

1.
SOMEWHERE HIGH
ABOVE MANCHESTER
|

MAY 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

Skinny fries, herb salt 6.50
Fine beans, shallots & garlic 6.00
Mixed bitter leaf salad, blue cheese dressing 6.00
Buttered new potatoes 6.00

DESSERT

Sticky toffee pudding, salted caramel ice cream
Raspberry & chocolate opera cake, raspberry sorbet
Banoffee cheesecake, banana ice cream
Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes (£4 supplement)