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SOMEWHERE HIGH  
ABOVE MANCHESTER

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## **JULY PRE-THEATRE MENU**

Served Monday – Thursday from 17.30-18.30  
Available for parties of up to nine guests  
Three courses 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)

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.