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 bream, 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)

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

Apricot & almond opera cake, yoghurt sorbet

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

Tunworth, apricot chutney, celery butter, chickpea 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.