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SOMEWHERE HIGH
ABOVE MANCHESTER

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SEPTEMBER DINNER SET MENU

Served Monday – Thursday from 18.00-20.30

Available for parties of up to twelve guests

Three courses 37.50 per person

STARTERS

Courgette, fennel & watercress soup, lovage (Vg)

Salami Milano, burrata & basil bruschetta

Grilled mackerel, fennel & samphire salad, chilli & garlic sauce

Heritage tomato carpaccio, grilled peach, hot honey & elderflower (Vg)

MAINS

Chickpea panisse, artichoke, labneh & harissa (V)

Pan fried sea bass, pea, courgette & tarragon orzo, tarragon oil

Grilled chicken escalope, mixed summer leaf & fine bean salad, herb dressing

Grilled pork collar, smoked white bean puree, tomato, broad bean & salsa verde (£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.