

1.
SOMEWHERE HIGH
ABOVE MANCHESTER



DINNER GRADUATION MENU

Served Monday-Thursday 17.30-18.30
Three courses & a glass of bubbles 37.50 per person

STARTERS

Broccoli, courgette & basil soup, basil oil (Vg)
Chicken & ham hock terrine, truffled potato salad,
toasted potato & rosemary sourdough
Grilled sardines, pickled vegetable salad, smoked paprika aioli
Asparagus, egg, shallot & chervil, hollandaise sauce (V)

MAINS

Roasted broccoli & tabbouleh, lemon, chilli & garlic (Vg)
Pan fried sea bass, pea, courgette & tarragon orzo, tarragon oil
Grilled chicken escalope, mixed leaf salad, lemon vinaigrette, herb fries
Grilled pork neck, dill crushed potato, braised turnip, pork jus (£4 supplement)

SIDES

Skinny fries, herb salt 6.50
Fine beans, tarragon butter 6.50
Mixed leaf salad, sherry vinaigrette 6.00
Buttered new potatoes 6.00

DESSERT

Sticky toffee pudding, salted caramel ice cream
Vegan chocolate mousse, mango, passionfruit & coconut sorbet
Apricot & peach cheesecake, apricot & yoghurt ice cream
Shropshire blue, pickled walnut, Granny Smith apple,
fennel seed cracker (£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.