1. SOMEWHERE HIGH ABOVE MANCHESTER

EVENTS SET MENU A

£55 PER PERSON

STARTERS

Broccoli, courgette & basil soup, basil oil (Vg) Ham hock & chicken terrine, truffled new potato salad & sourdough toast Grilled sardines, pickled vegetable salad, smoked paprika aioli Pea & rocket tart, radish, pesto (Vg)

MAINS

Pan roasted chicken, fondant potato, baby gem, chicken jus Seared sea bass, orzo, pea, asparagus, tarragon 10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot (£8 Supplement) Served either Medium or Well Done Harissa spiced chickpeas, preserved peppers, lovage & shallot (Vg)

SIDES

All sides £6 each Skinny fries, herb salt Fine beans, shallots & garlic Rocket & parmesan salad Buttered new potatoes

SAUCES

All sauces £4 each Peppercorn | Béarnaise | Chimichurri

DESSERT

Sticky toffee pudding, salted caramel ice cream Rhubarb custard tart, rhubarb sorbet Mango delice, passionfruit & coconut sorbet

Cornish Yarg, pickled walnut, oatcakes

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.