

1.

SOMEWHERE HIGH  
ABOVE MANCHESTER

|

## BRUNCH MENU

Two courses for £29 per person  
Three courses for £35 per person  
Add bottomless fizz or aperol spritz for £35 per person

### STARTERS

Broccoli, courgette & basil soup, basil oil 75kcal

Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal (£3 supplement)

Chicken & ham terrine, gooseberry, mustard mayonnaise, endive & sourdough toast 672kcal

Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad 153kcal (V) (£3 supplement)

Pan fried red Argentinian prawns, chilli & garlic butter, jalapeno & lime mayonnaise 317kcal (£6 supplement)

Frisee, endive, fine bean, radish & fennel salad 85kcal (Vg)

### MAINS

Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread 220kcal (Vg)

Eggs Royale- toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce 778kcal

Seared sea bass, pak choy, tamarind & coconut, black tapioca crisp, chilli jam 307kcal (£4 supplement)

Pan roasted chicken breast, fondant potato, sweetcorn & tarragon, preserved cep sauce 559kcal

8oz chargrilled sirloin steak, watercress salad, skinny fries 886kcal (£8 supplement)

Grilled artichoke & quinoa salad, pickled radish, parsley, lemon vinaigrette 473kcal (Vg)

### SIDES

Skinny fries & herb salt 410kcal 6.00

Rocket & Parmesan 100kcal 6.00

Buttered Jersey Royals 252kcal 6.00

Sautéed kale, chilli & garlic butter 240kcal 6.00

### DESSERT

Peach frangipane slice, toasted almond, apricot sorbet 465kcal

Lemon posset & blackberry 864kcal (£3 supplement)

Dark chocolate torta caprese, cherry & crème fraiche 388kcal (Vg)

Raspberry & custard tart, vanilla ice cream, pistachio 307kcal

Rhubarb & ginger cheesecake, rhubarb sorbet 475kcal (£3 supplement)

Cornish Yarg, glazed fig, honeycomb, oatcakes 324kcal (£4 supplement)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests 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.