SOMEWHERE HIGH
ABOVE MANCHESTER

DINNER SET MENU

Served Monday – Thursday from 18.00-20.30
And Friday from 17:30-22:00
Available for parties up to twelve guests
Three courses 39.50

STARTERS

Jerusalem artichoke & truffle soup, chive (Vg)

Pheasant & ham hock croquette, celeriac remoulade, Granny Smith apple

Grilled sardines, pickled vegetable salad, smoked paprika aioli

Puff pastry tart, whipped vegan feta, tomato & sumac (Vg)

MAINS

Pea & edamame risotto, lemon, chive oil (Vg)

Pan fried sea bream, orzo, sunchoke, tarragon

Grilled chicken escalope, écrasé potatoes, creamed leeks

Grilled rump steak, grilled baby gem & stories verde dressing (£5 supplement)

SIDES

Skinny fries, garlic & herb salt 6.00

Fine beans, tarragon butter 8.00

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

Jersey Royal potatoes, salsa verde 7.00

DESSERT

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

Apricot opera cake, mascarpone Chantilly, yoghurt sorbet

Vanilla crème brûlée, ginger crumble, burnt honey & apricot sorbet

Tunworth, apricot chutney, celery butter, chickepea crackers (£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. 13.5% service charge will be added to your bill.
Please note that we are a cashless venue.