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SOMEWHERE HIGH  
ABOVE MANCHESTER



## EVENTS SET MENU B

£65 PER PERSON

### STARTERS

Broccoli, courgette & basil soup, basil oil, courgette fritter (Vg)  
Citrus cured salmon, kohlrabi, cucumber & fennel  
Crispy pork cheek, truffled potato salad, asparagus  
Goats cheese mousse, pea & mint salsa, radish, spring leaves (V)

### MAINS

Slow roast pork belly, spiced carrot, watercress & puy lentils  
10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot (£4 Supplement)  
*Served either Medium or Well Done*  
Pan roasted sea trout, BBQ aubergine, coriander, lemongrass & coconut 'tom kha'  
Asparagus, Jersey Royals, artichoke & watercress, parsley sauce (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

Banoffee cheesecake, banana sorbet  
Raspberry & chocolate opera cake, raspberry sorbet  
Rhubarb custard tart, rhubarb sorbet  
Cornish Yarg, pickled walnut, Granny Smith apple, 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.