1.

SOMEWHERE HIGH
ABOVE MANCHESTER

DINNER SET MENU

Served Monday – Thursday from 18.00-20.30
Available for parties up to twelve guests
Three courses 39.50

STARTERS

Warm truffle & Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes (Vg)

Ox cheek croquettes, celeriac remoulade, smoked paprika aioli

London-cure oak-smoked salmon, crème fraîche, Melba toast, capers, dill, Avruga caviar, lime

MAINS

Rice-flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes (Vg)

Pan-fried sea bass, fregola, garlic prawns, tarragon, native lobster bisque

Corn-fed chicken supreme, madras-spiced cauliflower, pickled Tropea onions, cashew butter chicken sauce

Grilled beef rump cap, baby gem wedge salad, Stories verde (£5 supplement)

SIDES

Skinny fries, garlic & rosemary salt 6.00

Fine beans, tarragon butter 7.00

Braised red cabbage 6.00

Creamed mashed potatoes 6.00

DESSERT

Sticky toffee pudding, warm toffee sauce, vanilla ice cream

Poached pineapple 'Eton mess', coconut, pineapple sorbet

Vanille crème brûlée, gingerbread biscuit