

1.  
SOMEWHERE HIGH  
ABOVE MANCHESTER

A LA CARTE MENU

STARTERS

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
Chicory & watercress salad, poached pear, Burts Blue cheese, walnut dressing (N,D,S)	10
Caesar salad, anchovies & Caesar dressing (G/D/F/S) Add chicken + £3.00	10
White onion & truffle soup, herb croutons (Vg,S,G,So)	10

MAINS

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
Pan fried duck, crispy duck egg, baby carrots, caramelised pear, shallot & port reduction (D,E,G,S)	32
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*

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

FOR TWO

Whole native lobster, garlic butter, truffle & parmesan fries (D,Sh)	85
35 days dry aged 35oz Tomahawk (S,D)	85
35 days dry aged 35oz Wing of Beef (S)	85

SAUCES

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

SIDES

Thick cut chips (Vg)	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

20 Stories marathon bar <small>(G,D,E,N)</small> chocolate bar, hazelnut chocolate, caramel mousse, milk ice cream	11
'Put the lime in the coconut' <small>(D,E,N)</small> Lime & coconut mousse, citrus sponge, pineapple, almond crumble, pineapple sorbet	10
Lemon Tart <small>(D,E,G)</small> Chocolate and coconut soil, raspberry sorbet	11
Chocolate fondant <small>(D,E,G)</small> orange confit, orange peel, orange sorbet	9
Strawberry & dark chocolate delice <small>(Vg,G,So)</small> vegan biscuit, strawberry sorbet	9
Fruit salad <small>(Vg, N)</small> coconut cream, roasted pistachios, mango & cardamom sorbet	10
Selection of 3/5 British Cheeses served with fruitcake, chutney, celery & crackers <small>(G,D,E,S,C,N)</small> <i>Please ask your server for options</i>	14/18

## DESSERT WINES (75 ML)

2018 Torrontes Tardio, Familia Zuccardi	8
2018 Monbazillac, Domaine de Grange Neuve, France	7
2017 Tokaji Late Harvest, Royal Tokaji, Hungary	7
2016 Tokaji 5 Puttonyos Aszu, Hungary	15
10yo Tawny Port, W&J Graham's, Portugal	10
2013 Quinta Dos Malvedos	15