### 1. SOMEWHERE HIGH ABOVE MANCHESTER

# LUNCH SET 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

Courgette & broccoli soup, onion fritter (Vg) Smoked mackerel & harissa pate, preserved lemon, blue corn tortillas Ham hock croquette, celeriac remoulade, caramelised apple puree Caramelised onion & blue cheese tart (V)

## MAINS

Jerusalem artichoke & wild mushroom risotto, chive oil (Vg) Pan fried skate, fennel, samphire, lemon & caper butter Grilled chicken paillard, bitter leaf & herb salad, truffle dressing, herb fries Braised lamb shoulder, Haggis, swede, pomme puree, Whisky sauce (£4 supplement)

#### SIDES

£ 6.00 each Skinny fries, herb salt Fine beans, shallots & garlic Brussels sprouts, bacon & hazelnut Buttered new potatoes

# DESSERT

Sticky toffee pudding, salted caramel ice cream 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.