

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|
DINNER SET MENU

Served Monday - Wednesday from 18.30-21.00
Available for parties of up to nine guests
Three courses - 37.50 per person

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)