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SOMEWHERE HIGH  
ABOVE MANCHESTER  
|

## DINNER SET MENU

Served Monday – Wednesday from 18.30-21.00  
Available for parties of up to six guests  
Three courses 37.50 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
- Asparagus, Jersey Royals, whipped vegan feta, spring leaves, radish, lovage (vg) 228kcal

### 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
- 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, mango sorbet 666kcal
- Apple meringue tart, vanilla ice cream 185kcal
- Carrot cake, clementine, blood orange sorbet 419kcal
- Blue murder, pickled walnut, Granny Smith apple, oatcakes 463kcal (£3 supplement)