

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|

DESSERTS

English strawberry pavlova, Chantilly, strawberry ice cream	307kcal	14.00
Peach frangipane slice, toasted almond, apricot sorbet	465kcal	10.00
Lemon posset & blackberry	864kcal	12.00
Dark chocolate torta caprese, cherry & crème fraiche	388kcal	12.00
Raspberry & custard tart, vanilla ice cream, pistachio	307kcal	14.00
Rhubarb & ginger cheesecake, rhubarb sorbet	475kcal	12.00
Cornish Yarg, glazed fig, honeycomb, oatcakes	324kcal	10.00

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.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.

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DESSERT WINES (75 ML)

Monbazillac, Domaine de Grange Neuve, France	8.50
Vidal Blanc Icewine, Peller Estate, Canada	17.00
Late Bottled Vintage Port, W&J Graham's, Portugal	6.00
10yo Tawny Port, W&J Graham's, Portugal	9.00

HOT BEVERAGES

TEA

Brew Tea Co

English breakfast <small>0kcal</small>	3.50
Earl grey <small>0kcal</small>	3.50
Decaf ceylon <small>0kcal</small>	3.50
Chinese green tea <small>0kcal</small>	3.50
Yunnan green <small>0kcal</small>	3.50
Lemon & ginger <small>0kcal</small>	3.50
Fresh mint tea <small>0kcal</small>	4

COFFEE

Musetti

Espresso <small>26kcal</small>	3
Macchiato <small>30kcal</small>	3
Americano <small>52kcal</small>	3.50
Flat White <small>92kcal</small>	4
Cappuccino <small>108kcal</small>	4
Latte <small>164kcal</small>	4
Mocha <small>491kcal</small>	5
Hot Chocolate <small>532kcal</small>	6
Liqueur coffee	10.00

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