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 (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

Chickpea Panisse, courgette, aubergine, harissa emulsion, whipped humous, spiced chickpeas (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
80z chargrilled sirloin steak, watercress salad, skinny fries (£8 supplement)
Gnocchi, plant based Nduja & burrata, smoked sun-dried tomatoes, artichoke, persillade (Vg)

### SIDES

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

### DESSERT

Sticky toffee pudding, salted caramel ice cream Vegan chocolate mousse, mango, passionfruit & coconut sorbet (£3 supplement) Vanilla crème brûleé, orange sable, pistachio ice cream 20 Stories Manchester tart, cherry sorbet Apricot & peach cheesecake, apricot & yoghurt ice cream (£3 supplement) 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 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.

1.