

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
Buffalo milk burrata, grilled peach, hot honey, tomato consommé, elderflower & tarragon (V) (£3 supplement)
Pan fried red Argentinian prawns, chilli & garlic butter, lemon aioli (£6 supplement)
Frisée, endive, celery, apple & 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)