SOMEWHERE HIGH ABOVE MANCHESTER

1.

BRUNCH MENU

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 Jersey Royals 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)