SOMEWHERE HIGH
ABOVE MANCHESTER

BRUNCH MENU

Available Saturdays 12.00-15.30 for groups up to 9 guests
Two courses £37 per person | Three courses £44 per person
Add bottomless bubbles for £35 per person or
bottomless Aperol spritz for £39 per person

STARTERS

Caramelised cauliflower velouté, black garlic, florets, Granny Smith apple, croutons (VG)

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

Braised ox cheek croquette, burnt onion puree, baby leaf salad, aged Parmesan

London cure oak smoked salmon, lime, dill & capers, crème fraiche, melba toast, Avruga caviar

Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli (£8 supplement)

Crispy filo parcel of rosary goats cheese, red onion jam and heritage beetroot (V)

MAINS

Rice flour gnocchi, kale pesto emulsion, roast pumpkin, crispy chilli Brussel sprouts, toasted pine nuts, fried kale (VG)

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

Pan fried sea bream, orzo, sunchoke & tarragon, tarragon oil (£5 supplement)

Corn-fed chicken supreme, truffled potatoes, king oyster mushroom, red wine jus

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

Puff pastry vol-au-vent, roast shallots, panko fried hen's egg, creamed white wine winter mushrooms, tarragon (V)

SIDES

Garlic and rosemary fries 7.00

Winter tomato, Williams pear, vanilla olive oil dressing 8.00

Wilted baby spinach, chilli, garlic, lemon 7.00

Extra fine beans, tarragon butter 8.00

DESSERT

Millionaire madelines, sticky toffee, rum & raisin ice cream

Vanilla & oat panna cotta, jasmine tea-poached pears, lime, chai tuile (VG)

Vanilla crème brûlée, ginger biscuit, cinnamon ice cream, roasted quince (V)

Apricot & almond opera cake, yoghurt sorbet

Toffee apple cheesecake, Granny Smith apple sorbet

A selection of seasonal ice creams and sorbets (VG)

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.