

1.
SOMEWHERE HIGH
ABOVE MANCHESTER



GRADUATION MENU

SAMPLE MENU

Served Monday-Friday 12.00-15.00 & Monday-Thursday 17.30-18.30

Two course & a glass of bubbles 29.00 per person

Three courses & a glass of bubbles 34.00 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)

Available for parties of up to nine guests

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.