Manchester, as any Mancunian will tell you, is the jewel in the crown of northern England. Key to its appeal is an ever-blossoming food and drink culture. This guide highlights the city’s top eateries and bars.

**EATING**

**20 Stories** BRITISH ££
(20stories.co.uk; 1 Spinningfields, Hardman Sq)
The most anticipated opening of 2018 was this rooftop restaurant atop a 20-storey tower, headed by local star Aiden Byrne (formerly of Manchester House). Great views and great food, courtesy of Byrne’s style of supremely elegant, unpretentious cuisine. There’s an outdoor terrace with a firepit and a grill that serves up good burgers plus fish and chips.

**Mackie Mayor** FOOD HALL ££
(mackiemayor.co.uk; 1 Eagle St)
This restored former meat market is now home to a superb food hall with a selection of 10 individual traders. The pizzas from Honest Crust are divine; the pork-belly bao from Baohouse is done just right; Natationale 7 works wonders with a basic sandwich; and Tender Cow serves really tasty steaks.

**Manchester House** BRITISH £££
(manchesterhouse.uk.com; Tower 12, 18–22 Bridge St)
How would Manchester’s most celebrated restaurant survive the departure of its head chef Aiden Byrne? Seamlessly, it seems, judging by the superb cooking of Nathan Tofan, who was senior sous to Byrne when he designed his menu of molecular cuisine with a Manchester twist. Tofan has made the simplified version of Blumenthal and Adrià very much his own. Reservations essential.

**Refuge by Volta** GLOBAL ££
(refugemcr.co.uk; Oxford St)
Manchester’s snazziest dining room is in The Refuge, one of the city’s best bars. The menu is made up of sharing plates with influences from the Middle East to Korea (such as lamb shawarma and kimchi) guided by the travels of restaurateurs and DJs Luke Cowdrey and Justin Crawford.

**Rosylee** CAFÉ ££
(rosolee.com; 11 Stevenson Sq)
A touch of Edwardian and Georgian elegance in the heart of the Northern Quarter, this gorgeous tearoom has expanded its menu to offer British classics like beer-battered haddock and chips, or steak suet pudding. The afternoon tea is excellent.

**Rudy’s** PIZZA ££
(rudyspizza.co.uk; 9 Cotton St, Ancoats)
Makers of the best pizza in town, Rudy’s can be a tough table to get but it’s worth it. It makes its own dough, and uses San Marzano tomatoes and fior di latte mozzarella to create pizzas that a Neapolitan would approve of.

**Tattu** CHINESE £££
(tattu.co.uk; Gartside St, 3 Hardman Sq)
One of the most beautiful restaurants in town is this supremely elegant Chinese spot in Spinningfields. From the nautical-themed downstairs bar (dark-wood booths, hanging anchors) to the upstairs deck, where you can dine beneath a (fake) cherry tree, the décor is as stylish as the food is tasty; we loved the saffron miso black cod.

**Liars Club**
(theliarsclub.co.uk; 19a Back Bridge St)
A basement bar designed in the style of a speakeasy/tiki lounge, the Liars Club serves strong cocktails to an assorted clientele of revellers, students and off-duty bar staff. A great atmosphere any night of the week.

**Odd**
(oddbar.co.uk; 30–32 Thomas St)
This eclectic little bar – with its oddball furnishings, wacky tunes and anti-establishment crew of customers – is a Northern Quarter stalwart. A slice of Manchestiana to be treasured.

**Peveril of the Peak**
(127 Great Bridgewater St)
The best of Manchester’s collection of beautiful Victorian pubs. Check out the gorgeous glazed tilework outside.

**Don’t miss**
Award-winning Manchester micro-distillery Three Rivers Gin cranks back the shutters a few times a week to let visitors behind the scenes with the master distiller. Its three-hour Gin Experience starts with a potted history of Manchester and the city’s relationship with gin, throws in gin cocktails and wraps up with mixing botanicals to cook up your own batch (manchesterthreerivers.com).

**Drinking**

**Impossible**
(be-impossible.com; 36 Peter St)
There’s a Scandi theme with log-cabin-effect walls, felt sofa drapes and dimly lit antler-horn chandeliers. Throw in pretty people sipping cryogenically frozen cocktails and it’s memorable. Head left as you come in and pick up the telephone booth receiver to gain entry to the ‘gin nest’ mezzanine bar.

**Lass O’Gowrie**
(facebook.com/thelassogowrie; 36 Charles St)
This is a Victorian classic with red-brick walls and a wood-panelled interior complete with lamps and old high-backed benches. It’s just off Princes Street and brews its own beer in the basement. It’s a favourite with young people, old-timers and anyone looking for an authentic pub experience, and also does good-value bar meals.
Sleeping

**Cow Hollow**
Best for rustic charm (cowhollow.co.uk)
Set in a stick-thin 19th-century weavers’ mill, Cow Hollow offers a lot of charm in a compact space. Sixteen snug rooms are graced with original beams.

**Great John Street Hotel**
Best for luxury (eclectichotels.co.uk)
Beyond the gorgeous Art-Deco lobby are fabulous rooms inside a former schoolhouse.

**Hatters**
Best for an unusual conversion (hattershstels.com)
The old-style lift and porcelain sinks are the only leftovers of this centrally located former milliner’s factory, now one of Manchester’s top hostels.

**Light Apart Hotel**
Best for a home from home (thelight.co.uk)
A modern self-catering option in the Northern Quarter with one- and two-bedroom apartments; there are also seven penthouse apartments.

**King Street Townhouse**
Best for historic grandeur (eclectichotels.co.uk)
This beautiful Renaissance former bank is now an exquisite boutique hotel with 40 bedrooms.

**Manchester YHA**
Best for budget sleeps (yha.org.uk)
This canal-side hostel in the Castlefield area is one of the best in the country.

FURTHER READING