

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

Five-Course Tasting Menu

Served Monday - Thursday from 17.30-20.00

Available for parties of up to four guests,
where all guests must dine from the same menu

Please note bookings must be made in advance,
at least 24 hours ahead of the reservation

65.00 per person

Chapter I

Cod croquette, olive tapenade

Chapter II

Pork cheek, pumpkin, haggis soil

Chapter III

USDA Prime Sirloin, Ox stuffed shallot, tarragon hollandaise

Chapter IV

Kalamansi sorbet, cinnamon & nutmeg

Chapter V

Honeycomb parfait, bee pollen & yogurt

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.