1. SOMEWHERE HIGH ABOVE MANCHESTER

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

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