

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
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MARCH 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

Mushroom & wild garlic velouté (Vg)
Potted rabbit, radish, cornichons, toasted potato & rosemary sourdough
Sardine tarte fine, herb salad
Asparagus, egg, shallot & chervil, hollandaise sauce (V)

MAINS

Roasted broccoli & tabbouleh, lemon, chilli & garlic (Vg)
Pan fried sea bass, pak choi, lemongrass & coriander sauce
Chicken schnitzel, spring slaw, fried egg, herb vinaigrette
Grilled pork neck, dill crushed potato, braised turnip, pork jus (£4 supplement)

SIDES

All £6
Skinny fries, herb salt
Fine beans, shallots & garlic
Mixed bitter leaf salad, blue cheese dressing
Buttered new potatoes

DESSERT

Sticky toffee pudding, salted caramel ice cream
Strawberry & Baileys mousse, strawberry & lime sorbet
Passionfruit cheesecake, passionfruit sorbet
Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes (£4 supplement)