# 1. SOMEWHERE HIGH ABOVE MANCHESTER

1

### PRE-THEATRE MENU

#### SAMPLE MENU

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

Served Monday - Thursday from 17.30-18.30 Available for parties of up to nine guests Three courses 37.50 per person

### 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, toasted almond, apricot sorbet 465kcal

Lemon posset & blackberry 864kcal

Caramelised pear cheesecake, salted caramel ice cream  $_{508\rm kcal}$  Cornish Yarg, glazed fig, honeycomb, oatcakes  $_{324\rm kcal}$  (£4 supplement)