

1.
SOMEWHERE HIGH
ABOVE MANCHESTER



Set Menu A
£45 per person

Starters

Chicken liver parfait
Chestnut soup with shallot ravioli
Mackerel with pickled red cabbage and smoked mackerel Chantilly

Mains

Roasted cod fillet with boulangerie potatoes and cepe puree
Yorkshire beef, 21 day dry aged Sirloin Steak, 10oz (**served medium rare**)
Black olive gnocchi with courgette flan (v)

Sides Supplement

Mixed baby salad £5 | Triple cooked chips £3.50
Buttery mash potato £3 | Wilted spinach £4.50
Peppercorn sauce £4 | Béarnaise sauce £4

Desserts

Manchester Tart
Poached pear, caramel & almond choux bun
Cheese Selection

We serve pasteurised and unpasteurised cheese.
Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20%.
12.5% discretionary service charge will be added to your bill.

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Set Menu B
£65 per person

Starters

Beetroot cured wild salmon with, pink grapefruit, salmon caviar
Chicken leek and hazelnut ballotine with sourdough
Jerusalem artichoke and truffle mousse with buckler sorrel (V)

Mains

Grilled seabass with Autumn vegetables and crisp kale
32 day dry aged Fillet Steak 8oz with peppercorn sauce (**served medium rare**)
Braised salsify, young leek and white onion mousse (V)

Sides Supplement

Mixed baby salad £5 | Triple cooked chips £3.50
Buttery mash potato £3 | Wilted spinach £4.50
Béarnaise Sauce £2.50 | Peppercorn Sauce £4.00

Desserts

Chocolate fondant and rocky road ice cream (15 minute wait)
“Strawberries and cream”, toasted meringue, strawberry sorbet
Chocolate tart with pistachio ice cream

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