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SOMEWHERE HIGH  
ABOVE MANCHESTER

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## EVENTS SET MENU B

**£68 PER PERSON**

### STARTERS

Courgette, fennel & basil soup, Granny Smith apple, basil oil (Vg)

Grilled mackerel, cucumber salad, chilled Riau broth

Seared wood pigeon, lentils, rhubarb & chicory

Asparagus, Jersey Royals, whipped vegan feta, spring leaves, radish, lovage (Vg)

### MAINS

Grilled artichoke, king oyster, sauteed puntarelle, parsley cream (Vg)

Pan roasted cod, fennel, cauliflower, apple, golden raisin & tarragon

10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot (*£4 supplement*)

*Served either Medium or Well Done*

Marinated pork fillet, turnip, watercress, hispi cabbage, sweet & sour pork jus

### SUNDAY ROAST

Chicken supreme with all the trimmings

Pork loin with all the trimmings

Sirloin of beef with all the trimmings (*£4 supplement*)

Celeriac Wellington with all the trimmings

### SIDES

Skinny fries, herb salt 6.00

Buttered Jersey Royals 6.50

Sautéed kale, chilli & garlic butter 6.00

Rocket, red onion & Parmesan salad 6.00

### DESSERT

Chocolate torta caprese, raspberry sorbet

Lemon meringue tart, basil & white chocolate ice cream

Blackberry cheesecake, blackberry sorbet

Blue murder, pickled walnut, Granny Smith apple, oatcakes