


1.   
SOMEWHERE HIGH  
ABOVE MANCHESTER

**Valentine's Day 2022**

4 Courses | 65 per person

First Course

Jerusalem artichoke croustade, Berkswell (G, D)

Beetroot croustade, chives (Vg, G)

Second Course

Jerusalem artichoke & truffle soup, Granny Smith apple (Vg)

Blood orange, fennel, chicory & walnut salad, lemon vinaigrette (Vg, N, S)

Citrus cured salmon, yuzu & daikon salad, dashi, green onion (F, So, Se)

Pressed ham hock terrine, date ketchup, pickles, toasted sourdough (G, S)

Third Course

Celeriac & truffle wellington, truffle pomme purée, truffle & olive tapenade (Vg, G, S)

Ras el hanout cauliflower steak, romesco, shallot, parsley & caper (Vg)

Seared duck breast, caramelised celeriac purée, glazed chicory, spiced duck jus (D, S)

Pan fried sea trout, brown crab, samphire, violetta potatoes, caper & herb butter (F, Sh, S, D)

Fourth Course

Cherry trio including cherry soufflé, cherry macaron, cherry sorbet (N, G, E, D)

Cheese board

**With love, 20 Stories**

Vg-vegan 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