

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|

PRE-THEATRE MENU

Served Monday – Thursday from 17.30-18.30
Available for parties of up to six guests
Three courses 35.00 per person

STARTERS

Carrot & coriander soup, crispy salsify, coriander oil (Vg) 73kcal
Ham hock & partridge terrine, remoulade, toasted sourdough 750kcal
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.