

1.

SOMEWHERE HIGH
ABOVE MANCHESTER

|

BRUNCH MENU

SAMPLE MENU

*THE DISHES AVAILABLE IN THE RESTAURANT ON ANY GIVEN DAY MAY VARY
DUE TO THE AVAILABILITY OF SEASONAL PRODUCE*

Two courses for £29 per person

Three courses for £35 per person

Add bottomless fizz or Aperol spritz for £35 per person

STARTERS

Roasted pumpkin soup, cumin toasted pumpkin seeds, lovage oil 140kcal (Vg)

Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal (£3 supplement)

Chicken & ham terrine, apple, mustard mayonnaise, endive & sourdough toast 745kcal

Beetroot, whipped vegan feta, burnt chilli, red wine shallot, chicory salad 220kcal (V) (£3 supplement)

Pan fried red Argentinian prawns, chilli & garlic butter, jalapeno & lime mayonnaise 317kcal (£6 supplement)

Frisee, endive, fine bean, radish & fennel salad 85kcal (Vg)

MAINS

Runner bean & wild mushroom fricassee, chicory, shallot & watercress, rye flat bread 197kcal (V)

Eggs Royale- toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce 778kcal

Seared sea bass, pak choy, tamarind & coconut, black tapioca crisp, chilli jam 307kcal (£4 supplement)

Pan roasted chicken breast, fondant potato, Jerusalem artichoke, kale, chicken jus 478kcal

8oz chargrilled sirloin steak, watercress salad, skinny fries 886kcal (£8 supplement)

Grilled squash & quinoa salad, white radish, parsley & shallot, harissa 568kcal (Vg)

SIDES

Skinny fries & herb salt 410kcal 6.00

Rocket & Parmesan 100kcal 6.00

Buttered new potatoes 252kcal 6.00

Fine beans, shallots & garlic 282kcal 6.00

DESSERT

Peach frangipane slice, toasted almond, apricot sorbet 465kcal

Lemon posset & blackberry 864kcal (£3 supplement)

Dark chocolate torta caprese, cherry & crème fraiche 388kcal (Vg)

Raspberry & custard tart, vanilla ice cream, pistachio 307kcal

Caramelised pear cheesecake, salted caramel ice cream 508kcal (£3 supplement)

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 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.