

1.

SOMEWHERE HIGH
ABOVE MANCHESTER



Set Menu A - £38 per person

Starters

Crab & prawn cocktail, spiced Marie Rose sauce
Ham hock and trotter croquettes, gribiche & beetroot salad
Butternut squash soup, apple, melting brie toast (v)

Mains

Loch Duart Salmon & summer cassoulet
Lamb rump, fondant potato with green beans, olives, anchovies & parmesan
Wild mushroom tagliatelle, summer truffle (v)

Sides

Triple cooked chips £3.50 | Caesar salad £5 | Buttered spinach £5
Mixed seasonal vegetables £5 | Mashed potatoes £4

Desserts

Chocolate moelleux, vanilla ice cream
Macerated strawberries, shortbread, clotted cream (v)
Somerset Brie, soda bread, pear chutney (v)

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 - £48 per person

Starters

Shellfish bisque, rouille, gruyère & crouton
Kind prawn tortellini, celery, lemongrass cream
Chicken liver & foie gras parfait, pear chutney, toasted brioche
Burrata, cucumber, peas & sweet lemon dressing (v)
Roasted vegetable salad, radish, agave vinaigrette (ve)

Mains

Sea trout, seasonal vegetable risotto
Lemon sole, king prawn, samphire & béarnaise sauce
10oz sirloin, béarnaise sauce (medium rare) **£8 supplement**
Roasted herb-fed chicken, fondant potato, summer vegetables & tarragon cream
Baked ratatouille, smoked burrata & glazed aubergine (v)

Sides

Triple cooked chips £3.50 | Caesar salad £5 | Buttered spinach £5
Mixed seasonal vegetables £5 | Mashed potatoes £4

Desserts

Chocolate Tart, milk ice cream
Mixed berries infusion, crème fraîche & lime sorbet
Vegan chocolate fudge cake, passion fruit sorbet & berries (ve)
Cranachan with raspberries, cream & whiskey (v)
Somerset Brie, soda bread, pear chutney (v)

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Set Menu C - £58 per person

Starters

Seared Orkney scallops, curried cream, bhaji & apple
Ham hock & foie gras terrine, pea mousse, Sauternes jelly & brioche
Heritage tomato, frozen goats cheese & pumpkin seeds dressing (v)

Mains

Confit sea trout, Savoy cabbage, cured salmon & horseradish cream
Aberdeen Angus Beef fillet bourguignonne, fondant potato & seasonal greens
Leek & goats cheese tarte fine, endive & truffle salad (v)

Sides

Triple cooked chips £3.50 | Caesar salad £5 | Buttered spinach £5
Mixed seasonal vegetables £5 | Mashed potatoes £4

Desserts

Mixed berries infusion, crème fraîche & lime sorbet
Chocolate & hazelnut rocher, passion fruit curd (v)
Pineapple carpaccio, coconut & pomegranate (ve)

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