

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

Four-Course Valentine's Day Menu

Available on 14th of February between 17.30 – 22.00

90 per person

Chapter I

Canapés for the table

Chapter II

Carrot & coconut soup, crispy parsnip, coriander oil v_g
Seared scallops, caramelised cauliflower, apple, golden raisin & tarragon
Beef tataki, soy & truffle emulsion, ponzu & white radish

Chapter III

Celeriac & truffle wellington, roasted chicory, wild mushrooms, parsley sauce v_g
Treacle cured beef fillet, Jerusalem artichoke, red wine shallot, beef jus
Pan roasted sea bass, lobster pomme puree, charred leek, Champagne & roe velouté

Chapter IV

Dark chocolate marquise, cherry sorbet
Banoffee sphere & salted caramel ice cream
Lemon & passionfruit meringue tart, pineapple sorbet

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.