

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

A LA CARTE MENU

Potato and Rosemary Sourdough & Onion Butter 4

STARTERS

Carpaccio of Beef, Pecorino Sardo, Blackberry dressing (D,S)	12
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
Pea & mint soup with cream cheese (D)	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,So)	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
Herb crusted full rack of lamb, dijon mustard (G,Mu,S)	90

SAUCES

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



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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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

DESSERTS

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