

1.

SOMEWHERE HIGH
ABOVE MANCHESTER



BRUNCH MENU

Two courses for £35 per person

Three courses for £42 per person

Add bottomless bubbles for £35 per person or
bottomless Aperol spritz for £39 per person

STARTERS

Broccoli, courgette & basil soup, basil oil, courgette fritter (Vg)

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

Ham hock & chicken terrine, truffled new potato salad & sourdough toast

Goats cheese mousse, pea & mint salsa, radish, spring leaves (V) (£3 supplement)

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

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

MAINS

Asparagus, Jersey Royals, artichoke & watercress, parsley sauce (Vg)

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

Seared sea bass, orzo, pea, asparagus, tarragon, lemon vinaigrette (£4 supplement)

Pan roasted chicken breast, fondant potato, baby gem lettuce, chicken jus

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

Harissa spiced chickpeas, preserved peppers, lovage & shallot (Vg)

SIDES

Skinny fries & herb salt 6.50

Rocket & Parmesan 6.00

Buttered new potatoes 6.00

Fine beans, shallots & garlic 6.00

DESSERT

Sticky toffee pudding, salted caramel ice cream

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

Raspberry & chocolate opera cake, raspberry sorbet

Rhubarb custard tart, rhubarb sorbet

Banoffee cheesecake, banana ice cream (£3 supplement)

Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes (£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 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. Calorie information is available on request. 13.5% service charge will be added to your bill.

Please note that we are a cashless venue.