

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

TWO COURSE FOR 39 | 3 COURSE FOR 45
SAMPLE MENU

STARTERS

- 'Manchester Gin' beetroot cured Scottish salmon, sour cream, pickled cucumber (F,D,S)
Pan fried scallops, roast cauliflower, Alsace bacon, chive butter (Mo,D,S) + 5 sup
Giant king prawns, garlic & chilli butter, tomato salsa (D,Sh,S) + 8 sup
Pressed terrine of ham & parsley, confit of red onions (S,G,Mu)
Steak tartare, pickles, grilled sourdough (D,G,E,S,Mu)
Wye valley asparagus, poached egg & hollandaise (G, E, S,D)
Chicory & watercress salad, poached pear, Burts Blue cheese, walnut dressing (N,D,S)
White onion & truffle soup, herb croutons (Vg,S,G, So)

MAINS

- Seafood linguini, bisque, tomato, chilli & garlic (Sh,S,G,D,E)
Roast skrei cod, braised shallot, baby ratte, vermouthe velouté (F,D,S)
Whole native lobster, garlic butter, truffle & parmesan fries (D,Sh) + 25 sup
Rack of new season lamb, olive herb crust, gratin dauphinois, olive & rosemary jus (D,G,S,Mu) + 5 sup
Harrisa marinated spatchcock poussin (S)
20 Stories cheeseburger, sesame brioche, cheddar, salad & relish add cured bacon +3 (D,S,E,G,Se,Mu,C)
Spring vegetable fricassee, asparagus peas, courgette & spinach, puff pastry, wild herbs (Vg,S,G)
Butternut squash, spiced pine nuts, red pepper vinaigrette, dressed leaves (Vg,N,S)

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portabello mushroom, pickled shallot

- 35 days dry aged 9oz Fillet (S,D) + 9 sup
35 days dry aged 10oz Ribeye (S,D) + 9 sup
35 days dry aged 10oz Sirloin (S,D) + 9 sup

SAUCES

- Peppercorn (D,S) 4
Béarnaise (S,E,D) 4
Port & Stilton sauce (D,S) 4

SIDES

- Parmesan & truffle fries (V,D) 5
Triple cooked chips, Maldon sea salt (Vg) 4
Sweet potato fries, lemon aioli (V,D,E) 6
Buttered baby rattee, mint (V,D) 5
Tenderstem broccoli, chilli & garlic (V,D) 4
Portobello mushrooms, garlic butter (V,D) 5
Tomato salad, pickled shallots, white balsamic, olive oil (Vg,S) 5



G-contains gluten D-contains dairy N-contains nuts Mu-contains mustard S-contains sulphites C-contains celery F-contains fish E-contains egg M-contains molluscs Sh-contains shellfish Se-sesame So-contains soya

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

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DESSERTS

Rhubarb & Custard (D,E,G,N)
Custard panna cotta, poached rhubarb, oat crumble

Abino Grand cru Valrhona Chocolate fondant (D,E,G)
Milk ice cream, raw honey, chocolate milk

Chocolate & caramel indulgent tart (D,E,G)
Rosemary caramel, gooey chocolate filling, butterscotch, caramel mousse

Baked NY cheesecake (D,E,G)
Lemon glaze, blueberry compote, lemon crème fraiche & peel

Eton Mess (N,E,D)
English strawberries, mango & passionfruit, meringue, almond ice cream

Sharing platter of homemade finger pastries & fancies (D,E,G,N) +5 sup

British Cheeses from our cheese trolley
Selection of 3 (G,D,E,S) +5 sup

DESSERT WINES (75ml)

2017 Torrontes Tardio, Familia Zuccardi 8

2016 Monbazillac, Domaine de Grange Neuve, France 7

2016 Tokaji Late Harvest, Royal Tokaji, Hungary 7

2010 Cypres de Climens, Barsac - Sauternes, France 14

NV Port 'Six Grapes', W&J Graham's, Portugal 8

10yo Tawny Port, W&J Graham's, Portugal 10

1994 Tawny Port, W&J Graham's, Portugal 19

2004 Quinta Dos Malvedos 10



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