

1.

SOMEWHERE HIGH  
ABOVE MANCHESTER



## EVENTS SET MENU B

**£68 PER PERSON**

### STARTERS

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

Grilled mackerel, cucumber & white radish, tamarind & coconut sauce

Smoked chicken, frisee, mango sambal & roasted sesame salad

Beetroot, whipped vegan feta, burnt chilli, red wine shallot, chicory (Vg)

### MAINS

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

Pan roasted cod, celeriac, orzo, wild mushroom, fish red wine sauce

10oz chargrilled sirloin steak, confit plum tomato & grilled mushroom, pickled shallot (£4 supplement)

*Served either Medium or Well Done*

Togarashi pork fillet, lechon, charred hispi cabbage, kohlrabi, spiced pork jus

### SIDES

All £6

Skinny fries, herb salt

Fine beans, shallots & garlic

Frisee & endive salad, grain mustard vinaigrette

Buttered new potatoes

### SAUCES

All £4

Peppercorn

Béarnaise

Chimichurri

### DESSERT

Chocolate torta caprese, cherry, crème fraiche

Raspberry & custard tart, raspberry sorbet, pistachio

Caramelized pear cheesecake, salted caramel ice cream

Cornish Yarg, glazed fig, honeycomb, oatcakes

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.