# 1. Somewhere high

#### ABOVE MANCHESTER

#### L

# 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)

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 crosscontamination, 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.