

SOMEWHERE HIGH  
ABOVE MANCHESTER

AUGUST SET MENU

Served Monday - Thursday from 17.30-18.30  
Available for parties of up to six guests  
Three courses & a glass of 125ml Mirabeau Rose  
35.00 per person

STARTERS

Potato, spinach & lovage soup 81kcal

Pressed ham hock terrine, celeriac remoulade, sourdough toast 413kcal

Grilled mackerel, kimchi slaw, 'Baja' sauce 960kcal

Marinated heritage tomatoes, pickled strawberries & basil 312kcal (£3 supplement)

MAINS

Pan roasted chicken, fondant potato, Swiss chard, preserved cep cream 706kcal

Seared salmon fillet, courgette, peas & basil 287kcal

Miso & soy glazed aubergine, tabouleh salad 309kcal

Flat iron steak, skinny fries & watercress salad 706kcal (£5 supplement)

SIDES

Thick cut chips (Vg) 691kcal 6.00

Truffle & Parmesan fries 441kcal 6.50

Crab crushed new potatoes 345kcal 6.50

Sweet potato fries, lemon aioli (V) 689kcal 6.00

Grilled cavolo nero, black garlic chimichurri 206kcal 6.50

Sautéed kale, smoked bacon 390kcal 6.00

Portobello mushrooms, garlic butter (V) 191kcal 6.75

Rocket salad, Parmesan & red onion (V) 103kcal 6.00

DESSERTS

Vanilla panna cotta, bbq peach, lemon verbena sorbet 315kcal

Chocolate & raspberry tart, raspberry sorbet 269kcal

Rhubarb cheesecake, rhubarb gel & yoghurt sorbet 731kcal

Kidderton ash goat's cheese, truffle honey, pickled walnut, oatcake 315kcal (£5 supplement)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

All prices include VAT.

Adults need 2000 calories a day.

13.5% discretionary service charge will be added to your bill.