#### 1. SOMEWHERE HIGH ABOVE MANCHESTER

# JANUARY LUNCH SET MENU

#### SAMPLE MENU

Served Monday - Friday from 12.00-15.00 Available for parties of up to nine guests Two courses 29.00 | Three courses 34.00

# STARTERS

Carrot, coconut & coriander soup, coriander oil (Vg) Grilled mackerel, cucumber & white radish salad, horseradish Pheasant & ham terrine, celeriac remoulade, endive & sourdough toast Frisee, endive, celery, pear & fennel salad (Vg)

### MAINS

Roasted squash, harissa, lentil & green bean salad, rye flat bread (V) Seared sea bass, Jerusalem artichoke, barley & kale Grilled turkey steak, savoy cabbage, bacon, chestnut & cranberry Braised beef brisket, potato rosti, Bourguignon sauce (£4 supplement)

# SIDES

£6.00 each

Skinny fries, herb salt Fine beans, shallots & garlic Brussels sprouts, bacon & hazelnut Buttered new potatoes

#### DESSERT

Christmas pudding, brandy sauce Chocolate & cherry opera cake, cherry & cranberry sorbet Passionfruit cheesecake, passionfruit sorbet

Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes (£4 supplement)

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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. Please note that we are a cashless venue.