

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

A LA CARTE MENU
SAMPLE MENU

STARTERS

'Manchester Gin' beetroot cured Scottish salmon, sour cream, pickled cucumber (F,D,S)	12
Pan fried scallops, roast cauliflower, Alsace bacon, chive butter (Mo,D,S)	16
Giant king prawns, garlic & chilli butter, tomato salsa (D,Sh,S)	20
Pressed terrine of ham & parsley, confit of red onions (S,G,Mu)	12
Chicory & watercress salad, poached pear, Burts Blue cheese, walnut dressing (N,D,S)	10
White onion & truffle soup, herb croutons (Vg,S,G, So)	10

MAINS

Roast skrei cod, braised shallot, baby ratte, vermouth velouté (F,D,S)	25
Seafood linguini, bisque, tomato, chilli & garlic (Sh,S,G,D,E)	28
Rack of new season lamb, olive herb crust, gratin dauphinois, olive & rosemary jus (D,G,S,Mu)	36
Spring vegetable fricassee, asparagus peas, courgette & spinach, puff pastry, wild herbs (Vg,S,G)	26
Chargrilled Butternut squash, pine nut, red pepper & truffled vegan cheese (Vg,N,S)	24

GRILL

COOKED OVER CHARCOAL BRIQUETTES
Steaks are garnished with confit tomato, portabello mushroom, pickled shallot

35 days dry aged 9oz Fillet (S,D)	38
35 days dry aged 10oz Ribeye (S,D)	37

FOR TWO

35 days dry aged 35oz tomahawk (S,D)	85
35 days dry aged 20oz chateaubriand (S,D)	80
Whole native lobster, garlic butter, truffle & parmesan fries (D,Sh)	85

SAUCES

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

SIDES

Triple cooked chips, Maldon sea salt (Vg)	4
Sweet potato fries, lemon aioli (V,D,E)	6
Buttered new potatoes, mint (V,D)	5
French beans, chilli & garlic (V,D)	4
Portobello mushrooms, garlic butter (V,D)	5
Tomato salad, pickled shallots, white balsamic, olive oil (Vg,S)	5
Rocket salad, parmesan & red onion (V,D,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	9
Abino Grand cru Valrhona Chocolate fondant (D,E,G) Milk ice cream, raw honey, chocolate milk	10
Chocolate & caramel indulgent tart (D,E,G) Rosemary caramel, gooey chocolate filling, butterscotch, caramel mousse	10
Baked NY cheesecake (D,E,G) Lemon glaze, blueberry compote, lemon crème fraiche & peel	9
Eton Mess (N,E,D) English strawberries, mango & passionfruit, meringue, almond ice cream	9
Sharing platter of homemade finger pastries & fancies (D,E,G,N)	9
British Cheeses from our cheese trolley Selection of 3 (G,D,E,S)	11

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

