

1.

SOMEWHERE HIGH  
ABOVE MANCHESTER



## BRUNCH MENU

Two courses for £29 per person

Three courses for £35 per person

Add bottomless bubbles or Aperol spritz for £29 per person

## STARTERS

Carrot, coconut & coriander soup, crispy parsnip, coriander oil 121kcal (Vg)

Grilled mackerel, cucumber & white radish salad, horseradish 345kcal (£3 supplement)

Ham hock & pheasant terrine, cornichons, remoulade & sourdough toast 689kcal

Beetroot, whipped vegan feta, burnt chilli, red wine shallot, chicory salad 220kcal (V) (£3 supplement)

Pan fried red Argentinian prawns, chilli & garlic butter, lemon aioli 317kcal (£6 supplement)

Frisée, endive, celery, pear & fennel salad 100kcal (Vg)

## MAINS

Celeriac wellington, wild mushrooms, turnip, salsify, parsley cream 523kcal (Vg)

Eggs Royale- toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce 778kcal

Seared sea bass, cauliflower, fennel & orange, fish red wine sauce 254kcal (£4 supplement)

Pan roasted chicken breast, fondant potato, Jerusalem artichoke, kale, chicken jus 478kcal

8oz chargrilled sirloin steak, watercress salad, skinny fries 886kcal (£8 supplement)

Roasted squash, lentil & green bean salad, parsley & shallot, harissa 464kcal (Vg)

## SIDES

Skinny fries & herb salt 586kcal 6.50

Rocket & Parmesan 100kcal 6.00

Buttered new potatoes 252kcal 6.00

Fine beans, shallots & garlic 282kcal 6.00

## DESSERT

Sticky toffee pudding, salted caramel ice cream 772kcal

Spiced carrot cake, clementine, cinnamon ice cream 582kcal (£3 supplement)

Chocolate & cherry opera cake, cherry & cranberry sorbet 372kcal

Apple meringue tart, clotted cream ice cream 217kcal

Passionfruit cheesecake, passionfruit sorbet 689kcal (£3 supplement)

Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes 469kcal (£4 supplement)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those 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.