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SOMEWHERE HIGH  
ABOVE MANCHESTER



## LUNCH GRADUATION MENU

Served Monday-Friday 12.00-15.00  
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.