

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

SAMPLE MENU

STARTERS

Duck & chicken liver parfait ^(D, G, E, S)	12
Pressed terrine of ham, parsley, confit red onions ^(S)	10
Giant King prawns, tomato salsa, garlic & chilli butter ^(D, Sh, S)	20
Pan fried scallops, Jerusalem artichoke purée, Alsace bacon crisps ^(M, D, C, S)	14
'Manchester Gin' & beetroot cured Scottish salmon, sour cream & pickled cucumber ^(F, D, S)	12
Chicory & watercress salad, poached pear, Burt's Blue cheese, walnut dressing ^(D, S, N)	8
Wild mushroom, crispy leeks, toasted sourdough ^(G)	10
White onion & Parmesan soup, herb crutons ^(D, S, G)	10
Steak tartare, grilled sourdough ^(D, G, E, S)	15/26

MAINS

Roasted beetroot, artichoke, hummus & Dukkah ^(N, Sm, S)	18
Whole lobster 900g, garlic butter, Parmesan & truffle fries ^(D, Sh)	65
Butter poached cod loin, Jerusalem artichoke & braised shallot ^(D, F, S)	25
Butternut squash falafel, lemon & oregano marinated courgette, tahini ^(G, Sm)	18
Roasted loin of Highland venison, beetroot, roast parsnip, blackberries & Port sauce ^(D, S)	32
Old Spot pork belly, cider braised cheek, Savoy & Iberian ham fat ^(D, G, S)	26
Slow braised ox cheek, glazed finger carrots, celeriac mash ^(D, S, C)	28
Whole baked ratatouille stuffed seabass, pommes dauphines ^(D, G, E, F, S) <i>for two</i>	64

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Harissa marinated spatchcock poussin ^(S)	22
20 Stories Burger, sesame brioche, cured bacon, cheddar, salad & relish ^(D, G, E, S, Sm)	20
Choice of steak each served with; confit tomato, portabello mushroom & picked shallots	
35-day dry aged 10oz Rib-eye ^(D, S)	35
35-day dry aged 10oz Fillet ^(D, S)	38
20oz Chateaubriand ^(D, S) <i>for two</i>	70
35oz Tomahawk ^(D, S) <i>for two</i>	85

HOMELY CLASSICS

Hand-raised chicken, ham & leek pie ^(D, G, S, Mu)	18
Classic fish pie, poached egg, Lincolnshire Poacher cheese & herb crust ^(D, G, F, E)	18
Red lentil & cashew nut dhal, cauliflower pakora & garlic naan ^(G, N, So)	16
Beer battered haddock, mushy peas, chips & tartar sauce ^(D, G, E, S)	19

SAUCES & SIDES

Peppercorn ^(D, S)	4	Roasted sprouts & chestnuts ^(D, N)	4
Béarnaise ^(D, E, S)	4	Chicory, walnut & blue cheese ^(D, N, S, Mu)	5
Port & Stilton ^(D, S)	4	Roasted pumpkin & toasted seeds ^(D)	4
Diane ^(D, S, Mu)	4	Rocket, watercress, red onion & Parmesan ^(D, S)	4
Triple cooked chips	4	Portabello mushrooms, garlic butter ^(D)	5
Parmesan & truffle fries ^(D)	5	Red cabbage & apple coleslaw ^(S, E)	4
Buttered mash, crispy onions ^(D)	4	Kale & Alsace bacon ^(D)	5

Items contain: G - gluten D - dairy N - nuts S - sulphites C - celery F - fish E - egg M - molluscs Sh - shellfish Sm - sesame So - soy Mu - mustard

Please inform your waiter of any allergy or dietary requirements when making your order.

All prices include VAT. 12.5% discretionary service charge will be added to your bill