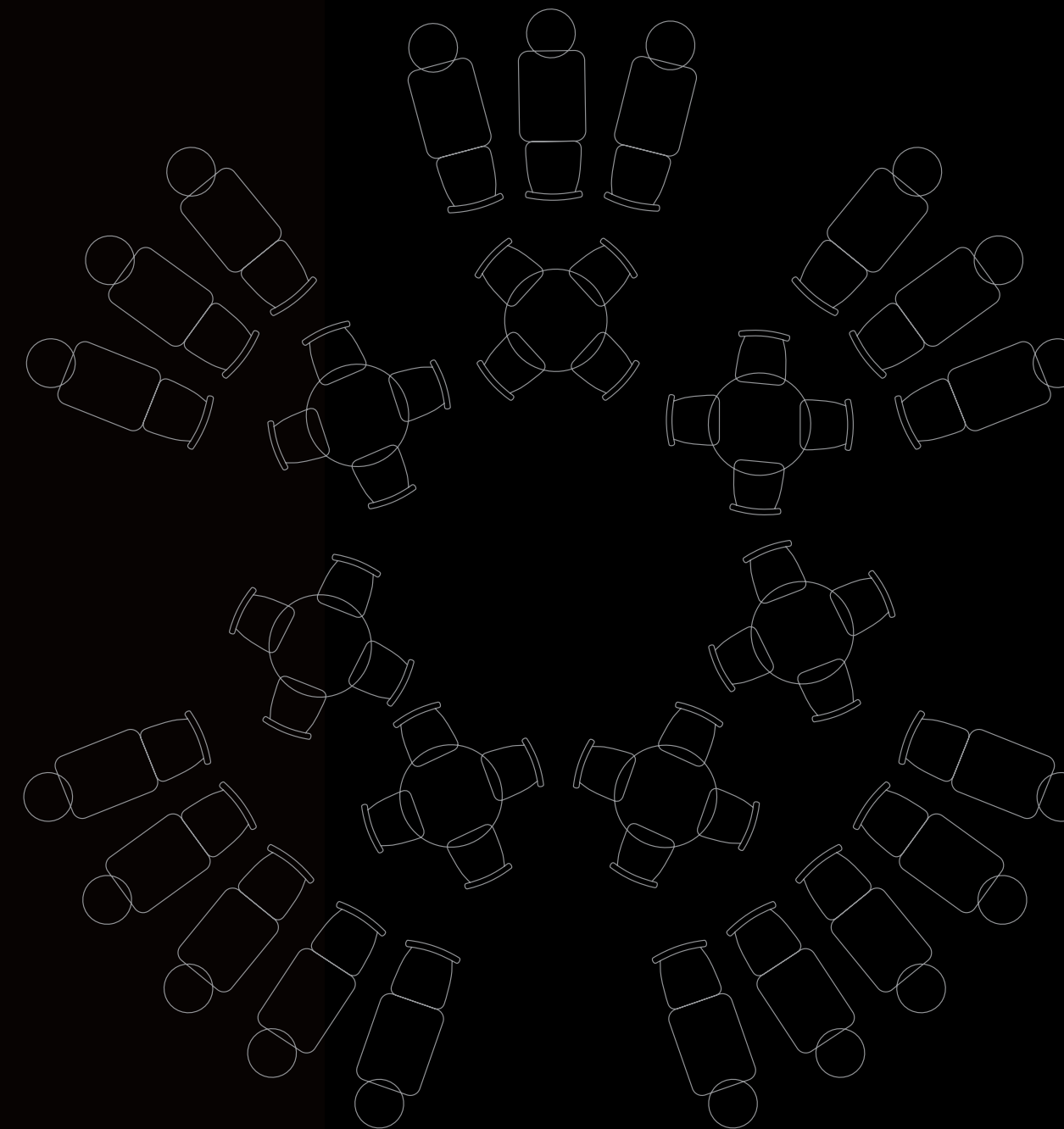
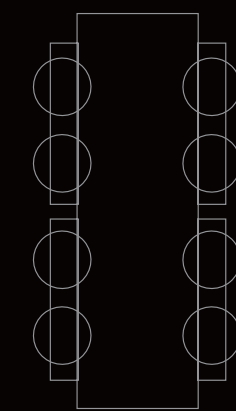
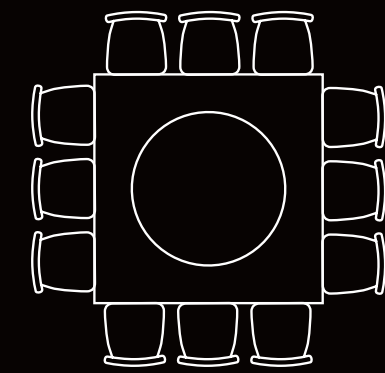
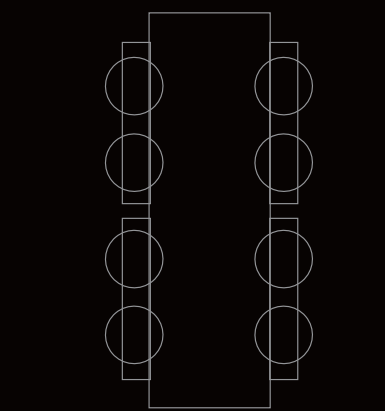
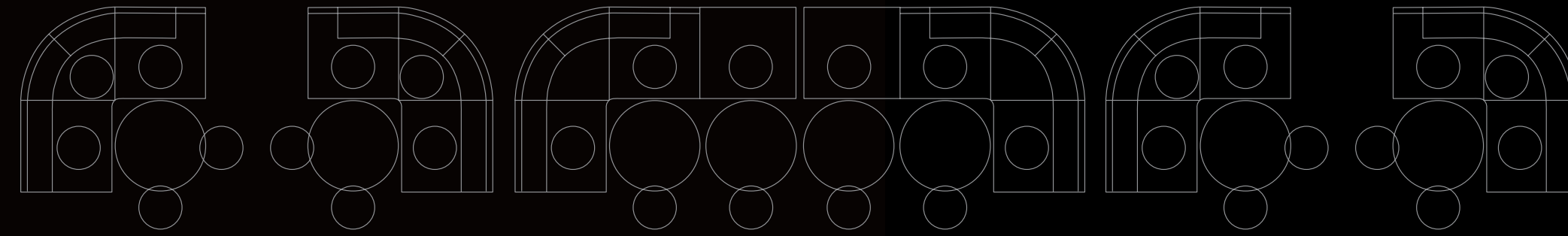
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