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SOMEWHERE HIGH
ABOVE MANCHESTER

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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

Jerusalem artichoke & truffle soup, chives (Vg)

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

Confit duck leg and duck liver terrine, cider beetroots, apple, morello cherry (£4 supplement)

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

Two large 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, preserved porcini cream, roasted cep mushrooms, Jerusalem artichoke (Vg)

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

Pan fried sea bass, pumpkin, pearl barley & tarragon, tarragon oil (£4 supplement)

Pan roasted chicken breast, fondant potato, tenderstem broccoli, chicken jus

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

Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage (V)

SIDES

Garlic and rosemary fries 6.00

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

Braised red cabbage, cranberries and sultanas 7.00

Fine beans, tarragon butter 7.00

DESSERT

Sticky toffee pudding, warm toffee sauce, vanilla ice cream

Pineapple 'Eton mess', coconut, passionfruit sorbet (Vg) (£3 supplement)

Vanilla crème brûlée, kalamansi, cinnamon & gingerbread

Chocolate yule log, cherry compote, cherry sorbet

Roasted pear cheesecake, salted caramel ice cream (£3 supplement)

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