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SOMEWHERE HIGH
ABOVE MANCHESTER

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LUNCH SET MENU

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

STARTERS

Broccoli, courgette & basil soup, basil oil 75kcal

Chicken & ham terrine, gooseberry, mustard mayonnaise, endive & sourdough toast 672kcal

Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal

Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad 153kcal (V) (£3 supplement)

MAINS

Pan roasted chicken, fondant potato, Swiss chard, preserved cep cream 602kcal

Seared salmon fillet, courgette, orzo & basil 427kcal

Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread 220kcal (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 193kcal 6.75

Rocket salad, Parmesan & red onion 100kcal 6.00

DESSERTS

Peach frangipane slice, toasted almond, apricot sorbet 465kcal

Lemon posset & blackberry 864kcal

Rhubarb & ginger cheesecake, rhubarb sorbet 475kcal

Cornish Yarg, glazed fig, honeycomb, oatcakes 324kcal (£4 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 minimize 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.