

1.

SOMEWHERE HIGH  
ABOVE MANCHESTER

|

## LUNCH SET MENU

Served Monday - Saturday from 12.00-15.00  
Available for parties of up to six guests  
Two courses 24.50- Three courses 29.50

### STARTERS

Carrot & coriander soup, crispy salsify, coriander oil (Vg) 73kcal

Ham hock terrine, remoulade, sourdough toast 385kcal

Grilled mackerel, kimchi slaw, 'Baja' sauce 229kcal

Fennel, chicory, orange & dill salad (Vg) 102kcal

### MAINS

Pan roasted chicken, fondant potato, Swiss chard, preserved cep cream 660kcal

Seared salmon fillet, courgette, peas & basil 287kcal

Ras el hanout tofu, braised lentils, pickled shallot & parsley, charred aubergine (Vg) 531kcal

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

### SIDES

Truffle & Parmesan fries 534kcal 6.50

Crab crushed new potatoes 579kcal 6.50

Sweet potato fries, lemon aioli 689kcal 6.50

Grilled cavolo nero, black garlic chimichurri (Vg) 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

### DESSERTS

Passionfruit cheesecake, passionfruit curd, almond, passionfruit & coconut sorbet 582kcal

Apple meringue tart, clotted cream ice cream 210kcal

Carrot cake, clementine, cinnamon ice cream 473kcal

Blue murder, pickled walnut, Granny Smith apple, oatcakes 463kcal (£3 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% service charge will be added to your bill.