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### ABOVE MANCHESTER

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## JULY DINNER SET MENU

Served Monday - Wednesday from 18.30-21.00 Available for parties of up to nine guests Three courses 37.50 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

Cornish Yarg, 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 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.