

1.

SOMEWHERE HIGH
ABOVE MANCHESTER

|

SUNDAY LUNCH SET MENU

Served Sunday from 12.00-15.00
Two courses 38.00- Three courses 45.00

STARTERS

- Carrot & coriander soup, crispy salsify, coriander oil (Vg) 73kcal
- Ham hock & partridge terrine, remoulade, toasted sourdough 750kcal
- Charred mackerel, cucumber, samphire & horseradish, preserved lemon 448kcal
- Fennel, chicory, orange & dill salad (Vg) 102kcal (V)
- Giant king prawns, garlic & chilli butter, aioli 235kcal (£5 supplement)

MAINS

- Roasted chicken supreme, truffled mash potato, king oyster mushroom, beer braised onion 667kcal
- Pan fried sea bream, squash, barley, wild mushroom, chicken & tarragon butter 592kcal
- Seared salmon fillet, Jerusalem artichoke, brussels sprout & bacon 337kcal
- Ras el hanout tofu, braised lentils, pickled shallot & parsley, charred aubergine (Vg) 531kcal

ROAST

SUBJECT TO AVAILABILITY

- Roast pork loin with all the trimmings 1058kcal
- Roast sirloin of beef with all the trimmings 989kcal (£4 supplement)
- Beetroot Wellington with all the trimmings 843kcal

SIDES

- Truffle & Parmesan fries 534kcal 6.50
- Crab crushed new potatoes 579kcal 6.50
- Grilled cavolo nero, black garlic chimichurri 692kcal 6.50
- Sautéed kale, smoked bacon 390kcal 6.00
- Portobello mushrooms, garlic butter 191kcal 6.75
- Rocket salad, Parmesan & red onion 103kcal 6.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES
Steaks are garnished with confit tomato, portobello mushroom, pickled shallot with a choice of peppercorn or bearnaise sauce

- 35 Days dry aged 240g fillet 457kcal (£8 supplement)
- 42 Days dry aged 320g ribeye 985kcal (£8 supplement)
- 35 Days dry aged 280g sirloin (halal) 663kcal (£6 supplement)

DESSERTS

- Apple meringue tart, clotted cream ice cream 210kcal
- Carrot cake, clementine, cinnamon ice cream 473kcal
- Passionfruit cheesecake, passionfruit curd, almond, passionfruit & coconut sorbet 582kcal
- Kidderton ash goat's cheese, truffle honey, pickled walnut, oatcake 340kcal

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% service charge will be added to your bill.