

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|

SEPTEMBER SET MENU

Served Monday – Wednesday from 18.30-21.00
Available for parties of up to nine guests for September only
Three courses & a glass of wine 37.50 per person

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
- Fine beans, shallots & garlic 282kcal 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)