

1.  
SOMEWHERE HIGH  
ABOVE MANCHESTER  
|

**Menu A - per person 38**

Available 2<sup>nd</sup> January – 29<sup>th</sup> March 2020

*Lovingly Artisan sourdough bread with Netherend Farm butter*

**Starters**

Pressed ham hock, partridge, spiced date, celeriac <sup>(D)</sup>

Jerusalem artichoke & truffle soup <sup>(V,D)</sup>

Baked beetroot, fig chutney, goat's curd, fennel <sup>(V,D)</sup>

**Main Courses**

Braised short rib of Dexter beef, texture of onions, watercress <sup>(G,D)</sup>

Salt aged sirloin steak, confit tomato & béarnaise sauce <sup>(G,D)</sup>

(medium rare, supplement - 8)

Herb-crusted cod loin, smoked cauliflower, wild mushrooms <sup>(G,D)</sup>

Roast celeriac & garlic risotto, wild mushrooms, parmesan <sup>(V,G,D)</sup>

**Supplement Sides**

Triple cooked chips <sup>(G)</sup> 4 | Mashed potatoes <sup>(D)</sup> 4

Buttered kale <sup>(D)</sup> 4 | Caesar salad <sup>(D, G)</sup> 5.50

**Desserts**

Selection of ice creams & sorbets <sup>(V,D)</sup>

Crème brûlée & shortbread <sup>(V,G,D,N)</sup>

Caramel panna cotta, ginger cake, honeycomb <sup>(G,D)</sup>

Selection of British cheeses, seasonal chutney & biscuits (supplement - 6) <sup>(G,D)</sup>

V-vegetarian, G-gluten, D-dairy, N-nuts

Please inform your waiter of any allergy or dietary requirements when making your order.  
Prices include VAT at 20%. 12.5% discretionary service charge will be added to your bill.

1.  
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**Menu B - per person 54**

Available 2nd January – 29th March 2020

*Lovingly Artisan sourdough bread with Netherend Farm Butter*

**Starters**

Pressed ham hock, partridge, spiced date & celeriac <sup>(D)</sup>

Seaweed cured salmon, pickled radish, avocado

Scallops, ceps, Noilly prat & herb velouté <sup>(D)</sup>

Yellison's goats' cheese, wild mushroom and truffle terrine <sup>(V,G,D)</sup>

Shallot tarte fine, black garlic, truffle & pickled mushrooms <sup>(V,G,D)</sup>

**Main Courses**

Roasted duck breast, Chinese five spice, fig, chicory, violet mustard <sup>(D)</sup>

Lamb loin, braised shoulder pie, smoked aubergine, artichoke & miso <sup>(G,D)</sup>

Salt aged fillet steak, confit tomato, & béarnaise sauce <sup>(G,D)</sup>

(medium rare, supplement – 8)

Roast Isle of Gigha halibut, fried oyster, Champagne velouté <sup>(G,D)</sup>

Sage gnocchi, roast butternut squash, Blacksticks blue <sup>(V,G,D)</sup>

Roast salsify, ceps & truffle <sup>(V,D)</sup>

**Supplement Sides**

Triple cooked chips <sup>(G)</sup> 4 | Mashed potatoes <sup>(D)</sup> 4

Buttered kale <sup>(D)</sup> 4 | Caesar salad <sup>(D,G)</sup> 5.50

**Desserts**

Selection of ice creams & sorbets <sup>(V,D)</sup>

Chocolate delice, hazelnut, coffee espresso cream <sup>(V,G,D,N)</sup>

Brioche butter pudding, clotted cream, poached giant raisins <sup>(V,G,D)</sup>

Quince terrine, caramelized pastry & brandy mascarpone <sup>(G,D)</sup>

Selection of British cheese, seasonal chutney & biscuits (supplement – 6) <sup>(G,D)</sup>

V-vegetarian, G-gluten, D-dairy, N-nuts

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