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SOMEWHERE HIGH
ABOVE MANCHESTER

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LUNCH SET MENU

Served Monday - Saturday from 12.00-15.00
Available for parties of up to six guests
Two courses 27.50- Three courses 32.50

STARTERS

Courgette & basil soup, Granny Smith apple 50kcal
Chicken, ham & apricot terrine, mustard mayonnaise, endive & sourdough toast 750kcal
Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal
Asparagus, Jersey Royals whipped vegan feta salad 228kcal (£3 supplement)

MAINS

Pan roasted chicken, fondant potato, Swiss chard, preserved cep cream 660kcal
Seared salmon fillet, courgette, peas & basil 287kcal
Roasted squash, red lentils & green beans, harissa 298kcal (Vg)
Flat iron steak, skinny fries & watercress salad 706kcal (£5 supplement)

SIDES

Truffle & Parmesan fries 534kcal 6.50
Buttered Jersey Royals 252kcal 6.00
Sweet potato fries, lemon aioli 689kcal 6.50
Sautéed kale, chilli & garlic butter 240kcal 6.00
Portobello mushrooms, garlic butter 191kcal 6.75
Rocket salad, Parmesan & red onion 103kcal 6.00

DESSERTS

Passionfruit roulade, almond, passionfruit sorbet 165kcal
Black forest, Chantilly cream, cherry sorbet 519kcal (Vg)
Blackberry cheesecake, blackberry sorbet 516kcal
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.

Please note that we are a cashless venue.