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SOMEWHERE HIGH  
ABOVE MANCHESTER

|

## BRUNCH MENU

Two courses £37 per person | Three courses £44 per person  
Available for groups up to 9 guests

*Add bottomless bubbles for £35 per person or  
bottomless Aperol spritz for £39 per person*

### STARTERS

Virgin Mary gazpacho, Isle of White tomato, courgette & pepper (Vg)

Grilled mackerel, fennel & samphire salad, lemon vinaigrette & dill

Braised ox cheek croquette, burnt onion puree, baby leaf salad, aged Parmesan (£4 supplement)

London cure oak smoked salmon, lime, dill & capers, crème fraiche, melba toast, Avruga caviar (£3 supplement)

Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli (£6 supplement)

Vegan feta, endive, celery, apple & walnut salad (Vg)

### MAINS

Rice flour gnocchi, new season peas, Jersey Royal potato ecrase, green onion (Vg)

Eggs Royale - toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce

Pan fried sea bass, orzo, sunchoke & tarragon, tarragon oil (£4 supplement)

Pan roasted chicken breast, pearl barley, Swiss chard, chicken jus

8oz chargrilled sirloin steak, watercress salad, skinny fries (£8 supplement)

Puff pastry vol au vent, courgette salad, datterini tomato & aubergine, plant based Nduja arrabbiata (V)

### SIDES

Garlic and rosemary fries 6.00

Flame tomato salad, goats curd, red onion, chilli 7.00

Jersey Royal potatoes, salsa verde, mint 7.00

Fine beans, tarragon butter 8.00

### DESSERT

Millionaire madelines, sticky toffee, rum & raisin ice cream

Vanilla & oat panna cotta, strawberries, elderflower, meringue (Vg) (£3 supplement)

Cambridge burnt cream, Yorkshire rhubarb, ginger biscuit crumble

Apricot & almond opera cake, yoghurt sorbet

Toffee apple cheesecake, Granny Smith apple sorbet (£3 supplement)

Tunworth, apricot chutney, celery butter, chickpea cracker (£4 supplement)