

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

A LA CARTE MENU

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

STARTERS

Duck liver parfait, Madeira chutney, toasted brioche (D, E, G, S) 12.5
Charred mackerel, orzo, pak choi, chilli, spiced coconut sauce (F, G) 16.5
Jerusalem artichoke & truffle soup, granny smith apple (Vg) 9.5
Seared pigeon breast, confit game croquette, beetroot & horseradish (D, E, G, S) 17
Citrus cured salmon, yuzu & daikon salad, dashi and green onion (F, Se, So) 17.5
Blood orange, fennel & chicory salad, lemon vinaigrette (Vg) 14.95
Seared scallops, squid ink risotto, pickled kohlrabi, tomato concasse, nasturtium (D, F, Sh) 19.5

MAINS

Leven Farm duck breast, caramelised celeriac, glazed chicory, spiced duck jus (D, S) 34.5
Roasted sea trout, samphire, violette potatoes, caper & herb butter (F, D, S) 28.5
Celeriac & truffle wellington, truffle pomme puree, truffle & olive tapenade (Vg, G) 23.5
Venison loin, parsnip purée, savoy cabbage, redcurrant jus (D, S) 36
Spiced monkfish loin, puy lentils, cavolo nero, preserved lemon, red wine sauce (D, F, S) 32.5
Ras el hanout cauliflower steak, romesco, shallot, parsley & caper (Vg, N, S) 24.75
Guinea fowl breast, beer braised onion, king oyster, sage mash, guinea fowl sauce (D, S) 28.5
35 days dry aged 9oz Fillet (S) *(Garnished with confit tomato, portobello mushroom, pickled shallot)* 42

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
New potatoes, yeast butter & parsley (D, Ce, G) 5.5
Sweet potato fries, lemon aioli (V, Mu, E) 5.5
Tender stem broccoli, caramelised red onion, capers & lemon (S) 5.5
Sautéed kale, smoked bacon (D) 5.5
Portobello mushrooms, garlic butter (V, D) 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

Pistachio Soufflé (E, D, N) a classic french soufflé, with a creamy pistachio flavour, with pistachio ice cream (please expect a minimum 12 minute wait on this dessert)	14
Hazelnut Fondant (D, E, N, G) dark chocolate fondant with a hazelnut ganache centre with caramel sauce, chocolate sauce and hazelnut ice cream (please expect a minimum 10 minute wait on this dessert)	11
Crème Caramel (D, E) served with seasonal berries	8
Pear and Ginger Mousse (V, G) a vegan mousse on a gingernut base, with pear compote, pear sorbet & pear foam	8
Porn Star Martini Cheesecake (D, E, G, S) a take on the classic cocktail, a pineapple & passion fruit cheesecake with prosecco jelly, swiss meringue & pineapple sorbet	11
Apple Pithivier (E, D, G) a spiced apple pithivier with a vanilla anglaisé & Chantilly cream	9
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>	15.5/19

DESSERT WINES (75 ML)

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