

1.  
SOMEWHERE HIGH  
ABOVE MANCHESTER

A LA CARTE MENU

Potato and rosemary sourdough & onion butter (D,G,V) 4.5

STARTERS

Giant King prawns, garlic & chilli butter, tomato salsa (D,Sh,S) 22  
'Manchester Gin' beetroot cured Scottish salmon, sour cream, pickled cucumber and celery (F,D,S,C) 13.5  
Seared scallops, squid ink risotto, pickled kohlrabi, tomato concasse, nasturtium (Sh,D,F) 19.5  
Beetroot tartare, clementine, pomegranate vinaigrette, parsnip crisps (Vg, S) 12  
Butternut squash soup, vanilla & star anise (Vg) 9.5

MAINS

Roast skrei cod, rocket pesto, baby rattee, vermouth velouté (F,D,N,S) 27.5  
Pan fried duck, crispy duck egg, baby carrots, caramelised pear, shallot & port reduction (D,E,G,S) 35  
Wild mushroom Pithivier, truffle pomme purée, variegated kale, porcini jus (G, S, Vg) 22  
Char-grilled heritage carrots, smoked aubergine & miso puree, walnut pesto (N, Vg, S, Se, So) 21  
Venison loin, parsnip purée, savoy cabbage, redcurrant jus (D,S) 36

GRILL

*COOKED OVER CHARCOAL BRIQUETTES  
Garnished with confit tomato, portabello mushroom, pickled shallot*

12oz West moor farm Pork Chop (S) 29  
35 days dry aged 9oz Fillet (S) 42  
35 days dry aged 12oz Ribeye (S) 40.5

FOR TWO

Whole native Lobster, garlic butter, truffle & parmesan fries (D,Sh) 85  
35 days dry aged 35oz Tomahawk (S) 85  
Herb crusted full Rack of Lamb, dijon mustard (D,G,Mu,S) 85

SAUCES

Peppercorn (D,S) 4.5  
Béarnaise (S,E,D) 4.5  
Port & Stilton (D,S) 4.5

SIDES

Thick cut chips (Vg) 5.5  
Truffle and Parmesan fries (D) 5.5  
Buttered new potatoes, mint (V,D) 5.5  
Sweet potato fries, lemon aioli (V,Mu,E) 5.5  
Roasted sprouts, soy & orange dressing (D,F,So,S) 5.5  
Sautéed kale, smoked bacon (D) 5.5  
Portobello mushrooms, garlic butter (V,D) 5.5  
Chicory, pear, walnut & blue cheese salad (D, N, M, S) 5.5  
Rocket salad, parmesan & red onion (V,D,S) 5.5

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

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT.

12.5% discretionary service charge will be added to your bill

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**DESSERTS**

20 Stories Marathon Bar <sup>(G,D,E,N)</sup> chocolate bar, hazelnut chocolate, caramel mousse, milk ice cream	12
Dark Cherry Cheesecake <sup>(G, D, N)</sup> dark chocolate crumble, pistachio cream, crushed pistachio, cherry sorbet & berries	11
Custard Tart <sup>(D,E,G)</sup> a classic egg custard tart with cinnamon ice cream	10
Chocolate Fondant <sup>(D, E, G)</sup> Orange confit, orange peel, orange sorbet	10
Pear and Chestnut Delice <sup>(VE,G)</sup> pear & chestnut delice with a pear foam & winter berry	11
Selection of 3/5 British Cheeses served with fruitcake, chutney, celery & crackers <sup>(G,D,E,S,C,N)</sup> <i>Please ask your server for options</i>	15.5/19

**DESSERT WINES (75 ML)**

2018 Monbazillac, Domaine de Grange Neuve, France	8
2017 Tokaji Late Harvest, Royal Tokaji, Hungary	8.5
2016 Tokaji 5 Puttonyos Aszu, Hungary	16.5
10yo Tawny Port, W&J Graham's, Portugal	10
2013 Quinta Dos Malvedos	16.5