

1.  
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  
8oz 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 brûlée, 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)