



2 courses £24.95  
3 courses £29.90

**SIGNATURES & CLASSICS**

<b>Bison Berry Fizz</b> Zubrowka Bison Grass Vodka, raspberry puree, apple, lime, soda	<b>13</b>	<b>Spiced Apple Sling</b> Sailor Jerry's spiced rum, raspberry puree, baked apple puree, spiced maple syrup, lemon juice	<b>13</b>	<b>Manchester Spritz</b> Manchester Pink gin, soda, Bottega Gold	<b>14</b>
<b>Salted Caramel Espresso Martini</b>  Stoli Salted Caramel, Tia Maria, espresso, salted caramel syrup	<b>13</b>	<b>Aviation Innovation</b>  Aviation gin, Blue Curacao infused cherry, lime	<b>14</b>	<b>Lady Didsbury's Thyme Piece</b> Thyme infused Sip Smith vodka, lemon, simple syrup, Taittinger Brut	<b>15</b>

**NIBBLES**

<b>Artisan Bread</b>	<b>3.50</b>	<b>Olives</b>	<b>4.50</b>
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**STARTERS**

**MAINS**

**DESSERTS**

<b>Tomato essence</b> Chilled Tomato, cucumber, puffed couscous	<b>Pan fried sea bass</b> Preserved lemon, Jerusalem artichoke and parsley oil	<b>Gotham soufflé</b> Raspberry, pistachio ice cream
<b>Mackerel</b> Mackerel tartar, caviar, fennel crème fraiche, nasturtium	<b>Lamb</b> Beetroots, spinach, seeds, lamb jus	<b>Chocolate Brownie</b> Texture of chocolate, buttermilk and mint
<b>Terrine</b> Confit chicken, parsley mayonnaise, pickled vegetables	<b>Cauliflower risotto</b> Risotto of cauliflower, marmite butter and soured kohlrabi	<b>Cookies &amp; milk</b> Elements of cookies and milk, banana, malt

**SIDES**

<b>Skinny fries</b>	<b>4.50</b>	<b>Wilted greens</b>	<b>4.50</b>	<b>New potatoes</b>	<b>4.00</b>
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**GLASS OF WINE**

REDS		ROSE		WHITE	
	175ml		175ml		175ml
Lafayette Bordeaux, France	8.5	Joseph Mellot Destinea Pinot Noir	8.50	Lafayette Bordeaux Blanc, France	8.5
Paco Garnacha, Spain	12	Val de Loire, France		Villa Maria Sauvignon, NZ	12
Salentein barrel Malbec, Argentina	14.5			Paco & Lola Albarino, Spain	12
Chianti Classico, Italian	23	San Salvatore Vetere Rosata, Organic,	13.50	Collio Pino Grigio, Italian	13
Amarone Della Valpolicella, Italian	23	Paestum, Italian		Chablis 1er Cru Vaucopin, France	23

Please ask a member of the team if you have a food allergy and/or intolerance. A full allergen menu is available on request.

We trust you'll be delighted with the service and if so, a 10% discretionary service charge will be added to your bill

