SOMEWHERE HIGH ABOVE MANCHESTER

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LUNCH SET MENU

SAMPLE MENU

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

Served Monday - Friday from 12.00-15.00 Available for parties of up to nine guests Two courses 29.00 | Three courses 35.00

STARTERS

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

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

Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal

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

MAINS

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

Seared salmon fillet, courgette, orzo & basil 427kcal

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

Flat iron steak, skinny fries & watercress salad 706kcal (£5 supplement)

SIDES

Truffle & Parmesan fries 534kcal 6.50

Buttered new potatoes 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, to asted almond, apricot sorbet $_{\rm 465kcal}$ Lemon posset & black berry $_{\rm 864kcal}$

Caramelised pear cheesecake, salted caramel ice cream 508kcal

Cornish Yarg, glazed fig, honeycomb, oatcakes 324kcal (£4 supplement)