

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|
DINNER 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 – Wednesday from 18.30-21.00
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 508kcal
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 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.