

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

Five-Course Vegan 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

Salt baked celeriac, tomato, fennel & mustard

Chapter II

Saffron cauliflower, apple, charred leek & walnut

Chapter III

Truffle stuffed tofu, kohlrabi, apple & artichoke

Chapter IV

Blood orange sorbet, blood orange & miso

Chapter V

Chocolate & pistachio parfait, raspberry & fennel pollen

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.

Please note that we are a cashless venue.