

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

Courgette & watercress soup, lovage (Vg)  
Grilled mackerel, fennel & samphire salad, lemon vinaigrette & dill (£3 supplement)  
Ham hock & chicken terrine, tomato chutney & 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)  
Vegan feta, endive, celery, apple & walnut salad (Vg)

## MAINS

Chickpea Panisse, courgette, aubergine, harissa emulsion, whipped houmous, 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)

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.