

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

A LA CARTE MENU

STARTERS

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| Giant king prawns, garlic & chilli butter, tomato salsa (D,Sh,S) | 20 |
| '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,Sh) | 16 |
| Pressed terrine of ham & parsley, confit of red onions (S,G,Mu) | 10 |
| 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

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| Roast skrei cod, rocket pesto, baby rattee, vermouth velouté (F,D,N,S) | 25 |
| Seafood linguini, bisque, tomato, chilli & garlic (Sh,S,G,D,E) | 28 |
| Olive crusted lamb rack, gratin dauphinoise, olive & rosemary jus (D,G,S,Mu) | 36 |
| Goats cheese & red pepper tart, carrot & celeriac remoulade (G,Ce,D,E,Mu) | 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

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|------------------------------------|----|
| 35 days dry aged 9oz Fillet (S,D) | 38 |
| 35 days dry aged 12oz Ribeye (S,D) | 37 |

FOR TWO

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

SAUCES

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

SIDES

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| Thick cut chips (V) | 4 |
| Truffle and Parmesan fries (D) | 5 |
| Buttered new potatoes, mint (V,D) | 5 |
| Sweet potato fries, lemon aioli (V,D,E) | 6 |
| 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

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| 20 Stories marathon bar ^(G,D,E,N) chocolate bar, almond chocolate, caramel mouse, milk ice cream | 11 |
| 'Put the lime in the coconut' ^(D,E,N) Lime & coconut mousse, citrus sponge, pineapple, almond crumble, pineapple sorbet | 10 |
| Blueberry tart ^(D,E,G,N) blueberry compote, meringue, blueberries, dark chocolate, lemon sorbet | 11 |
| Chocolate fondant ^(D,E,G) orange confit, orange peel, orange sorbet | 9 |
| Strawberry & dark chocolate delice ^(Vg,G) vegan biscuit, strawberry sorbet | 9 |
| Fruit salad ^(Vg, N) coconut cream, roasted pistachios, mango & cardamom sorbet | 10 |
| Sharing platter of homemade finger pastries & fancies ^(D,E,G,N) | 10 |
| Selection of 3/5 British Cheeses served with fruitcake, chutney, celery & crackers ^(G,D,E,S) <i>Please ask your server for options</i> | 14/18 |

DESSERT WINES (75 ML)

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| 2017 Torrontes Tardio, Familia Zuccardi | 8 |
| 2016 Monbazillac, Domaine de Grange Neuve, France | 7 |
| 2016 Tokaji Late Harvest, Royal Tokaji, Hungary | 7 |
| NV Port 'Six Grapes', W&J Graham's, Portugal | 8 |
| 10yo Tawny Port, W&J Graham's, Portugal | 19 |
| 2006 Quinta Dos Malvedos | 10 |